

GERMAN RED CABBAGE

Ingredients:

- 6 c. shredded red cabbage
- 2 T. butter
- 1 Granny Smith apple,
peeled and chopped
- 1/3 c. apple cider vinegar
- 3 T. water
- 1/4 c. sugar
- 2 1/2 tsp. kosher salt
- 1/4 tsp. freshly ground black pepper
- 1/4 tsp. ground cloves



Directions:

- 1) Stir all of the ingredients together in a large pot. Bring to a boil.
- 2) Reduce heat to low and cook until tender, about 2 hours. Stir occasionally.
- 3) That's it!