

## Braised Red Cabbage



### Ingredients:

- 1 medium head of red cabbage, about 2 pounds
- 2 T butter
- 1/4 c water
- 1/4 c red wine vinegar
- 1 apple
- 1/4 c red currant jelly
- 1/2 t salt
- 1 T caraway seeds, optional
- 1/4 c raisins, optional

### Directions:

1. Quarter the cabbage and cut out the core, then cut quarters crosswise into slices about 1/8-inch thick.
2. Melt butter in a large skillet over medium-low heat. Add cabbage, water and vinegar.
3. Cover and cook for about 15 to 20 minutes, stirring occasionally.
4. Add the apple slices, currant jelly, salt, and caraway seeds and raisins, if used.
5. Stir well; heat uncovered about two more minutes.

Makes 8 servings.



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