

Braised Red Cabbage with Apple Cider and Pears

Dinner At Home | November 2004



- 1/2 CUP CIDER VINEGAR
- 1/2 CUP APPLE CIDER
- 1/4 CUP SUGAR
- 1 MEDIUM HEAD RED CABBAGE, SHREDDED
- 1 TSP. PICKLING SPICE
- 1 MEDIUM FIRM PEAR, PEELED, CORED, AND THINLY SLICED
- 1 SMALL ONION, THINLY SLICED
- 2 TBSP. UNSALTED BUTTER
- SALT AND GROUND BLACK PEPPER

In a large bowl, combine vinegar, apple cider, and sugar for this cabbage recipe. Stir to dissolve sugar. Add cabbage and toss to combine. Let stand 10 minutes. Place pickling spice in the center of a 6-inch-square double thickness of 100-percent cotton cheesecloth. Bring edges of the cheesecloth together and tie with 100-percent cotton kitchen string.

In a very large skillet cook pear and onion in hot butter over medium heat until tender. Add cabbage mixture and spice bundle. Bring to boiling; reduce heat. Cover and simmer 30 minutes, stirring occasionally. Remove spice bundle. Season to taste with salt and pepper. Makes 6 servings.