

Braised Red Cabbage with Apple and Onion



This recipe is from marthastewart.com.

INGREDIENTS

1 tablespoon butter
1 medium onion, halved and thinly sliced
1 Gala or Fuji apple, halved, cored, and sliced
1 head red cabbage (2 pounds), cored, quartered, and thinly sliced
Coarse salt and ground pepper
3 tablespoons cider vinegar
4 teaspoons sugar
1/2 cup water

DIRECTIONS

1. In a large Dutch oven or heavy pot, melt butter over medium.
2. Add onion and apple; cook, stirring, until onion softens, 4 to 6 minutes.

3. Stir in red cabbage and season with coarse salt and ground pepper.
4. Add cider vinegar, sugar, and water.
5. Bring to a boil; reduce to a simmer, cover, and cook until cabbage is tender, 20 to 25 minutes.
6. Season with salt, pepper, and sugar.