



JERNEJ KITCHEN

BRAISED RED CABBAGE

Braised Red Cabbage with Apples is the perfect side dish recipe for cold days. It's beginner-friendly and goes well with meat or main veggie dishes.

SERVES	6	PEOPLE
PREPARATION:	10	MINUTES
COOK:	40	MINUTES
TOTAL TIME:	50	MINUTES

BRAISED RED CABBAGE

- 1 onion
- 2 tbsp olive oil
- 2 tbsp brown sugar
- 2 apples
- 1/2 whole cinnamon
- 1 tbsp apple cider vinegar
- 100 ml (1/2 cup) red wine (Porto, Madeira, Cabernet Sauvignon...)
- 1 kg (2 pounds) red cabbage
- 100 ml (1/2 cup) water

TOOLS AND EQUIPEMENT

- kitchen knife
- cutting board
- large pan

COOK THE ONION AND THE APPLES

Dice the onion. Add the olive oil, onion, and sugar to a large pan. Place over medium heat and cook for 5 minutes or until the onions become translucent and the sugar caramelizes. Clean the apples and cut them into wedges. Add to the pan along with cinnamon. Cook for another minute.

COOK THE RED CABBAGE

Add the apple cider vinegar and wine. Cook for 2 - 3 minutes for the alcohol to evaporate. Clean the red cabbage and cut it into thin slices. Add to a pan along with water. Season with salt and pepper. Cover with a lid and cook for 35 - 50 minutes or until the cabbage is soft and cooked.

SERVING IDEA

Serve the Braised Red Cabbage with your favorite main dish. Before serving, add 2 - 3 tablespoons of fat from pork roast, roasted duck, or roasted chicken OR 2 - 3 tablespoons of melted butter. Stir to combine. Remove the whole cinnamon before serving.