



BAVARIAN CABBAGE

- 2 Tablespoons Goose Drippings
- 6 Cups Shredded Red Cabbage
- Salt and Pepper
- 3 Whole Cloves
- 2 Sour Apples
- 1 Cup Boiling Water
- 3 Tablespoons Flour
- 1/8 Teaspoon Cinnamon
- 4 Tablespoons Brown Sugar
- 2 Tablespoons Vinegar

DIRECTIONS

1. Heat goose fat in a skillet, add cabbage, salt, pepper, cloves, and peeled quartered apples.
2. Pour boiling water over them and cook slowly for 15 minutes.
3. Combine flour, cinnamon, brown sugar and vinegar.
4. Add to cabbage, heat through.