



RED CABBAGE WITH VINEGAR SAUCE

- 1 Cup Vinegar
- 1 Tablespoon Brown Sugar
- 2 Cloves or ½ Teaspoon Ground Cloves
- 1 Bay Leaf
- ¼ Teaspoon Salt
- 2 Teaspoons Grated Onion
- 5 Cups Cabbage

DIRECTIONS

1. Simmer first six ingredients for 5 minutes, strain.
2. Add onion and pour over hot cooked cabbage.