



RED CABBAGE WITH APPLES

- 1 Red Cabbage
- 3 Tablespoons Butter
- 1 Small Onion, Chopped
- 1/2 Teaspoon Salt
- 2 Tart Apples, Quartered and Cored
- 1 Tablespoon Sugar
- 1/3 Cup Vinegar
- 1/2 Teaspoon Caraway Seed

DIRECTIONS

1. Trim and cut cabbage into quarters.
2. Slice coarsely.
3. Melt butter in saucepan, add onion and simmer for 2 to 3 minutes.
4. Add cabbage, apples, salt and cover with boiling water.
5. Cover pan and simmer for 45 minutes.
6. Uncover and add sugar and stir.
7. Add vinegar, stir well, continue heating until vinegar is well distributed.
8. Stir in caraway seeds, serve hot.