

CABBAGE STEW

12 SERVINGS



Ingredients:

1 med head cabbage

8 oz bacon, fat removed, chopped

2 med onions, finely diced

2 tbsp sugar

¼ cup white wine vinegar

6 tbsp salt

Coarse black pepper

Caraway seed

Beef broth

Preparation:

Cook the chopped bacon In a medium-sized saucepan, add the chopped onions and cook until translucent or slightly browned.
Add the sugar and let onions caramelize.
Add the vinegar and about 1 cup beef broth.

Cut the cabbage in 1/8" strips (julienne) and add to the saucepan.
Add salt, pepper and caraway seed and simmer (lid on) for about 45 min. Stir every now and then to prevent burning. If it gets to dry, add some more broth.

Check for doneness and add more spices if necessary. Let sit for about 15 min.

Serve (no liquid) alongside the meat and bread dumplings.