

Red Cabbage with Cinnamon

Ingredients:

1 large head of red cabbage
or
3 jars (340g) of German red
cabbage (Gundelsheim)

1 tbsp lard
Medium onion, finely sliced
Medium Apple, finely sliced
½ cup dry red wine
3-4 bay leaves
5 fancy cloves
Some white pepper corns
Beef bouillon cubes
Salt, pepper

1 tsp ground cinnamon
2 tsp cranberry sauce

Preparation:

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- 1** If using fresh cabbage, cut it into quarters, remove the core and slice thinly. The remainder of the recipe is the same for both methods.

 - 2** Sweat the onions and apple slices in the lard until the onions are golden brown, then pour in the red wine, add the bay leaves, cloves, the white pepper and beef cubes. Stir until the cubes are dissolved then add the red cabbage with all its juices, pepper, salt, stir well.

Cook for about 2 hours, watching that the cabbage does not burn, top off with more red wine if needed.

 - 3** Shortly before it's finished (with as little juice as possible without burning it), add the cinnamon and the cranberry sauce. Stir well, season to taste and serve.