

## Traditional German Rotkohl

(Sweet & Sour Red Cabbage)  
(about 8 – 10 servings)



### Ingredients:

1½ lbs Red Cabbage, very thinly sliced, **or**  
2 jars Red Cabbage (Gundelsheim, Hengstenberg, Kühne brands)  
1 large Yellow Onion, finely diced  
1 large Granny Smith or other semi-tart apple, peeled, cored and diced  
¼ cup Butter  
2 tbsp red Currant jam or Cherry preserves (optional)  
2-3 tbsp red Wine Vinegar  
½ cup Vegetable Broth  
1 Bay Leaf  
3 whole Cloves  
3 Juniper Berries  
1 tsp Sugar  
1 tsp Salt  
1 tbsp all-purpose Flour  
2 tbsp Water

### Directions:

Melt the butter in a Dutch oven over medium-high heat and cook the onions until caramelized and just beginning to brown, 7-10 minutes.  
Add the cabbage and cook for 5 minutes.  
Add the apple, broth, bay leaf, cloves, juniper berries, red currant jam, red wine vinegar, sugar and salt.  
Bring to a boil, reduce the heat to low, cover and simmer for 2 hours, stirring occasionally.  
Add more broth if needed.  
Combine the flour and water until dissolved and stir into the Rotkohl.  
Simmer for another minute.  
Add more salt, sugar and vinegar to taste.

**Traditionally served with Pork or Beef Roasts, Beef Rouladen, Sauerbraten (Beef Rump Roast, wet-aged for 21 days) & Potatoes, Spätzle or Knödel (Potato or Bread Dumplings).**