

RED CABBAGE BRAISED WITH CHESTNUTS

7 pounds red cabbage
½ cup peanut oil
1 cup peeled and thinly sliced carrots
8 cups (2 ½ lbs.) thinly sliced yellow onions
2 cups red wine
6 cups chicken broth
2 tablespoons red wine vinegar
2 teaspoons salt
1 ½ tablespoons black pepper
2 teaspoons sugar
2 bay leaves
2 sprigs fresh parsley
2 sprigs fresh thyme
8 cloves garlic, peeled & crushed

Trim and core the cabbage. Slice it into ½ thick ribbons. You need 28 cups. This may seem a lot, but it will cook down considerably.

Heat the peanut oil in a heavy-bottom nonreactive pot over medium-high heat. Add the carrots and onions and sauté, stirring frequently, for 8 to 10 minutes or until the onions are translucent. Add the cabbage and sauté, stirring until it wilts.

Add the red wine stock, vinegar, salt pepper, and sugar. Tie up the bay leaf, parsley, thyme, garlic in cheesecloth to make a bouquet garni and add it to the pot. Stir everything to combine. Adjust the heat as necessary to bring the mixture to a simmer and cook, uncovered for ½ hour or until the cabbage is just tender. Continue to simmer for ½ hour. Remove the bouquet garni before serving.