

# Red Cabbage with Cinnamon

Chef Edgar

**Serves 8**

## Ingredients:

1 head of red cabbage or
2 jars (340g ea.) of German red cabbage (Gundelsheim or Hengstenberg)
1 tbsp lard
1 medium onion, finely sliced
1 medium apple, finely sliced
½ cup dry red wine
3-4 bay leaves
8 fancy cloves
Some white pepper corns
Salt, pepper
Beef broth
1 tsp ground cinnamon
2 tbsp cranberry sauce

## Preparation:

- 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, then pour in the red wine, add the bay leaves, cloves and the white pepper. Add the red cabbage with all its juices. Add pepper and salt, stir well.  
  
Cook for about 2 hours, watching that the cabbage does not burn, top off with more red wine if needed.  
  
Add some beef broth to taste
- 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.