

SWEET & SOUR BRAISED RED CABBAGE



Easy



2 hours



Side



04-08 Servings

INGREDIENTS

1 medium red cabbage, sliced
2 medium bramley or 3 cox apples, cored, peeled and cut into pieces

1 - 2 onions, sliced

2 pints vegetable stock

12 cloves

100ml vinegar (any type)

Juice of 2 lemons

½ to ¾ cup of caster sugar

Salt & pepper



COOKING STEPS

Place all the ingredients apart from the lard into a large pan and bring to the boil stirring occasionally. Turn down the heat to low, place a lid on top and allow to simmer away for approx 1.5 to 2 hours until tender, stirring occasionally.

Taste from time to time and adjust acidity and seasoning to taste as it cooks. Add more lemon and/or vinegar/sugar and lemon juice until the flavour is right for you.

Once cooked add a knob of lard to add a silky sheen.

Serve in a white serving bowl to show off its gorgeous silky colour.