



JERNEJ KITCHEN

RED CABBAGE WITH SWEET APPLES

An amazing side dish that can be eaten all through autumn and winter.

SERVES 6 PEOPLE
PREPARATION: 10 MINUTES

RED CABBAGE WITH SWEET APPLES

1 kg red cabbage
1 onion, small
3 apples
2 tbsp vegetable oil
2 tbsp floral honey
2 tbsp apple cider vinegar
200 ml chicken / beef stock or water
50 ml dry white wine
4 cloves
2 bay leaves

TOOLS AND EQUIPEMENT

kitchen knife
cutting board

PREPARATION

Peel and chop the onions. Clean the apples, remove the core and chop on thin slices. Wash and clean the red cabbage, remove the core and cut on quarters. Add the oil, chopped onions, apples, cabbage to a heat proof dish. Add the cloves and bay leaves. Place over medium high heat and cook for 3 minutes.

BAKE

Preheat the oven to 130 °C / 265 °F. Add the apple cider vinegar and white wine to the heat proof dish. Cook for 2 minutes, or until all the sharpness of alcohol evaporates. Add the floral honey, season with salt and freshly ground black pepper. Pour over the stock or water. Place in the preheated oven, cover with a lid and bake for 2 1/2 hours or until soft and tender.

BAKE AND SERVE

Remove the lid, increase the temperature to 200°C / 390 °F and bake for additional 20 minutes. Serve.