

Red Cabbage

By Chef Robert Graf from Alhorn Bistro at Inn at Danbury

- 1 Medium onion sliced
- 2 Tablespoons of butter
- 6 Whole cloves
- 2 Bay leaves
- $\frac{3}{4}$ Cup Chicken Stock (if you want it vegetarian use Vegetable Stock)
- 2 Granny Smith apples, cored and quartered
- 2 Large or 3 small heads of red cabbage thinly sliced
- $\frac{1}{2}$ Cup sugar
- $\frac{1}{2}$ Cup balsamic Vinegar

In a medium to large Dutch oven or other pot melt the butter and sauté the onions over medium heat until they are soft and slightly browned. Add the cloves, bay leaves and the stock of choice and turn the heat to low.

While the onions are browning, thinly slice the cabbage and core and quarter the apples.

When the onion and stock mixture is ready add the cabbage to the pot and place the apples on top of the cabbage, skin side up. Cover with a lid and allow to steam on low heat for at least 30 minutes or until the apples are mashed.

Remove from heat and stir in sugar and vinegar.

Serve warm with your favorite protein and starch. You can serve apple sauce on the side if you wish.