

German Sweet & Sour Red Cabbage/Rotkohl By Carmen Marlies A on Wednesday, August 14, 2013 at 9:36pm

(German Recipe, out of my Dr. Oetker Cookbook)

(Optional: add a bit of Red Currant jam or a bit of Red wine)

2 tabls. of olive oil

1 KG/2 lbs of cabbage

1 big onion, diced

3-4 sour apples, chopped

1 bay leaf

Ground cloves

salt

sugar

2 tabls. vinegar

1 cup of water

1 tabls. corn starch

& cold water

Chop red cabbage as fine as you want it. Add olive oil to pan with onions & cabbage. Sautee for 5-8 minutes, add chopped apples & stir. Sautee a few more minutes. Add water, salt, sugar, bay leaf & cloves (to taste) Close lid & simmer for 2 hours. (Stir often) Add a bit more water if needed (don't let it get to dry) Add more sugar or vinegar to taste. Cook time about 2 hours. Combine corn starch & water, add to red cabbage to thicken a bit. Enjoy..