

GERMAN RED CABBAGE

1 medium cabbage, sliced
2 large tart apples, peeled and sliced
1 medium onion, sliced
1 1/2 cups water
1 cup cider vinegar
1/2 cup sugar
1 Tablespoon butter
1 teaspoon salt

6 whole pepper corns, 2 whole allspice, 2 whole cloves, 1 bay leaf tied into a cheesecloth bag and immersed into above mixture in the pot.

In a dutch oven, bring the above to a boil, reduce heat, cover, and let simmer for 1 1/4 hours.

Mix 2 teaspoons of cornstarch with 2 teaspoons of cold water. Add to the cabbage mixture in the pot. Boil for 1 or 2 minutes until thickened.