



Braised Red Cabbage with Bacon

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 medium-size red cabbage, thinly sliced
- EVOO (Extra Virgin Olive Oil)
- 1/4 cup red wine vinegar
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 3 cooked bacon slices, diced
- 1 small onion, thinly sliced
- 1 apple, peeled and sliced
- 3/4 cup red wine
- 1/4 cup sugar
- 1/4 teaspoon minced garlic

Instructions

Toss together first 5 ingredients in a large bowl.

1 turn of EVOO in a pan, and add onion. Sauté 5 minutes or until tender. Stir in cabbage mixture, apples, red wine, sugar, and minced garlic. Cover, reduce heat to medium, and simmer 30 to 35 minutes. Dee-lish!