

# Grandma Jeanette's Amazing German Red Cabbage

Prep 20 m

Cook 1 h 30 m

Ready In 1 h 50 m

## Ingredients

2 tablespoons butter  
5 cups shredded red cabbage  
1 cup sliced green apples  
1/3 cup apple cider vinegar  
3 tablespoons water  
1/4 cup white sugar  
2 1/4 teaspoons salt  
1/4 teaspoon black pepper  
1/4 teaspoon ground cloves

## Directions

Place butter, cabbage, apples, and sugar into a large pot. Pour in the vinegar and water, and season with salt, pepper, and clove.

Bring to a boil over medium-high heat, then reduce heat to low, cover, and simmer until the cabbage is tender, 1 1/2 to 2 hours.

*This is a dish that can be prepared a day in advance.*