

RED CABBAGE

EXCELLENT WITH FOWL! SERVES 6 TO 8.

- 1 3 LB. RED CABBAGE
- 2 GREEN APPLES, PEELED AND CHOPPED
- 1 ONION, FINELY CHOPPED
- $\frac{1}{4}$ CUP WHITE SUGAR
- $\frac{1}{4}$ CUP VINEGAR
- 2 TBSPS. BACON FAT
- 1 TSP. SALT
- FRESHLY GROUND PEPPER
- $\frac{1}{2}$ CUP BOILING WATER

SHRED CABBAGE. PUT IN SAUCEPAN WITH APPLES, ONIONS, SUGAR, VINEGAR, BACON FAT, SALT AND PEPPER. STIR UNTIL WELL MIXED. ADD $\frac{1}{2}$ CUP BOILING WATER. BRING TO BOIL AND REDUCE HEAT. COVER AND SIMMER 1 HOUR. STIR OCCASIONALLY.

THERE IS ONLY ONE THING WRONG
WITH HER FACE; IT STICKS OUT OF
HER DRESS.