

Sweet and Sour Red Cabbage

Serves 8

¼ cup unsalted butter
2 cups chopped onions
3 medium shallots, chopped
2 cloves garlic, chopped
10 cups shredded red cabbage (about 1 medium cabbage)
1 ½ cups cider vinegar
3 cups cranberry juice
1 cup granulated sugar
1 cinnamon stick
Salt and freshly ground pepper

Heat butter in a skillet over medium heat. Add onions, shallots and garlic and sauté until caramelized, about 5-10 minutes. Add shredded cabbage and sauté until slightly wilted, about 3-5 minutes. Add vinegar to deglaze the pan, loosening any browned bits on the bottom of the pan with a wooden spoon. Stir in cranberry juice, sugar and cinnamon stick. Season with salt and pepper to taste.

Turn heat to high and bring to boil, stirring constantly to prevent sugar from burning. Reduce heat and simmer vigorously for about 15 – 25 minutes or until liquid is reduced by three-quarters. Re-season if needed. Reheat when needed.