

Red Cabbage Casserole

Category: Vegetable

Servings: 8

Rating: 10

Source: Time Life Cooking of Scandanavia

Description:

Ingredients:

red cabbage	2 1/2 lbs.
butter, unsalted	4 tablespoon
sugar	1 tablespoon
salt	1 teaspoon
water	1/3 cup
white vinegar	1/3 cup
red currant jelly	1/4 cup
apple	2 tablespoon grated

Instructions:

Shred cabbage finely. In a heavy casserole, melt butter. Add sugar, vinegar, salt, and water and bring to a simmer. Stir in cabbage. bake, covered, at 325° for about 1 1/2 hours. Stir and check liquid occasionally to make sure cabbage doesn't dry out. Stir in red currant jelly and apple. Bake another 15 minutes. This dish is better made a day ahead and reheated. Recipe may be halved.