

Seasonal Eating



Red Cabbage and Apples with Currant Jelly

- 1 tablespoon butter
- 8 cups thinly sliced red cabbage
- 1 medium onion, chopped
- 1 teaspoon lemon juice
- 1/4 cup sugar
- 1 teaspoon salt
- 3-4 medium gala apples, chopped
- 5 tablespoons red currant jelly

In a large Dutch oven or deep skillet, heat oil and add the cabbage, onion, lemon juice, sugar and salt, stirring to mix well. Cover and cook over medium heat for 10-15 minutes or until cabbage is crisp-tender, stirring occasionally. Add apples and cook 10-15 minutes longer or until cabbage and apples are tender, adding a few tablespoons of water, if necessary. Stir in jelly until melted. Transfer to serving bowl and serve immediately.