

Red Cabbage – Food Network

4 slices bacon, thinly sliced
2 medium yellow onions, thinly sliced
1 cinnamon stick
2 bay leaves
4 tsp kosher salt
1 large head red cabbage (about 3 lbs), cored and thinly sliced
1 Granny Smith apple, cored and cut into bite sized pieces
2-3 cups chicken broth
½ cup red wine vinegar
2 Tablespoons sugar
½ tsp freshly ground black pepper

Cook the bacon in a large Dutch oven that has a lid over medium heat until crisp, about 4 minutes. Add the onions, cinnamon, bay leaves, and 1 tsp of the salt. Cover, and cook, stirring occasionally, until the onion is tender, about 8 minutes.

Increase the heat to medium-high, and add the cabbage. Cook, stirring, until wilted, about 8 minutes.

Add the apple, broth, vinegar, sugar, the remaining salt, and pepper. Cook, stirring occasionally, until the cabbage is tender, about 1 hour.

Uncover, bring to a boil, and cook, stirring, until the liquid has reduced to a sauce-like consistency, about 5 minutes.

Serve.