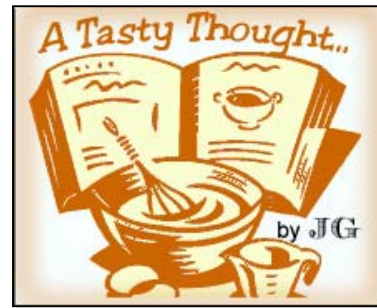


## A Recipe compliments of



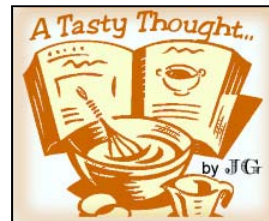
TRIM ON DOTTED LINE AND  
FOLD FOR RECIPE CARD

### Red Cabbage

Every year when the temperature starts to get colder outdoors my wish to use fresh fruits and vegetables results in fragrant aromas coming from my kitchen. Simmering **Red Cabbage** contains the combined smells of sweet brown sugar and tangy vinegar. It is a delicious side dish at dinner. Any leftovers can be enjoyed the next evening.

#### Ingredients

- 2 TBS. Olive oil
- 1 small red cabbage shredded or cut into  $\frac{1}{4}$ " pieces
- 2 unpeeled cored Apples (can be Cortland or Granny Smith) cut in chunks
- $\frac{1}{4}$  cup Brown sugar
- $\frac{1}{4}$  cup Vinegar
- $\frac{1}{4}$  cup Water



#### Method

1. Heat Olive oil in large skillet, and then add cabbage.
2. Add remaining ingredients and stir.
3. Cover and cook over low heat about 25 minutes, stirring occasionally.
4. Add more brown sugar to taste, if necessary.
5. For more tender cabbage cook 5 minutes longer.

Enjoy!  
JG

