

Modra Kapusta

(Polish for red cabbage)

Ingredients

1 chopped red onion
Your choice of 6 prunes cut into quarters or 1 cup raisins
2 Granny Smith apples
1 small red cabbage
2/3 cup red wine vinegar

Instructions

1. Warm 2 tablespoons of olive oil in a large saucepan.
2. Add chopped onion and prunes or raisins. Sauté until onion is translucent.
3. Cut off bottom edge of cabbage, then cut cabbage into quarters.
4. Cut each quarter into thin slices.
5. Add cabbage to saucepan and stir thoroughly to combine ingredients.
6. Add red wine vinegar; continue stirring and sautéing until vinegar has been absorbed.
7. Add 1 teaspoon each of salt and pepper, then stir ingredients in the pan.
8. As contents in the pan are cooking, peel apples, then cut them into quarter-size pieces. Add pieces to the pan.
9. Stir mixture in pan to thoroughly combine ingredients, then cover pan with lid and allow contents to stew for 30 minutes.