

## German Red Cabbage

2 ¼ lb red cabbage

3 medium cooking apples

2 medium onions

2 oz lard

1 bay leaf

3 cloves

3 juniper berries

2 tbsp vinegar

3 tbsp redcurrant jelly

¼ cup water

Salt, Pepper, and Sugar to taste

Remove the coarse outer leaves from the cabbage. Quarter, remove core, and shred. Peel, quarter, core, and dice the apples, and peel and dice the onions. Melt the lard in a large sauté pan and fry the onions until translucent. Add the cabbage and apples and cook until the cabbage is all in the pan, and starting to go limp. Add the bay leaf, cloves, juniper berries, vinegar, jelly, and water. Add salt, pepper, and a dash of sugar to taste. Cook until tender, and taste again. Season with additional salt and sugar as needed.