

## Braised Red Cabbage with Bacon

April 2015, by Camine Pappas  
Makes 6 servings

### INGREDIENTS:

8 C red cabbage, cut into thin slices, or chopped. Your choice.

½ C white wine (tart like a Sauvignon Blanc)

¼ C cider vinegar (or ¼ C cider vinegar if no wine.)

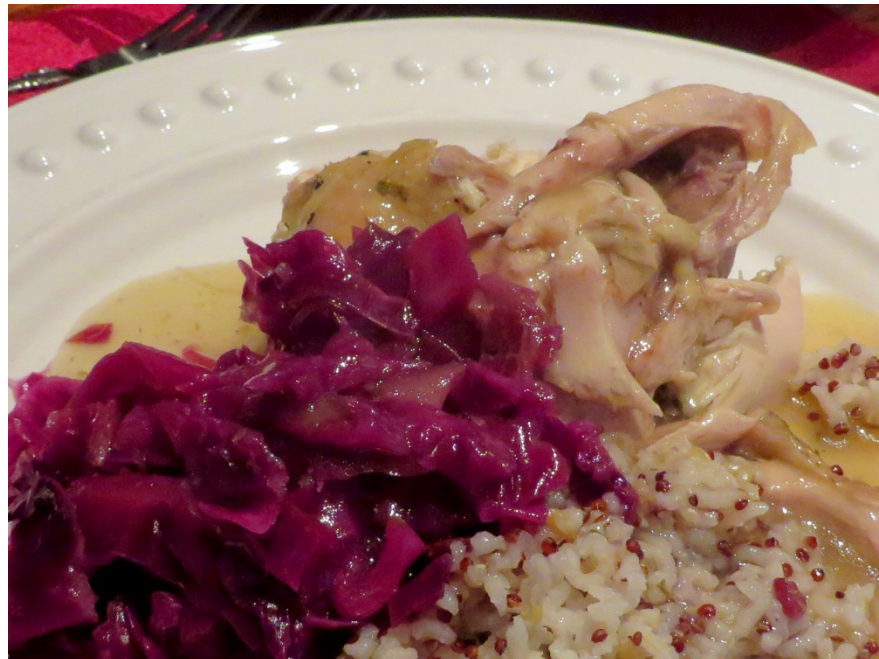
1/3 C sugar

1 T kosher salt

1 t allspice

4 thick bacon slices, chopped into chunks and cooked

½ C water



### DIRECTIONS:

In a large bowl combine the 8 C of cabbage, chardonnay, vinegar, sugar, water, salt and allspice and stir. Let sit for about an hour.

In a large saucepan, brown the bacon, remove, and pour out the grease, leaving just what clings to the pan. Crumble the bacon and return to the pan. Then add the cabbage mixture. Stir to combine. Heat to a slow simmering boil and cook for about 25 minutes, stirring often, until softened and most of the moisture has evaporated. (Although there will still be liquid so don't boil until dry.)

Serve!

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