

## **Sweet and Sour Red Cabbage**

(from Woman's Day Encyclopedia of Cookery)

This dish is great with Kosher Polish Sausage

1 onion coarsely chopped  
3 Tblspn butter or olive oil  
9 cups shredded red cabbage  
(about one small head, cut in quarters, remove core and slice thinly  
or put through food processor with slicing blade)  
1 large tart apple (I use Granny Smith)  
3 Tblspn cider vinegar  
1 c water  
3 Tblspn brown sugar or coconut sugar  
1 Tblspn caraway seeds  
1/2 tsp salt  
1/4 tsp pepper  
1/3 c seedless raisins

Cook onion in butter or olive oil for 5 minutes. Add cabbage; cover and cook for 5 minutes longer. Add remaining ingredients, cover and simmer on low/med for about 10 minutes. Makes 6 servings.

For Sausage:

Cook one package Kosher Polish Sausage in frying pan lightly coated with olive oil or olive oil non-stick spray. Cook only until outside is lightly seared on all sides.