

Braised Red Cabbage

From Mustards Grill in Napa, CA

1 large head red cabbage

1 tbsp. butter

½ large red onion, julienned

½ cup red wine vinegar

1/3 cup packed brown sugar

¾ tsp. cumin

¾ tsp. salt

¾ tsp. ground black pepper

Cut the cabbage in half lengthwise and de-core. Cut each half again lengthwise then slice each quarter crosswise into ½ to ¾ inch sections.

Melt the butter in large saucepan over medium heat. Add onion and cook until soft and golden brown (10 minutes or so).

Add the cabbage and cook, stirring occasionally until tender (20 minutes or so).

Add the vinegar, sugar, cumin and mix well. Lower the heat to medium-low and simmer for another 20 minutes or so until the juices thicken and the cabbage appears shiny and tender, but not mushy.

Remove from heat and season with salt and pepper.