



Braised Red Cabbage

Pre-heat your oven to 150c

- 1kg Red Cabbage
- 225g Onions (sliced and chopped)
- 225g Cooking Apples (peeled, cored and chopped)
- 1 Small Garlic Clove (finely sliced)
- 1 Pinch Nutmeg
- 1 Pinch Cinnamon
- 1½tbsp Brown Sugar
- 1½tbsp Wine Vinegar
- 10g Butter
- Salt & Freshly Ground Black Pepper

Remove the tough outer leaves of the cabbage, cut in quarters and remove the stalk

Shred the rest of the cabbage. In a casserole dish arrange a layer of shredded cabbage seasoned with salt and pepper, then a layer of chopped onions and apples then some of the garlic, spices and sugar

Continue with the alternate layers until everything is used up

Pour in the wine vinegar and dot the butter on top of the cabbage mix

Place the lid on the casserole and place in the oven for approximately two hours, stirring twice during cooking



Maineard Finnegay



Serve with your favourite Savoury Pie made with *Roll It* Handmade All Butter Pastry. Click on our Recipe Page for great ideas