

Braised Red Cabbage (old)

Swick

Serves 1 | Active Time: 1 hour | Total Time: 1 hour

Chef's Notes

This is fantastic with just about any pork recipe. I like to use the pork tenderloin recipe I found on this site. As good as this is when made fresh there is something that happens to the sauce after it cools in the fridge overnight and I swear it's actually better the next day as a leftover.

Prepping the Veg

Diced the pancetta, shallot and garlic. Core and chop up your cabbage into bite size pieces. Peel your apples and have a box grater standing by. Now it's time to cook.

Step 1: Prepping the Veg

- 3 tbsp extra virgin olive oil
- 100 g pancetta
- 5 cloves Fresh garlic
- 6 whole shallots
- 1 small red cabbage
- 3 whole granny smith apples
- 3 tbsp extra-virgin olive oil

Bringing it Together

Heat up a large heavy bottomed pot over medium high heat. Pour the oil into the hot pan and add pancetta and shallots. Saute till the pancetta is browned and the shallots are translucent then add the garlic and continue to saute for a minute. Add the cabbage and stir till coated for a couple minutes. Add the sugar and stir, continue to cook till it starts to caramelize. While this cooks grate your apples right into the pot. Now add the wine, vinegar and orange zest. Check the flavor and add salt and pepper to taste. Simmer covered over a low heat for at least a half hour.

Step 2: Bringing it Together

- 4 tbsp cane sugar
- 1/2 cup red wine
- 3 tbsp Balsamic vinegar
- 3 tbsp red wine vinegar
- 1 tbsp coarse salt
- 2 tsp orange zest
- salt and pepper - to taste