

German Red Cabbage / Rotkohl

From the Oktoberfest
By Chuck Strahm

Ingredients:

- 1 Head red Cabbage
- 1 Sweet Onion
- 3 Medium sized tart apples
- ½ cup brown sugar
- ½ cup vinegar
- ¼ cup Worcestershire sauce
- ½ cup Water
- 1 Bay leaf
- 3 or 4 slices of bacon

Cooking

Cut bacon into small pieces and fry until crispy in a large Dutch oven or stock pot at medium heat, do not drain. Dice onion and add to bacon and stir until tender. Peel and core apples (I use one of those "Apple Masters") and cut into small pieces and add to the bacon and onions. Core the cabbage, then slice thinly and rough chop slices. Add to pot and stir. Add water, vinegar, brown sugar, Worcestershire sauce, bay leaf and stir. Reduce heat to simmer and simmer for 45 minutes.

Serve hot, but it's better to let it rest in the refrigerator overnight and reheat the next day.

This is one of those recipes that can be played with as much or little as you like. Add more vinegar to increase the tanginess, leave out the bacon and use oil or butter. It's up to you! Have fun!!!