



FARMSTAND BRAISED RED CABBAGE with DRIED APPLES **Serves 4**

6 tablespoons butter, divided
1 cup chopped onion
2 pounds red cabbage, cored and cut into bite size pieces
1 cup Seedlings Dried Apple pieces*
½ cup water or apple juice
¼ cup brown sugar
Salt and pepper to taste

In a large skillet over medium heat, sauté onions in 3 tablespoons butter. Cook onions for 3-5 minutes. Add the cabbage, apples, remaining 3 tablespoons butter and water. Cover and cook until cabbage is tender, about 15 minutes, adding more liquid if necessary. Add the brown sugar to the cabbage mixture. Cover and continue to cook 3-4 minutes. Add salt and pepper to taste.

From the files of Christiana Urbanik

*Items available at Chicago Downtown Farmstand

