

## APPLE CABBAGE

Contributed by Noreen

1 head purple cabbage, shredded  
3 strips bacon, halved  
1 tbsp. sugar  
1 large onion, chopped  
1/4 tsp. caraway seeds 1/2 tsp. salt  
4 to 6 tart apples, peeled & cut up  
1/2 cup dry red wine  
1 to 1 1/2 cups water  
1 tbsp. flour

Put the bacon strips in a large dutch oven and fry. When bacon is almost done, remove the strips and chop into little pieces. Return to the dutch oven; add the chopped onion and saute until onions are light brown. Add the shredded cabbage, caraway seeds and salt and stir well to coat the cabbage with fat and to mix it well with the onions. Add apples, wine and water to half the height of the cabbage. Cover and cook for 20 minutes. Remove cover. Stir well. Dust with flour and cook, covered, for 15 minutes more.

This serves 10 to 12 people as a vegetable course. It can be made the day before and refrigerated. It also freezes well but I like it better freshly cooked. It is very nice with any pork dish.

