



Braised Red Cabbage (Rotkraut) *(an original from JBug's Kitchen)*

4 slices bacon, chopped
2 tablespoons unsalted butter
2 large onions, sliced
2 shallots, minced
1 medium red cabbage, cored and thinly sliced
1/2 cup white wine vinegar
3 tablespoons brown sugar
2 teaspoons coarse sea salt
1 teaspoon black pepper
White wine as needed

Cook bacon over medium low heat in a large Dutch oven. When bacon is crisp, remove and reserve for another use. Add butter to bacon drippings and when melted add onions and shallots. Cook slowly, stirring occasionally until onions are golden brown. Add red cabbage, white wine vinegar, brown sugar, salt and pepper. Toss well to combine. Cover and simmer for 1 to 1-1/2 hours until cabbage is very tender. Add white wine as required to maintain moisture in the pot. Makes 6 servings.