Zümfest

This Recipe was made by: The Brooklyn Kitchen

# Braised Red Cabbage *(Serves 6)*

**Ingredients**

| | |
|---|---|
| 2 oz | duck fat or clarified butter |
| 2 oz | onions |
| 4 oz | apple cider |
| 6 oz | beer (We used Blue Point Zumfest) or white/red wine or stock |
| 1 ½ oz | sugar |
| 2 ½ lbs | red cabbage, ribbons |
| 2 | sour apples, washed, peeled & grated |
| To Taste | kosher salt & black pepper |

**Method**

1. Heat fat in a large shallow pan and sauté your onions.

2. Add vinegar, cider, wine, sugar and simmer to melt sugar.

3. Add the cabbage and apples. Toss well to coat in the fat.

4. Braise over medium heat until tender. Stir frequently until cabbage sweats. Uncover pan to allow moisture to reduce as cabbage becomes tender.

5. Season with salt and pepper.

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