

## BRAISED RED CABBAGE WITH APPLES

*We use red cabbage in our menus frequently, though usually raw. This is one of the few dishes in which it is served cooked. The caraway seeds make the dish authentically German and delicious.*

SERVES 50 ADULTS

### INGREDIENTS

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2 heads red cabbage, shredded  
4 apples, sliced thinly  
2 tablespoons butter  
3 tablespoons oil  
1  $\frac{3}{4}$  cups apple cider or apple juice or orange  
juice  
3  $\frac{1}{2}$  ounces water  
3  $\frac{1}{2}$  ounces apple cider vinegar  
1 tablespoon caraway seeds (optional)  
1  $\frac{1}{2}$  tablespoons brown sugar  
3 teaspoons salt

### DIRECTIONS

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1. Melt butter and oil and sauté cabbage and apples.
2. Add all liquid and seasonings.
3. Cook for 30 minutes until wilted.