

# TIM FARMER'S COUNTRY KITCHEN

## RED CABBAGE

*1 small head of red cabbage  
1 tablespoon duck fat  
1 small onion, chopped  
1 apple, peeled and cored  
1/2 cup red wine  
1/4 cup apple cider vinegar  
3 tablespoons red currant jelly  
1 bay leaf  
1-3 cloves  
Sugar*



Cut red cable into small strips with mandolin. In large pot, melt duck fat and saute onions and apple until soft. Deglaze with a splash of the red wine. Add in cabbage and stir to mix with onions and apples. Add in rest of ingredients and stir to combine. (For clove, take core of cabbage and poke the clove into the core and add to pot. That will add flavor, but makes it easy to find and remove before serving.) Let cabbage simmer about 30-40 minutes until soft. Add seasonings and sugar as needed.