



Rotkraut/Sauerkraut

1 small or ½ large red cabbage, finely chopped
2 red apples, peeled and chopped
1 tsp sugar
1 cup water
White vinegar
Salt and Black peppercorns
Vegetable Oil

- Heat a heavy pot with some vegetable oil.
- Add the cabbage and apples and cook until cabbage is lightly browned.
- Add the sugar. Mix.
- Add the water and cover with vinegar.
- Add the peppercorns and season with salt.
- Bring to a boil and lower the heat. Cover and simmer for 30 to 40 minutes until cabbage is cooked through.
- Serve.

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