

# Grandma Jeanette's Amazing German Red Cabbage

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Rated: ★★★★★

Prep Time: 20  
Minutes

Ready In: 1 Hour  
50 Minutes

Submitted By:  
sarabug76

Cook Time: 1 Hour  
30 Minutes

Servings: 4

"This yummy, sweet and sour German red cabbage is easy to make!"

## INGREDIENTS:

2 tablespoons butter	1/4 cup white sugar
5 cups shredded red cabbage	2 1/4 teaspoons salt
1 cup sliced green apples	1/4 teaspoon black pepper
1/3 cup apple cider vinegar	1/4 teaspoon ground cloves
3 tablespoons water	

## DIRECTIONS:

1. Place butter, cabbage, apples, and sugar into a large pot. Pour in the vinegar and water, and season with salt, pepper, and clove.
2. Bring to a boil over medium-high heat, then reduce heat to low, cover, and simmer until the cabbage is tender, 1 1/2 to 2 hours.

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12/31/2014



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