

Red cabbage with Bacon and Apples from the Spruce Eats

- 2 tablespoons olive oil
- 1 large red onion, chopped
- 1 clove garlic, minced
- 2 pounds shredded red cabbage (food processor works great!)
- 3 tablespoons cider vinegar
- 2 teaspoons granulated sugar
- 1/8 teaspoon ground black pepper
- 2 large Granny Smith apples, peeled, cored, and chopped
- 3 to 4 slices cooked bacon, diced
- 1/2 cup red wine, such as pinot noir or a cabernet
- 1/2 cup beef stock, unsalted or low sodium
- caraway seeds, about 2 teaspoons, optional
- kosher salt, to taste

In a large saucepan or Dutch oven, heat oil over medium heat. Add onions and saute until softened, about 3 minutes. Add the garlic and cabbage, the vinegar, sugar, pepper, chopped apples, bacon, wine, and beef broth. Bring to a simmer, reduce heat, cover, and continue cooking for 30 to 45 minutes, until cabbage is tender. Taste and add caraway seeds and salt, as desired.