

Red Cabbage with Apple (Wintery Braised Red Cabbage, Plus Some Jelly)

Servings: 6

Source: Food 52

Ingredients

- 1 medium red cabbage, about 2 pounds
- 4 tbsps butter, melted
- $\frac{1}{4}$ cup wine vinegar
- 2 apples, relatively tart, peeled and sliced
- $\frac{1}{4}$ cup red or black currant jelly, We used cranberry relish from New Best Cookbook

Method

1. Heat the oven to 325 degrees. Oil a large baking dish (9 by 13 inch, ideally) with half of the melted butter.
2. Peel the outer leaves from the cabbage and cut it into 8 wedges. Nestle the wedges in the baking dish, more or less in a single layer. Salt liberally and drizzle the remaining butter and $\frac{1}{4}$ cup water over the top. Cover tightly with foil and braise for an hour.
3. After an hour, gently turn over each wedge and slide the sliced apples in among the cabbage. Drizzle the red wine vinegar over the top.
4. Cover again with foil and braise for another hour.
5. Take the cabbage out of the oven and remove the foil. It should be so tender it nearly melts. Increase the heat of the oven to 425 degrees.
6. While the oven is warming up, drizzle the $\frac{1}{4}$ cup currant jelly over the cabbage and gently incorporate it. Then slide the cabbage back in the oven and cook for another 15 minutes or so, until the wedges have started to brown. Serve warm or at room temperature.

Notes

Food 52's note: I like to take the browning a little too far — I want the edges slightly crisp and charred, which plays beautifully off the rest of the tender long-braised cabbage.

This was such a wonderful surprise! So totally delicious that I almost ignored the wonderful chicken dish we served with it!