Cider-Braised Red Cabbage

6 warm cabbage side portions, about 150 g each · Active 25 min · Total 1 hr 35 min

Ingredients

• 1 lb 5 oz red cabbage, cored and finely shredded (600 g prepared)

• 1 tablespoon plus 2 teaspoons butter (25 g)

• 1 medium onion, thinly sliced (150 g)

• 1 apple, cored and thinly sliced (150 g prepared)

• 1 cup pasteurized nonalcoholic apple cider or cloudy apple juice (240 ml)

• 2 tablespoons cider vinegar (30 ml)

• 1 tablespoon packed brown sugar (15 g)

• 1/2 teaspoon caraway seeds (1 g)

• 1/2 teaspoon fine salt (3 g)

• 1/4 teaspoon black pepper

• Up to 1/2 cup hot water (120 ml), only if the braise is drying

Set out

Wide heavy pot with lid, at least 4 qt/3.8 L, Knife and stable board, Broad spoon, Warm serving bowl, Food thermometer for reheating leftovers

Allergens

Milk; check cider and vinegar labels. Check labels and substitutions.

Make it

1. Melt butter in the wide pot over medium-low heat. Soften onion 8–10 minutes, stirring. Add cabbage and apple and turn 5 minutes until beginning to soften.

2. Add cider drink, vinegar, sugar, caraway, salt and pepper. Bring to a gentle simmer, cover and cook 40–50 minutes, stirring from the bottom occasionally, until cabbage is tender. Add small splashes of the listed hot-water reserve only if drying before tender.

3. Uncover and simmer 5–10 minutes, stirring, until surplus liquid reduces to a light coating. Do not cook dry. Transfer to a warm bowl and serve six side portions.

The last reduction changes the serving texture

A tender cabbage pan can still carry too much loose liquid. Remove the lid only after tenderness, then stop when the juices coat rather than when the bottom becomes dry.

A useful detail

The 95-minute allowance includes shredding, the onion stage, a full gentle covered braise and final reduction. Use the nonalcoholic cider drink for the 240 ml quantity; the vinegar is a different measured ingredient.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use within 3 days. Reheat to 165°F (74°C), adding a small splash of water if needed. Freeze promptly cooled portions for up to 2 months for quality and thaw in the refrigerator. Vinegar in the dish does not make it shelf-stable.