
Red Cabbage

From the Manassas Gourmet Club Dinner
"Oktober Fest"
8 - 10 servings

Quantity	Ingredients	Preparation Notes
2 1/2 lbs	Red Cabbage, shredded	Put cabbage i a Dutch oven with cold water to cover. Let stand 15 minutes and drain
3	Large Cooking Apples, peeled and sliced	Add apples, onions, boiling water, jam, brown sugar, butter, bay leaf, salt and pepper
2	Large Onions, sliced	Bring to a boil
3/4 C	Boiling Water	Combine vinegar and flour, stirring until smooth and gradually add to cabbage mixture
1/2 C	Red Currant Jam	Cook stirring constantly until thickened
1/4 C	Firmly Packed Brown Sugar	Reduce heat and simmer for 2 hours uncovered
1 Tbsp	Butter	Remove bay leaf and serve
1	Bay Leaf	
2 tsp	Salt	
1/4 tsp	Pepper	
1/4 C	White Vinegar	
1 1/2 Tbsp	Flour	