

## RED CABBAGE

**Serves 8** | *Red Cabbage has been on Berghoff's menu since day one. It's a simple recipe, but not everyone knows how to make it. For example, until Jan Berghoff ate red cabbage at Berghoff's, she never appreciated it. Now she makes it at home. The secret is in the slow cooking and the sweet-and-sour seasoning.*

**1½ cups red wine vinegar**

**1½ cups sugar**

**¼ pound (1 stick) unsalted butter**

**12 cups shredded red cabbage  
(1 large head)**

In a 6-quart pot, bring the vinegar, sugar, and butter to a simmer over medium heat. Add the cabbage and toss to coat. Simmer, uncovered, over low heat for 1 hour. If you prefer a softer cooked cabbage, you may simmer for a longer period of time; cook less time if you prefer it al dente.

**Variations:** You may also add 2 cups of sliced onion and/or 2 cups of chopped, seeded, and peeled Granny Smith apples or 1 cup of chopped cooked bacon to the cabbage at the beginning of the simmering period.