

BRAISED CABBAGE

The recipe comes from Alice Water's Chez Panise Vegetables cookbook. Her recipe calls for duck fat, which I replaced with butter and bacon drippings. I was fresh out of duck fat.

1 red or green cabbage

1 medium onion

1½ Tbsp. Sweet butter

1½ Tbsp. bacon drippings (if you don't have bacon drippings, slice 3-4 strips of bacon into 1//4 inch pieces and render in a low skillet until the bacon is browned. Use the rendered fat, and, if you like, crumble some of the bacon into the finished dish. It can't hurt.)

1 Tbsp. Sherry wine vinegar

1 bay leaf

salt and pepper

½ cup water

1 apple

Remove the outer leaves of the cabbage. Cut it in half, remove the core, and slice the cabbage very thin. Peel the onion and slice it very thin.

In a large pan or Dutch oven, melt the butter and bacon drippings, add the onion and cook over medium heat for 5 minutes until the onion is soft but not brown. Add cabbage, vinegar, bay leaf, salt, pepper, and water. Cover and simmer for 20 minutes. Peel and grate the apple, add it to the cabbage, and cook for another 5 minutes. Taste, adjust seasonings and serve.