

Red Cabbage (Lila Vedder)

1 medium head red cabbage, shredded

1 - 2 tart apples, peeled, cored and small dice

2 tablespoons chicken fat (or other fat. . . I used olive oil)

1 medium onion, sliced

1 quart water

1/2 cup light or red wine vinegar

1/2 cup sugar

1/2 teaspoon salt

1/4 teaspoon pepper

2 cloves

1 bay leaf

juice of 1/2 lemon

2 - 3 tablespoons flour

Saute onions and apples in fat for 3 - 4 minutes.

Add water, vinegar, salt, sugar, pepper, cloves, bay leaf and lemon juice.

Bring to a boil and add cabbage. Simmer 45 minutes, or until tender.

Before serving, sprinkle flour on top to absorb liquid. Don't clump.

Serves 4 (or 40?).