

# Braised Red Cabbage

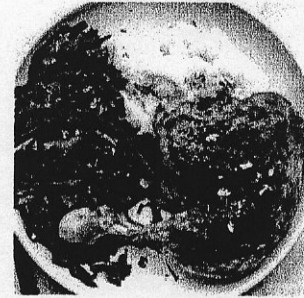
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4.84 from 6 votes

Prep Time	Cook Time	Total Time
10 mins	30 mins	40 mins

Braised Red Cabbage is an easy, cost efficient, and healthful side for your comforting winter meals.

Total Cost: \$2.66 recipe / \$0.53 serving

Servings: 5 1 cup each



## Ingredients

- 2 Tbsp butter \$0.26
- 1 yellow onion \$0.32
- 2 lbs red cabbage (about 6-8 cups shredded) \$1.09
- 1 granny smith apple \$0.70
- 1/4 cup apple cider vinegar \$0.24
- 1/4 cup water (or more as needed) \$0.00
- 1/2 tsp salt \$0.02
- Freshly cracked pepper \$0.03

## Instructions

1. Finely dice the onion and add it to a large pot along with the butter. Sauté over medium to medium-low heat for about 5 minutes, or until the onions are soft and transparent.
2. While the onions are sautéing, finely shred the cabbage and thinly slice the apple. Add the cabbage, apple, vinegar, water, and salt to the pot. Turn the heat to medium, place a lid on the pot, and let the cabbage cook, stirring occasionally, until very tender (20-30 minutes, depending on your desired texture). If the bottom of the pot begins to dry up, add another 1/4 cup water.
3. Taste the cabbage and season with freshly cracked pepper or more salt or vinegar if desired.