



CZECH CABBAGE

RECIPE FROM ALEXANDER KRALOVA-ZENDER
SERVES 4-6

- oil
- 1 onion
- 1-2 pieces of finely chopped bacon, optional
- 1 head of thinly sliced cabbage (red or green, also can use 1-1½ lb shredded kohlrabi)
- ½ cup apple cider vinegar
- 1 tablespoon sugar
- salt
- pepper
- 1teaspoon caraway seeds (optional)
- 2 teaspoon flour

Brown onion in oil or lard. Add bacon, if using.

Add cabbage, water, vinegar, sugar, salt, pepper and caraway seeds. Cover the pan and boil approximately 30 minutes until cabbage has become wilted and soft. Stir occasionally to cook evenly.

Sprinkle with flour to thicken the sauce and boil lightly for few more seconds.

The cabbage also works well with sausages (like a Polish sausage) instead of bacon. Or omit meat completely if you wish.

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