

# Our State eats

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## Braised Red & Green Cabbage

*Yield: 6 servings.*

- 1 head green cabbage, cored**
- ½ head red cabbage, cored**
- 4 slices thick-cut bacon, cut into 2-inch pices**
- 1 cup onion, coarsely chopped**
- 1 teaspoon salt**
- 2 teaspoons light brown sugar**
- ¾ cup apple cider vinegar**
- 1 cup apple juice**
- 1 tablespoon unsalted butter**
- Freshly cracked black pepper**

Cut cabbage into thick wedges, rinse, and pat dry.

In a large, heavy-bottomed pot or Dutch oven, cook bacon until crispy. Remove bacon from pot and place on a paper towel. Remove all but 2 tablespoons of the drippings.

Add cabbage to the pot, cut side down, and cook over medium heat, turning once, until browned.

Add the onion, salt, and sugar. Cook, stirring occasionally, until cabbage is softened and just starting to brown, about 10 minutes. Stir in the vinegar and apple juice. Simmer over medium heat until liquid is reduced by half, about 3 to 5 minutes.

Add cooked bacon to cabbage and cover pot. Over low heat, braise until tender, about 15 minutes. Transfer cabbage to a serving bowl.

Over medium-high heat, boil the liquid until slightly thickened, about 5 minutes. Remove pot from the heat and add butter. Season the sauce with additional salt (if needed) and pepper. Spoon over braised cabbage and serve.



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