

# Rotkohl

1 medium sized head of red cabbage  
2 tablespoons salt  
2 tablespoons butter or margarine  
1/2 cup sugar  
1/2 cup cider vinegar  
2 tart red cooking apples  
1 tablespoon flour

- 1) Remove outer leaves from cabbage and discard. Cut cabbage into quarters; cut out core. Shred cabbage. Measure 10 cups.
- 2) In large skillet, combine cabbage, salt, butter, vinegar, sugar and 1/2 cup cold water.
- 3) Cook, covered, over medium heat, stirring occasionally. 15 minutes.
- 4) Meanwhile, core the apples, but do not pare. Slice thinly. Add to cabbage. Cook 10 minutes longer or until the cabbage is tender but still crisp.
- 5) Sprinkle flour over cabbage mixture. Mix gently. Cook, stirring until mixture thickens.