

APPLE CIDER BRAISED CABBAGE



SERVING SIZE

3



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Olive Oil	1 tbsp.	Kosher Salt	To taste
Green Cabbage, (Cut into 6 wedges)	6 cups	Apple Cider Vinegar	½ cup
Bacon, Chopped	½ cup	Apple Cider	2 cups
Medium Shallot, (thinly sliced lengthwise)	1	Freshly Ground Black Pepper	



PREPARATION

- Heat olive oil in a large pan over medium heat.
- Add bacon and cook until crispy. Remove and set aside.
- In the same pan, sauté sliced shallots until soft.
- Place cabbage wedges in the pan and season with salt.
- Pour in apple cider vinegar and apple cider.
- Cover and simmer for 20-25 minutes, until cabbage is tender.
- Sprinkle with crispy bacon and black pepper before serving.
- Enjoy warm!