

Mustard-Glazed Red Cabbage with Apple

From – *The Splendid Table's How to Eat Weekends*

extra-virgin olive oil
½ medium onion, cut into ¼-inch dice
1 head of red cabbage (2½ pounds), cut into 1½-inch chunks
Salt and freshly ground black pepper
1 ½ tsp dried thyme
2 dried bay leaves
1 medium apple (not peeled), cored and cut into ¼-inch dice
6 Tbsp cider vinegar
¼ cup dry red wine
4 cups low-sodium vegetable or chicken broth
1 Tbsp unsalted butter
¼ cup grainy dark mustard

- Coat a straight-sided 12-inch sauté pan with a thin film of oil. Heat over medium-high heat; add the onion and cabbage and a sprinkling of salt and pepper. Sauté, stirring to brown the onions and get the cabbage to pick up golden edges. Adjust the heat so the pan glaze doesn't burn.
- Stir in the thyme, bay leaves, apple, and half of the vinegar, scraping up any glaze on the pan's bottom. Boil the vinegar down to nothing.
- Pour in the wine and broth, bring to a slow bubble, cover, and cook for about 10 minutes, or until the cabbage is nearly tender.
- Uncover and boil away the liquid, stirring in the remaining vinegar toward the end of the boil so it moistens the cabbage.
- Just before serving, taste the cabbage for seasoning. Fold in the butter and mustard and serve hot.



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