

Rotkohl

6-8 slices thick bacon

1 head red cabbage, thinly sliced or shredded

3 Granny Smith Apples, sliced thinly

1 large onion, chopped

1 cup apple cider vinegar (you may like less)

1 cup brown sugar

Cinnamon, cloves, caraway seeds to taste (I like about 1/2
teaspoon of each spice, you may like less)

Pinch of salt

Cook bacon till crisp, remove from skillet. Add the next three ingredients and cook over med heat till soft, about 10 min. While the cabbage is cooking, crumble or cut the bacon into small pieces. Add the bacon, vinegar, sugar and spices, cook for another 10 min, adding water if needed. Again, adjust seasonings. Serve warm with meat (sausages) and potatoes.