***NR#33 Sweet and Sour Braised Red Cabbage***

***Serving Size and Ingredients: 1/2 cup***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 3/4c | 1.5cups | 3.12 cups | Olive Oil, Divided |
| 2 1/8 | 4 1/8 | 8 1/3 | Yellow onion, chopped |
| 8 1/3 lbs | 15 2/3 lbs | 33 1/3 lbs | Red Cabbage, cored and sliced 1/4inch thick |
| 4 1/8 | 8 1/3 | 16 2/3 | Medium tart apple, peeled, cored, and cut into long matchsticks |
| 2 1/8cups | 4 1/8 cups | 8 1/3cups | Dry Red wine |
| 2 1/8 cups | 4 1/8 cups | 8 1/3 cups | Water |
| 3/4cups | 1.5 cups | 3cups | Red wine vinegar |
| 3/4cups | 1.5cups | 3 cups | Packed light brown sugar |
| To taste | To taste | To taste | Ground Black Pepper |
| To taste | To taste | To taste | Fresh dill or chives for garnish |
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***Instructions:***

**1. In a large pot with a lid, add 2 tablespoons over medium heat. Add onions and cook until they begin to brown at the edges, about 6 minutes.**

**2. Add cabbage, apple (if using), wine, water, vinegar, sugar, and pepper. Stir to combine, and bring up to a boil. Reduce heat to a simmer and cover. Cook, stirring occasionally, until most of the liquid has evaporated and cabbage is crisp-tender, about 40 minutes. Taste and adjust the seasonings as necessary.**

**3. Remove from heat and stir in the remaining tablespoon of butter. Garnish with fresh herbs and serve.**

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs served immediately, fish, shellfish, beef, lamb, veal, pork, corn beef and ham to an internal temperature of 145 degrees for 15 seconds; ground meat, ground fish, meat mixtures and eggs cooked and held for service to 155 degrees for 15 seconds; chicken, turkey, soups, stews, dressing, casseroles, mixed dishes, stuffed meat, stuffed poultry, stuffed fish, stuffed pasta and leftovers to 165 degrees for 15 seconds; all other food items should be cooked to 140 degrees for 15 seconds. All hot food should be held at 140 degrees F or hotter until service.***