



Build Flavor – Stir in Fermented Ingredients

Sweet 'n Sour Wild Pink Cabbage

Its flavor is enhanced by bacon and sauerkraut

- 3 strips thick sliced bacon
- 1 Honey Crisp apple, cored
- 1 cup chopped onion
- 1 teaspoon caraway seeds
- 1 Tablespoon maple syrup
- 1 cup diced roasted red beets
- 2 cups barrel German sauerkraut, drain excess juice
- 2 to 4 Tablespoons water if needed
- Garnish: chopped parsley as desired

Cook bacon: In a large skillet, cook bacon until crisp; remove to paper towel lined plate. Crumble or chop bacon into pieces. Set aside. Drain bacon drippings from skillet, leaving 2 Tablespoons drippings in pan.

Prepare Cabbage: Do not peel the apple; remove core, and dice. Add diced apples and onions to skillet. Cook over medium heat about 5 to 7 minutes to soften. Stir in caraway seeds and maple syrup; cook 1 minute. Fold in diced beets and sauerkraut. Toss to combine ingredients; if mixture is too dry, add water as desired; cook over medium heat about 4 to 5 minutes until hot.

To Serve: Remove to large bowl; cool 10 to 15 minutes before serving. Stir bacon pieces into cabbage; garnish by sprinkling the top with chopped parsley. Serve warm or chill in refrigerator to serve cld. Serves: 4 to 6

Cook's Note: I used Kuhne German Barrel Sauerkraut, and it doesn't have lots of excess liquid. If your sauerkraut has lots of liquid, drain off excess before adding it to the recipe. We love to serve this as a warm side dish with our pork dinners. We usually don't have to add any additional salt or pepper, but season the finished dish as desired.

About the Recipe: This recipe is full of surprises. It is the easiest way to prepare a cabbage side dish. The sauerkraut cabbage explodes with hot pink color, smoky flavor, and a light touch sweetness from the apples and maple syrup. It's so easy to prepare and you can serve it warm or chilled.