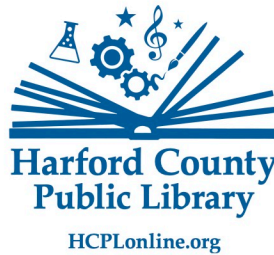




in
partnership
with



and



BRAISED CHAMPAGNE CABBAGE AND APPLES

SERVES 8

INGREDIENTS

6 tablespoons butter or olive oil
2 slices bacon, cut into one half inch pieces (optional)
1 small onion, thinly sliced
2 tablespoons minced fresh ginger
1 teaspoon minced garlic
3 tart apples, peeled, cored, and thinly sliced
2 jars (2 pounds each) sauerkraut, rinsed in cold water several times and drained
2 cups dry champagne
1 teaspoon caraway seed
Salt and black pepper to taste

DIRECTIONS

- 1** | In a heavy oven-proof pot, melt the butter, and, if using, render the bacon for a few minutes. Add the onion, ginger, and garlic. Sauté for 4 minutes. Add the apples and sauté for 2 minutes longer.
- 2** | Place the rinsed sauerkraut into the pot. Pour in the champagne, caraway seed, salt, and pepper. Toss together and bring to a boil. Cover tightly, reduce the heat, and simmer for 45 minutes. Alternatively, bake in an oven preheated to 350° F for 1 hour.