



INGREDIENTS:

- 1 small red cabbage
- 3 Bramley apples
- 8 chipolatas
- 150g smoked bacon lardons
- 300ml dry cider
- 1 large onion
- 2 teaspoons ground cinnamon
- 1 tablespoon brown sugar
- Butter
- Sea salt
- Freshly-ground black pepper

TIME: 60 mins

SERVING: 4 people



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Quarter and finely slice the cabbage. Heat a little butter in a casserole and sweat the onion and lardons for a few minutes until the onion is translucent. Peel and coarsely chop the apples, toss in the cinnamon then add to the pan with the cabbage, cider, a pinch of salt and plenty of pepper. Mix well, cover and simmer for 15 minutes. Sprinkle with the sugar, cover and cook very gently for a further 30 minutes. Fry the chipolatas until lightly browned, drain, add to the casserole (add a little more cider if the mix appears too dry) cover and cook for a further ten minutes. Serve with crusty bread.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: