

Bavarian Red Cabbage

Ingredients

450g/1lb red cabbage, finely shredded

50g/2oz butter

1 large onion

2 cooking apples, sliced

1 teaspoon parsley

1 teaspoon thyme

1 orange, grated rind

25g/1oz brown sugar

4 tablespoons red wine

Method

1. Melt the butter in a large saucepan for 30 seconds. Toss the cabbage in the melted butter.
2. Cook for 3 minutes on high in a covered saucepan.
3. Add all the other ingredients. Cover and cook for 8-9 minutes on high. Stir twice.