

## Red Cabbage (Rot Kohl)

2 tablespoons bacon drippings  
1 medium onion, chopped  
1 small red cabbage head, shredded  
2 apples, grated or chopped small  
1/4 cup cider vinegar  
1/4 cup water  
3 tablespoons dark brown sugar  
1 teaspoon salt  
1/4 teaspoon ground cloves  
Coarsely-ground black pepper, to taste

Warm the bacon drippings in a saucepan over medium heat. Add the onion and sauté it briefly until it is limp. Stir in the remaining ingredients, and reduce the heat to a simmer. Cover the saucepan, and cook 20 minutes, until the cabbage is tender.