

Portland Nursery 2012 Apple Festival Recipes
Chef Maxine Borcharding
Oregon Culinary Institute

Sweet Tart Red Cabbage with Apple, Mustard, and Bacon

4 slices thick cut bacon diced
1 tablespoon mustard seeds
1 medium onion cut into thin slices blossom to stem end
2 granny smith apples cored and cut into medium dice
2 tablespoons brown sugar
2 tablespoons balsamic vinegar
1 medium head red cabbage cored and finely shredded
½ cup dry white wine
1 tablespoon Dijon mustard
Kosher salt and freshly ground black pepper to taste

Cook the bacon until crisp. Drain on paper towels reserving the bacon fat.

Add the mustard seeds to the bacon fat and cook until they begin to pop.

Add the apple and onion and sauté until the onion softens, stirring frequently.

Stir in the brown sugar and vinegar. When the sugar is dissolved, add the shredded cabbage and the wine. Stir well.

Cover and simmer, stirring occasionally, until the cabbage is just tender (10-15 min). Season to taste with the salt and pepper, garnish with the bacon, and serve immediately.

Notes: