

Apple Cabbage Raviolis with Bacon, Sage and Brown butter

2 cups Cabbage finely chopped
¾ C Onion chopped
½ C stock
1 Granny smith apple, finely chopped or grated
2 T Oil for sauté
TT Salt (to taste)

Optional

Cheese, ricotta, goat, cream cheese

Heat oil in pan and sauté onions. Add cabbage and sauté until wilted, add stock and put on lid, on low heat, until liquid is gone. Take off lid and add apple and cook until soft but before apple dissolves. Add salt to taste. Let mixture cool.

Gyoza wrappers or homemade pasta dough

Fill each of the gyoza wrappers and seal with water or egg wash and crimp edges. Drop into boiling salted water for about 2 minutes or until all raviolis float.

* you are just looking to cook the pasta which doesn't take long and heat the raviolis all the way through.

¼ c Bacon small strips
2 T Butter
to taste Sage chiffonade or chopped
salt

In a sauté pan put in bacon and turn heat to medium, let bacon render and then start to brown, if you need to pour off some bacon fat you can or add the 2 T butter and let melt and start to turn brown. Turn heat on low (don't let butter get too dark it will be bitter!) toss cooked raviolis and sage and a little salt. Serve immediately.