

Sweet and Sour Red Cabbage

From your box: red cabbage

INGREDIENTS

1/4 cup (1/2 stick) butter

1 2-pound red cabbage, thinly sliced (about 12 cups)

6 Tbsp sugar

2/3 cup balsamic vinegar

Melt the butter in a large pot over medium heat. Add cabbage and sauté until slightly wilted, about 5 minutes. Add sugar, toss to coat evenly. Add vinegar. Reduce heat to medium-low; cover, simmer until cabbage is tender, stirring often, about 30 minutes. Season to taste with salt and pepper.

Adapted from <http://www.simplyrecipes.com>