

PENNY SIMKIN'S PERFECTLY BRAISED RED CABBAGE



A beautifully balanced side dish that brings together tender cabbage, sweet apple and tangy red wine vinegar. Slowly braised for richness and finished with a touch of butter, it's the perfect accompaniment to roast meats, game, or festive fare. Comforting, vibrant, and effortlessly elegant.

Ingredients

450g red cabbage, finely sliced
25g butter
1 medium onion, thinly sliced
1 tart cooking apple, peeled, cored and diced
1 tbsp red wine vinegar
1 tsp granulated sugar
Salt and freshly ground black pepper

Method

Melt half the butter in a pan and gently soften the onion over a low heat until translucent. In a buttered, ovenproof dish, layer the cabbage, apple and softened onion.

Drizzle with red wine vinegar and sprinkle over the sugar, a generous pinch of salt and a good grind of black pepper.

Add 1-2 tablespoons of water.

Cover the dish tightly with a lid or foil and bake in a preheated oven at 160°C (Gas Mark 3) for around 1½ hours, stirring occasionally.

Add a splash more water if it begins to dry out. Just before serving, stir in the remaining butter for a glossy finish.