

Rotchabis auf flaemische Art Chou Rouge à la Flamande Flemish Red Cabbage

Ingredients:

400 ml fine red wine
1 red cabbage, shredded
3 red potatoes, peeled and diced
1 red onion, diced
1 bay leaf
4 tbslp butter
1 tblsp red wine vinegar
150 ml fine red wine for the cook

Directions:

- (1) Bring red wine to light simmer (not a boil) in a casserole pot or Dutch oven. Add cabbage, potatoes, and onion.
- (2) Add butter and bay leaf. Cover pot.
- (3) Cook cabbage for at least 3 hours on low heat. Season to taste.
- (4) Drink the 150 ml fine red wine.

