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*by ewfood*

# Red Cabbage and Apple

## Ingredients

2 tbsp butter
1 red cabbage - finely sliced
1 green apple - peeled and grated
3 cloves
1 bay leaf
6 tbsp apple cider vinegar
2 tbsp unrefined brown sugar
3 tbsp toasted walnuts - chopped

## Preparation

1. Combine the butter, cabbage, apple, bay leaf and cloves in a pan.
2. After that cook the ingredients - stirring until the cabbage begins to wilt.
3. Add the vinegar and stir - cook until the vinegar just starts to evaporated.
4. Following that stire in the sugar and mix until it all has completely dissolved - do not let it burn.
5. Sprinkle with walnuts to serve.
6. ENJOY!

## Cooks Note