

Posted on 7 December 2014

by Liz Robb

Red cabbage with butter and balsamic vinegar

Ingredients

2 teaspoons olive oil
Half a red cabbage
150ml vegetable stock
2 tablespoons of balsamic vinegar
Salt and freshly ground black pepper

Preparation

1. 1. Wash then slice the cabbage thinly.
2. 2. In a large saucepan, heat the oil and gently cook the cabbage for about 5 minutes to soften it slightly.
3. 3. Add the stock to the pan and simmer for about 20 minutes, stirring occasionally. Check that the cabbage is soft and that the liquid has almost completely gone. Be careful, it burns easily!
4. 4. Add the balsamic vinegar and stir in the butter to coat the cabbage. Season to taste.
5. 5. Turn into a warmed serving dish with a few knobs of butter melting on the top.

Cooks Note

Are you looking for some new ideas for vegetables to accompany your Christmas turkey this year? Well, why not try these colourful and tasty dishes to replace the usual boiled or steamed Brussel sprouts and carrots on your table this Christmas, or at any time of the year!
These recipes will make 4 portions.