

# German Red Cabbage

*Unit: Food Cutter and Large Skillet*

½ Cup of red wine vinegar

½ Tsp of salt

¼ Cup of brown sugar

¼ Tsp of pepper

1 Small head of red cabbage cut on #3 Blade

2 Large tart apples cut on #3 Blade

Combine all of the ingredients into a large saucepan or skillet. Rotate the valve below the knob to open and seal the lid on the unit. Turn on medium heat until valve whistles and then reduce the heat to low. Cook for 10 minutes or until done.