

## Red cabbage with pears

Serves 4

### INGREDIENTS

For the red cabbage:

800g red cabbage

salt

1 lemon (juice only)

2 pears

1 yellow onion

**1 tbsp rapeseed oil**

**300ml dry red wine**

150ml pear juice

**2 tbsp red wine vinegar**

5 cloves of garlic

**4 allspice grains**

5 black peppercorns

2 bay leaves

**2-3 tbsp red cranberry jam**

Pepper



### PREPARATION

Slice the red cabbage (without the stalk) into strips or cut finely, add salt and lemon juice and knead vigorously with your hands for a few minutes. Leave to stand for about 30 minutes.

Peel, quarter, core and dice the pears. Peel and finely dice the onion. Heat oil in a large pot. Sauté onions in it over medium heat until translucent. Add pears and red cabbage and sauté briefly.

**ALLERGENS HIGHLIGHTED IN**

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### PREPARATION

Add red wine, pear juice, 200ml water and vinegar. Add spices to the pot in a spice bag. Bring to a boil, reduce the heat and simmer covered for about 1 hour. Stir occasionally. Add a little liquid if needed.

After an hour, test to see if the red cabbage is soft enough. If not, simmer a little longer. Remove spices, stir in the jam. Season with salt and pepper.