

Kielbasa w/ Red Cabbage

From Diana Rattray, *Your Guide to Southern Food*.



A great family recipe, made with Polish sausage and red cabbage

Ingredients

1 medium red cabbage

boiling water

1/4 cup lemon juices

2 tablespoons butter

1/2 cup dry red wine

salt and pepper

2 tart apples, peeled, cored, slice

1 pound kielbasa or Polish sausage

Instructions

Slice kielbasa in serving-size pieces. Shred red cabbage; scald with boiling water; drain. Pour lemon juice over cabbage. Melt butter over medium low heat in a large Dutch oven or stock pot. Add red cabbage, seasonings, and apples. Cover red cabbage mixture and simmer for 30 to 40 minutes. Top with Polish sausage or kielbasa and cook for 15 minutes longer.

Serves 4.