

## **Sweet and Sour Red Cabbage Recipe**

3 tbsp butter or olive oil  
1 red cabbage, thinly sliced (about 9-10 cups)  
4 Tbsp sugar or scant  
1/2 cup balsamic vinegar

Melt the butter in a large pot over medium heat. Add cabbage and sauté until slightly wilted, about 5 minutes. Add sugar, toss to coat evenly. Add vinegar. Reduce heat to medium-low; cover, simmer until cabbage is tender, stirring often, about 30 minutes. Season to taste with salt and pepper.