

FROM THE RECIPE LIBRARY OF JOAN STURM



RED CABBAGE AND APPLES

In deep saucepot combine $\frac{1}{3}$ cup sugar, 1 teaspoon salt, $\frac{1}{4}$ cup Heinz Apple Cider Vinegar, 1 cup water, $\frac{1}{2}$ cup butter; heat to boiling. Stir in 4 quarts shredded red cabbage (3 to 3 $\frac{1}{2}$ pound head), 5 tart apples (peeled and grated). Cover; simmer 2 to 2 $\frac{1}{2}$ hours, stirring occasionally.

Makes 6 to 8 servings