Sweet and Sour Russian Red Cabbage

Time 2 hours

Ingredients

- 2 tbsp butter
- 5 cups shredded red cabbage (about half a head)
- 1 cup sliced green apples (2 apples)
- 1 chopped sweet onion
- 1/3 cup apple cider vinegar
- 3 tbsp water
- 1/4 cup white sugar, or less
- 2 1/4 tsp salt, or less
- 1/4 tsp black pepper
- 1/4 tsp ground cloves
- carraway seeds

Steps

1. Place butter, cabbage, apples, onion, and sugar into a large pot.
2. Pour in the vinegar and water, and season with salt, pepper, caraway seeds, and clove.
3. Bring to a boil over medium-high heat, then reduce heat to low, cover, and simmer until the cabbage is tender, 1 1/2 to 2 hours.