

SWEET AND SOUR RED CABBAGE

- One Small Red Cabbage
- 2 TBSP Butter
- 2 TBSP Sugar
- 1/4 Cup Balsamic Vinegar
- Salt and Pepper

Cut the cabbage in half, cut out the core, and slice it into thin ribbons.

Melt the butter in a large pot over med-high heat, then add the cabbage and cook it for 5 minutes, stirring constantly, until it's slightly wilted.

Add the sugar and vinegar, stir it in, lower the heat to med-low, cover, and let it cook for 1/2 hour, stirring occasionally.

Season with salt and pepper to taste.