



# Bavarian Cabbage

Joyce Shackelford

Green Bay, WI

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*Makes 4-8 servings, depending upon the size of the cabbage head*

- 1 small head red cabbage, sliced
- 1 medium onion, chopped
- 3 tart apples, cored and quartered
- 2 tsp. salt
- 1 cup hot water
- 2 Tbsp. sugar
- 1/3 cup vinegar
- 3 Tbsp. bacon drippings

1. Place all ingredients in slow cooker in order listed.

2. Cover. Cook on Low 8 hours, or High 3 hours. Stir well before serving.

## **Variation:**

Add 6 slices bacon, browned until crisp and crumbled.

Jean M. Butzer

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