

# Braised Skillet Red Cabbage with Kabanos Sausage and Apples

3 heaping tablespoons caramelized onions OR 1 medium onion, peeled chopped small and sauteed in 2 tablespoons oil till medium brown

2-3 (120 grams) kabanos, kielbasa or pastrami or hard salami sliced or cubed

2 apples peeled and chopped fine, I used Pink Lady

1 package (400 grams) about 12-14 ounces purple cabbage, shredded

1/3 cup (a handful) raisins

1 1/2 (360 ml) cups water

2-3 tablespoons honey

1 1/2 tablespoons vinegar

Salt to taste

## Directions:

If you don't have prepared sauteed onions, do that first in your frying pan with the oil. Make sure they don't get too dark or they will taste burnt. Put the sliced sausage in this and on low heat cook briefly about 3 minutes. Add the chopped, peeled apples and sautee together with onion and sausage about 3 more minutes, add cabbage and sautee a few minutes and as it starts to wilt, add raisins, water, honey, vinegar and salt. Stir about, cover with lid on a tilt and cook on low heat about 20 minutes or till cabbage cooks down, turns dark purple and apples are soft.