

# Red cabbage to duck or goose



**Difficulty:** □□□□□

Preparation time: 15minutes , Cooking time: 1minutes

Total time: 16minutes , Serving number: 6

**0** Calories , **0 g** Sugars , **0 g** Fats , **0 g** Proteins

**Author:** sikorova.dorota

**Url:** <https://www.srecipes.eu/red-cabbage-to-duck-or-goose>

## Preparation

Red cabbage we cut on diced and add the finely grated apple. Pour in wine and a bit of water. Season with salt and caraway seeds and let it cook. When cabbage is soft, try again and again season with salt and caraway seeds and add bacon for better taste.

## Ingredients

- 1 red cabbage
- 0,5 l red wine
- 1 apple
- salt
- crushed cumin
- 10 dkg bacon (cut on diced)

## Categories

Christmas, Chinese, Year-round, Inexpensive

