



BRAISED COLORADO CABBAGE

Serves 4

Ingredient	Qty	Measure	Notes
Bacon , Applewood, Thick Cut	4	Slices	Chopped medium
Onion, Yellow	1	Ea, Small	Julienned small
Garlic, Fresh	1	tsp	Minced or crushed
Apple, Red, Large	1	Ea	Cored and julienned
Carrots, shredded	1	Cup	
Cabbage, Red, Shredded	1.5	Cup	
Cabbage, Green Shredded	1.5	Cup	
Caraway Seed	2	tsp	
Brown Sugar, Dark	3	Tbsp	
Salt, Smoked Applewood	2	Tbsp	Or to taste
Pepper, Black Ground	½	tsp	
Chicken Stock	2	Cups	
Beer, Colorado Ale	1	Cup	

PREP METHOD:

PREP TIME: 25 Minutes

COOKING TIME: 30 – 40 Minutes

1. On your stovetop heat your cast iron skillet or dutch oven on high heat
2. Add the bacon and cook until rendered and bacon starts to caramelize
3. Add the onions and garlic. Sauté in the bacon fat until soft and translucent
4. Add the carrots, apples and cabbage. Sauté for 5 minutes to soften
5. Add the seasonings, sugar and chicken broth and mix well
6. Add the Chicken stock and Colorado ale
7. Cover and cook on medium heat for about 20 minutes
8. Remove cover, stir well and continue to cook on medium heat until 80% of liquid has evaporated
9. Adjust seasoning as needed. If too much liquid evaporates add more stock
10. Best served hot
11. Goes great with some Polidori Sausage Bratwurst or Kielbasa and Spaetzle

**** May also be served cold as a great side dish at your next picnic event. Be sure to properly cool, store and transport.**