



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### SWEET CABBAGE SAUCE

#### Ingredients

- 2 cups red cabbage, roughly chopped
- 1-½ cups red wine
- 1 cinnamon stick
- 2 sage leaves
- ⅓ cup brown sugar
- ¼ cup water
- Pinch of salt
- 2 tsp corn starch

#### Directions

Over medium-high heat, combine the cabbage with the red wine, cinnamon stick, sage leaves, and brown sugar in a small pot. Bring to a slight boil then lower the heat source to the low setting. Braise the cabbage for about 20 minutes. Transfer the mixture to a blender. Remove the cinnamon stick.

Make a slurry with the water, salt, and corn starch. (Optional: To remove lumps, push the sauce through a sieve)

Add the slurry to the cabbage mixture. Purée until smooth. Transfer the mixture back to the pot. Cook it again over medium-high heat just until the sauce thickens, about 2 minutes. Cool completely.

Drizzle over fruit, ice cream, or pumpkin pie.