



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Sweet Cabbage Compote

Ingredients

- 2 cups red cabbage, roughly chopped
- 2 tsp corn starch
- 2 sage leaves
- 1 ½ cups red wine
- 1 cinnamon stick
- ½ cup water
- 1/3 cup brown sugar
- ¼ cup water
- Pinch of salt

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 a low setting. Braise the cabbage for about 20 minutes. Remove the cinnamon stick. Take a submersion blender and blend until it's only slightly chunky. Make a slurry with water, salt, and cornstarch then add it to the cabbage mixture. Bring it back to a simmer just until the sauce thickens. Cool completely. Drizzle over fruit, ice cream or pumpkin pie.



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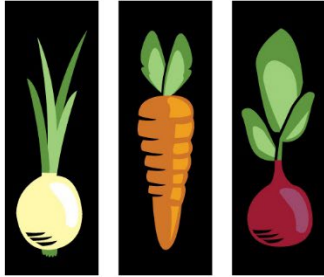
Southern Style Cabbage

Ingredients

- 1 head cabbage, roughly chopped
- 4-6 slices bacon
- 1 small onion, diced
- 2 cloves garlic, minced
- ½ cup water or broth
- salt and ground black pepper to taste

Directions

In a medium sized pot, cook bacon slices until slightly crisp. Transfer the bacon to a plate, set aside. Discard the excess bacon grease, leaving only about two tablespoons in the pot. Cook the diced onion in the bacon grease until translucent. Lower the heat to medium. Add the chopped cabbage and garlic, cooking for about 15 minutes until the cabbage is tender. Crush the bacon and return it to the pot during the last five minutes of cooking. Season with salt and pepper.



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Grape Ice Cream

Ingredients

- 1 lb. seedless grapes
- 2 cups red cabbage
- 2 cup heavy cream
- 1-14oz can sweetened condensed milk
- 1/2 cup sugar

Directions

Puree the grapes, red cabbage, and a half cup of cream in a blender. Set aside.

Adding the sugar gradually, beat the heavy cream until ribbons begin to form. Pour in the sweetened condensed milk.

Fold the cabbage mixture into the cream and pour into a freezer safe container. Freeze for 2 hours then give the ice cream a good stir to break up the ice crystals. Place back in the freezer, repeating this step after another hour. Freeze overnight.