

A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

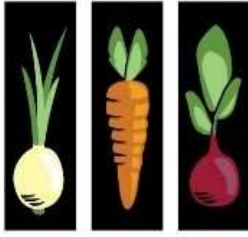
German Braised Cabbage

Ingredients

- 4 cups (1 head) red cabbage, finely shredded
- 2 cups sweetened applesauce
- 1 cup onions, thinly sliced
- 1/3 cup brown sugar
- 1/4 cup butter
- 1/4 cup red wine vinegar
- 1/4 cup water
- 1/4 tsp caraway seeds

Directions

Melt the butter in a 2quart sized pot. Stir in the onions and sauté over medium high heat until translucent. Stir in the applesauce, caraway seeds, and brown sugar. Bring to a simmer. Stir in the shredded cabbage, vinegar, and water. Allow to simmer for about 20 minutes. Don't be tempted to add more water. If the mixture seems to be drying out, lower the heat. The cabbage will break down and release more liquid as it cooks. When it gets to this point, allow it to continue cooking for another few minutes, to allow any excess water to evaporate. Remove from heat and serve as a side dish to pork or poultry.



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Sweet Cabbage Compote

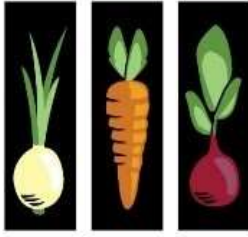
Ingredients

- 2 cups red cabbage, finely shredded
- 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 the 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 turkey, pork, ice cream or even pumpkin pie!



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“Grape” Cabbage Ice Cream

Ingredients

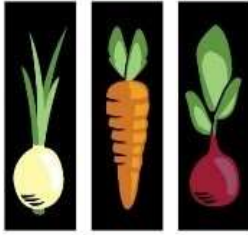
- 1lb seed less grapes
- 2 cup heavy cream
- 2 cups red cabbage
- 1-14oz sweetened condensed milk
- ½ cup sugar

Directions

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

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

Fold the cabbage mixture into the cream. Lastly, pour the mixture into a freezer safe container. Freeze for 4 hours or overnight before serving.



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This compote is very similar to cranberry sauce. Drizzle over turkey, pork, ice cream or even pumpkin pie!