



RECIPE: Sweet-Sour Cabbage



About 1.5 lbs red or green cabbage
2 medium apples
1/2 cup Coca-Cola®
2 tbsp. vinegar
2 tbsp. brown sugar
2 tbsp. bacon drippings
1 tsp. salt
1/2 to 1 tsp. caraway seeds

Coarsely shred or cut cabbage (should measure 3 cups). Core and dice unpeeled apples. In pan, toss together all ingredients. Cover, simmer until cabbage is tender, about 25 minutes; stir occasionally. Makes 4 (1/2 cup) servings.

*To reduce foam for accurate measurement, use Coca-Cola at room temperature and stir rapidly.