

Red Cabbage with Apples and Honey

Adapted from Daniel Boulud's Braise.

- 4 cardamom pods
- 1 tsp coriander seeds
- 1/2 cup honey
- 4 cups apple juice
- 1/3 cup white wine vinegar
- 4 ounces (about 5 slices) bacon,
cut into 1-by-1/2-inch strips
- 2 medium onions, peeled and thinly sliced
- 1 head red cabbage, quartered, cored, and thinly sliced
- 2 Granny Smith apples, cored and diced.



Put a rack in the lower third of the oven and preheat the oven to 300°F. In a spice grinder or clean coffee grinder, finely grind the cardamom and coriander seeds. Bring the honey to a boil in a small saucepan. Add the ground spices, apple juice and white wine vinegar. Bring to a boil and reduce the liquid by half. Meanwhile, in a medium cast-iron pot or Dutch oven, cook the bacon over medium-high heat until translucent, 5 to 7 minutes. Add the onions and cook for 5 minutes more. Add the red cabbage and apples and cook, stirring, until softened, about 15 minutes. Pour the reduced honey-apple mixture over the cabbage and toss to coat. Cover the pot and transfer it to the oven. Braise for 2 hours, or until the cabbage is very tender.