

SERVES 10

FREELAND RED CABBAGE & KIELBASKI

1 LG. HEAD RED CABBAGE (3 1/2 LBS.)

2 APPLES (PARED & DICED)

3 TBSP. LEMON JUICE

2 TSP. SALT

PEPPER (OPTIONAL)

1 KIELBASKI SAUSAGE (1 LB.)

1 1/4 CUP ONION (CHOPPED)

1 CUP WATER

3 TBSP. WINE VIGEGAR

3 TBSP. BUTTER OR MARGARIN

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SHRED CABBAGE, DISCARDING TOUGH CORE. RINSE AND PLACE IN KETTLE WITH APPLE, LEMON JUICE, 1 CUP WATER AND 2 TSP. SALT. BRING TO A BOIL AND SIMMER COVERED FOR 15 MINUTES, STIRRING OCCASIONALLY. MEANWHILE, SAUTE ONION IN BUTTER UNTIL GOLDEN. THEN ADD TO CABBAGE ALONG WITH 3 TBSP. WINE VINEGAR AND SLICED SAUSAGE. COOK COVERED FOR 30 MINUTES.