



## **Juniper**

### **Braised Red Cabbage**

*Serves 4-6 as a side*

#### **INGREDIENTS**

2 tbsp rapeseed oil

2 red onions, finely chopped

800g red cabbage, chopped into 1cm slices

250g cooking apples, peeled, cored and diced

60g brown sugar

1 tbsp red wine vinegar

1 tsp juniper berries

2 bay leaves

230ml chicken stock

salt and pepper to taste

#### **METHOD**

1. Using a large saucepan, gently cook the onion, cabbage and apple in the oil for around 5 minutes.
2. Add the juniper berries, bay leaves, vinegar, sugar and chicken stock then bring the mixture to the boil.
3. Reduce the heat to a simmer. Leave the mixture to simmer for around 20 minutes until the vegetables are softened and most of the liquid has evaporated.
4. Season with salt and pepper to taste.