

Thanksgiving Side Dish: The Sweet-Tart Tang of Braised Red Cabbage

Recipe: Braised Red Cabbage

Serves 4–6

Ingredients:

Olive oil
3–4 thin slices pancetta, roughly chopped
2 tablespoons unsalted butter
About 8 oz cooked, peeled chestnuts, roughly chopped*
1 tablespoon dry sherry
2 tart baking apples, peeled, cored, and chopped
1 small red cabbage, outer leaves and core removed, sliced
Balsamic vinegar
Kosher salt and freshly ground black pepper
A handful of chopped fresh flat-leaf parsley leaves

Instructions:

Preheat the oven to 325°F. Pour a glug of olive oil into a large, heavy Dutch oven or an ovenproof saucepan and warm it over medium heat. Add the pancetta and cook, stirring, until golden. Add the butter, chestnuts, sherry, and apples. Stir to combine then let sizzle for a few minutes. Add the cabbage, a few healthy glugs of balsamic (maybe 1/4 to 1/3 cup or so), and season with salt and pepper. Stir everything together so that the cabbage is evenly coated. Cover and bake, stirring occasionally, until the cabbage is nice and tender, 1 1/2 to 2 hours. Add a little water or broth if the cabbage starts to dry out, you want it to remain nice and moist. Sprinkle with parsley before serving.

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Ingredients for Braised Red Cabbage

Peel, core, and chop apples

Add chopped pancetta to pan with heated olive oil

Add the apples and stir

Add the butter, chestnuts and sherry

Add the sliced cabbage

Add a few healthy glugs of balsamic

Season with salt

Season with pepper.

Stir everything together, cover and bake

Transfer to serving bowl when the cabbage is tender

Sprinkle with parsley before serving

***A note on chestnuts:** If you are determined to roast or boil your own fresh chestnuts and then peel them, good on you. After many years of attempting this, and now that I have a kid, I cannot be bothered. I love the vacuum-sealed precooked, pre-peeled versions, which I think are just as good...in fact, no, they are better because I don't have to do anything!

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