

RECIPES

Spiced Red Cabbage and Cranberries in Cider

Serve this sautéed side dish for Thanksgiving, or just as a weeknight accompaniment!

BY PAULA SUTTON PUBLISHED: OCT 19, 2023

Yields:

8 - 10 serving(s)

Prep Time:

30 mins

Total Time:

30 mins

Ingredients

2 Tbsp. olive oil

1 medium yellow onion, thinly sliced

Kosher salt and freshly ground black pepper

1 clove garlic, chopped

1 small red cabbage (about 1 1/2 pounds), cored and thinly sliced

2 cups fresh or frozen cranberries

1 Granny Smith apple, peeled and chopped

1/2 tsp. ground cinnamon

1/2 tsp. freshly grated nutmeg

1/2 tsp. ground cloves

1/4 cup fresh apple cider

2 Tbsp. fresh orange juice

2 Tbsp. brown sugar

1 Tbsp. unsalted butter, cut into pieces

Directions

Step 1

Heat oil in a large skillet over medium heat. Add onion and season with salt and pepper. Cook, stirring occasionally, until crisp-tender, 3 to 4 minutes. Add garlic, and cook until fragrant, 1 to 2 minutes.

Step 2

Increase heat to medium-high. Add cabbage, cranberries, apple, cinnamon, nutmeg, and cloves, and stir to combine. Season with salt and pepper. Cook, stirring occasionally, until cabbage starts to soften, 5 to 6 minutes. Add cider, orange juice, and sugar, and stir to combine. Cook, stirring occasionally, until cabbage is crisp-tender and cranberries are broken down, 3 to 4 minutes. Remove from heat and stir in butter until melted.