

[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.