## Red Cabbage Sauerkraut:

* 1/4 cup olive oil
* 2 cups red wine vinegar
* 1 cup water
* 1/4 cup granulated sugarhttp://a19.g.akamai.net/7/19/7125/1450/Ocellus.coupons.com/_images/showlist_icon.gif
* 1 teaspoon whole mustard seeds
* 2 cloves garlic, peeled and thinly sliced
* 1 large head red cabbage, thinly shredded
* Salt and freshly ground pepper

Preheat grill to high. In a medium saucepan, combine the oil, vinegar, water, and sugar over medium heat, and cook until the sugar has melted. Add the mustard seeds, garlic, and cabbage, and cook until the cabbage is soft, about 15 to 20 minutes. Season with salt and pepper, to taste.