

Stewed Red Cabbage

Ingredients

1 red cabbage, a small slice of ham, 1/2 oz. of fresh butter, 1 pint of weak stock or broth, 1 gill of vinegar, salt and pepper to taste, 1 tablespoonful of pounded sugar.

Method

Cut the cabbage into very thin slices, put it into a stewpan, with the ham cut in dice, the butter, 1/2 pint of stock, and the vinegar; cover the pan closely, and let it stew for 1 hour. When it is very tender, add the remainder of the stock, a seasoning of salt and pepper, and the pounded sugar; mix all well together, stir over the fire until nearly all the liquor is dried away, and serve. Fried sausages are usually sent to table with this dish: they should be laid round and on the cabbage, as a garnish.

Source: Mrs Beeton's Book of Household Management (1861)

Ingredify <https://ingredify.com>