Rampaging Chefs
Rotkohl (German Red Cabbage)

Rotkohl is a traditional side dish from Germany. It is usually served as an accompaniment to German Sausages and potatoes.

What to do:
- Add cabbage, apple, vinegar, water, sugar, pepper, and cloves to a large pot.
- Cover and bring to a boil over medium heat.
- Cook about 30 minutes or until tender, but still with a small bite. Drain liquid.
- Brown butter in a small saucepan by cooking it over medium-low heat until foamy and golden. Remove from heat and stir into cooked cabbage mixture with the lemon juice.

Equipment:
- Knives
- Boards
- Grater
- Cup measures
- Spoon measures
- Juicer
- Large saucepan
- Small saucepan
- Wooden spoon

Ingredients:
- 1 head red cabbage, shredded
- 1 apple, grated (you can leave the skin, just remove the seeds)
- 1/2 cup apple cider vinegar
- 1/2 cup water
- 1/2 cup sugar
- 1/2 tsp black pepper
- pinch cloves
- 1 Tablespoon fresh lemon juice
- 4 Tablespoons butter