



Rødkål (Danish Red Cabbage)

- 1 head red cabbage
- 1 cup apple cider vinegar
- 2 cups water
- 1 tsp. salt
- 1/4 cup sugar
- 1/2 tsp. pepper
- 2 small bay leaves (optional)
- 1/4 tsp. ground cloves (optional)
- 1 Tbsp. red currant jelly

Remove tough outer leaves and white core of the cabbage. Slice the remaining cabbage into thin strips.

Place the chopped cabbage in a large saucepan over medium heat. Stir in the vinegar, water, salt, sugar, pepper, bay leaves and cloves. Stir occasionally and cook for about 2 hours (until tender, and most of the liquid is gone).

Before serving, stir in the red currant jelly.

Serve immediately alongside the Danish Frikadeller