**Amazing German Red Cabbage**

2 Tbsp butter

5 cups shredded red cabbage

¼ cup chopped sweet onion

4 slices of bacon- chopped

1 cup sliced apples

1/3 cup apple cider vinegar

¼ cup white sugar

Salt and pepper to taste

Place butter, onion and chopped bacon in a large skillet (with lid for later). Brown the bacon and onion over medium heat until onion is transparent, stirring frequently. Add vinegar and sugar and stir skillet to get the fond off the bottom into the sauce. Add cabbage and apples. Stir together and cover with lid, reducing heat to medium-low. Simmer until cabbage and apples are tender, stirring occasionally to prevent burning, about 25 minutes.