

## **Sautéed Purple Cabbage**

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1 small head of purple cabbage (1 ½ - 2lbs),  
quartered, cored, and sliced thin  
1 large onion, sliced

3 T olive oil  
2 T cider vinegar  
Salt & pepper to taste

Preheat a large sauté pan over medium high heat. Add olive oil, cabbage, onion, salt & pepper. Sauté, turning occasionally until onions become translucent and cabbage wilts but retains some crunch, approximately 10-12 minutes.

Add cider vinegar (and be sure not to put your face over the pan – the fumes are overwhelming), and stir. Cook for 1-2 more minutes.

Serve as an accompaniment to stuffed pork loin or any other dish you desire.

Serves 4

