

Red Cabbage Side Dish©

Ingredients:

3 Tbsp.	olive oil
1 Tbsp.	garlic oil
1 med/lg. head	red cabbage, cut into quarters, sliced
3 Tbsp.	apple cider vinegar or red wine
3/4 cup	raisins
3/4 cup sliced	almonds
2 oz.	Kerry Gold™ Irish Butter

Method:

Spray a large pot with Pam™ and heat oils. Add cabbage and sauté tender crisp until all the juice evaporates. When ready to serve, add apple cider vinegar and raisins and heat through.

Spray a small pot with Pam™ and melt butter. Add almonds and toast almonds golden brown. Toss cabbage with toasted almonds when ready to serve.

Hint: To make garlic oil mixture—peel fresh garlic and put in a tall container or blender. Pour enough olive oil over garlic to completely cover. Chop mixture very fine with the Magic Wand using the knife blade or use your blender. Keep in a small jar in the refrigerator or freezer. If frozen, use a paring knife and scoop out a small amount like a cone. Three little scoops count as 1 Tbsp. garlic oil. You do not need to peel garlic each time it is needed.

