

Homemade Sauerkraut



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1/4c olive oil

2c red wine vinegar

1c water

1/4c sugar

1t mustard seeds

2 garlic cloves, sliced

1 head cabbage, shredded

In medium saucepan, combine olive oil, red wine vinegar, water and sugar over medium heat and cook until sugar has melted. Add mustard seeds, garlic and cabbage and cook at least 60 minutes. Season to taste with salt and pepper.

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meijer

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com