

Sweet and Sour Cabbage by Karen C. Ferrin
Submitted by Kathy Nakashima

1 cabbage, red or white
Salt and pepper
2 tart apples, sliced
2 T. shortening or bacon fat
2 T. flour
4 T. brown sugar
2 T. vinegar

Shred the cabbage fine.
Add salt and pepper to taste.
Add the apples.
Heat fat in large skillet.
Add the cabbage and apples.
Add boiling water to cover and cook until tender.
Sprinkle with flour.
Add the sugar and vinegar.
Simmer 10 minutes or until tender.
Stores well in refrigerator for several days.