

At this time of year if you like your Brassicas Red Cabbage is weight for weight the best value by far and probably one of the most versatile. One 60p Red Cabbage will happily provide colourful veg in various forms for 3 or 4 meals for us and live for a good week in the fridge, even when you?ve cut into it.

Ingredients:-

1/3 of a Red Cabbage, finely sliced
2 rashers of Bacon, chopped
2 Mushrooms, finely sliced
½ an Onion sliced
2 Sliced of Leek
Salt & Pepper
OilIngredients:-
Distilled Vinegar

Method:-

(1) Soak the Red Cabbage in the Vinegar.
(2) In a large frying pan heat a little oil.
(3) Fry the Bacon and then add the Onion.
(4) Once fried add the Mushrooms and soften.
(5) Pour in the Red Cabbage & Vinegar and add the Leek.
(6) Season to taste and then simmer stiring regularly until the Cabbage has softened but still has some bite.

The Monster in the background is one of our favourites - Giant Toad-in-the-Hole. We served ours with mashed Potato, mashed Swede and Carrot and lots of gravy over the Toad-

in-the-Hole. A proper hearty winter warmer sort of dinner.