

Sweet-Sour Red Cabbage

1 medium size red head cabbage
1/4 cup butter or shortening
1 small chopped onion
1/2 tsp. caraway seeds
3 Tblsp. vinegar
2 to 3 Tblsp. sugar
salt to taste
2 Tblsp. flour

Cut cabbage into quarters and remove core. Shred.
Put cabbage in a large bowl, scald with boiling water, allow to stand one minute and drain.
In saucepan, melt butter or shortening, add onion, and cook until transparent.
Add drained cabbage, caraway seeds and simmer slowly, adding water if necessary.
Stir occasionally.
Add vinegar and sugar to your own taste.
Stir in flour.
Cook slowly for 10 minutes or until cabbage is done.

Contributed by: Barbara Lawrence