
CABBAGE WITH RAISINS

- 1 head purple cabbage, quartered
- 1/2 cup raisins
- 1/4 cup butter
- 1/4 cup apple cider vinegar
- 2 tbsp. brown sugar

1. Fill large pan with water and salt; bring to boil. Add cabbage; cover and cook until tender.
2. Remove from heat and drain water. Using large spoon, separate leaves of cabbage. Stir in remaining ingredients. Return to heat and cook 5 minutes. 4-6 servings.

Recipe from *Cooks.com*

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