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## SAUSAGE SMOTHERED IN RED CABBAGE

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- 1 small head red cabbage, shredded
- 1 apple, cored and diced
- 3 tsp. salt, divided
- 1 Tbsp. lemon juice
- ½ cup water
- 1 Tbsp. butter
- 1 small onion, chopped
- ⅛ tsp. vinegar
- 1 lb. kielbasa sausage, cut into 1-inch pieces

1. Place the cabbage in a large kettle, and add the diced apple, 2 teaspoons of the salt, lemon juice, and ½ cup water. Bring to a boil then simmer, covered, about 15 minutes stirring occasionally.
2. In hot butter, saute the onion until golden. Add the onion to the cabbage along with 1 teaspoon salt, pepper, vinegar and sausage. Cook, covered, 20 to 30 minutes until sausage is heated through.
3. To serve, spoon the cabbage onto a heated platter, topping it with the sausage.

Recipe adapted from *Allrecipes.com*

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