

Balsamic-Braised Red Cabbage | bites out of life

Recipe from [Claire Robinson of 5-Ingredient Fix](#)

- 4 slices maple bacon
- 1 small shallot, diced
- 1 clove garlic, minced
- 1/3 cup balsamic vinegar
- 1 small head red cabbage, cored and thinly sliced
- 1 cup chicken stock
- 1 tablespoon Dijon mustard
- salt and pepper, to taste

- 1) Cook the bacon in a large pot until crisp. Remove the bacon and all but two tablespoons of the fat. Add the shallots and garlic and saute until slightly browned.
- 2) Add the balsamic vinegar, scraping the pan to release any browned bits. Simmer for 2-3 minutes, then add the cabbage and toss to coat slightly. Add the mustard, stock, salt and pepper. Cover and simmer for 30 minutes, stirring occasionally, until the cabbage is soft.
- 3) Remove the lid and cook on medium heat to evaporate some of the liquid, 5-10 minutes. Top with the crumbled bacon and try to remember why you ever hated cabbage in the first place.

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