

German Sweet and Sour Red Cabbage

1 head red cabbage, shredded

1/2 stick of butter (1/4 cup)

1/2 cup sugar (white or brown)

1 cup vinegar

1/4 cup water

salt to taste

Melt butter and sauté cabbage about 5 minutes. Add remaining ingredients, cover pot, and simmer for about 90 minutes or until tender.

Optional: serve with a dollop of sour cream on the top of each serving.