

# Braised Asian Pear and Red Cabbage

from Chef Leslie

## Ingredients:

1 small head red cabbage, about 2 pounds  
2 slices bacon, diced  
3 tablespoons finely diced onions  
1 large Subarashii Kudamono fresh Asian Pear, peeled and diced (if using smaller Asian Pears, use 2)  
3 tablespoons red wine vinegar  
1 tablespoon honey  
1/2 teaspoon salt  
1/8 teaspoon caraway seeds  
Black pepper to taste

## Preparation:

Quarter, core and thinly slice cabbage. Immerse in a bowl of cool water until ready to use. In a large, nonreactive skillet, sauté bacon over medium-low heat until fat is rendered. Add onions and continue cooking until onions are golden, 5-10 minutes more. Remove cabbage from water and add to the pan along with the remaining ingredients. Cover the pan and cook, continuing over medium low heat until the cabbage is very soft, about 90 minutes. Check occasionally, adding hot water if pan becomes dry.

## Slow cooker method:

After sautéing the bacon and onions, add them along with cabbage and remaining ingredients to a 4-6 quart slow cooker and cook on low 3-4 hours.

## *Vegetarian version:*

*Use 2 tablespoons butter instead of bacon and add another 1/2 teaspoon of salt.*

Serves 4 to 6.