

Bavarian Inn Blue Cabbage (Blaukraut)

6 ounces bacon
1 1/3 cup onion, chopped (12 ounces)
1/4 teaspoon Liquid Smoke
1 1/2 cups vinegar
1 cup sugar
1 1/4 teaspoon salt
3 1/4 cups water
2 pounds blue or red cabbage, coarsely chopped
1 apple, sliced

Cut bacon into small pieces; fry until light brown in color. Add onion and fry until onions are soft and golden brown. Remove from heat. Drain off and discard half of the grease from the bacon mixture; blend in Liquid Smoke. In a large pot mix the vinegar, sugar, salt and water; add the blue cabbage, apples, and the bacon mixture. Bring to a boil; cover and simmer for about 20 minutes or until cabbage is still a little chewy. Stir every 10-15 minutes. Makes 10-12 servings.