



RED-CABBAGE CONFIT

An accompaniment to **Spiced Venison Steaks**

8 cups thinly sliced red cabbage (about 2 pounds)
1 large onion, sliced thin (about 3 cups)
1 bay leaf
1/4 teaspoon dried thyme, crumbled
4 dried allspice berries
2 garlic cloves, crushed
2 tablespoons olive oil
1 Granny Smith apple, peeled and grated coarse
1 cup dry red wine
1/4 cup red-wine vinegar plus additional to taste
2 tablespoons sugar
1/3 cup dried currants

In a kettle of boiling salted water blanch the cabbage for 2 minutes and drain it. In the kettle, cleaned, cook the onion, the bay leaf, the thyme, the allspice berries, the garlic, and salt and pepper to taste in the oil over moderately low heat, stirring, until the onion is softened, add the cabbage, the apple, the wine, 1/4 cup of the vinegar, the sugar, and 3/4 cup water, and bring the liquid to a boil. Simmer the mixture, covered, stirring occasionally, for 30 to 35 minutes, or until the cabbage is tender, discard the allspice berries, and add the currants. Simmer the mixture, uncovered, stirring occasionally, for 10 to 15 minutes more, or until most of the liquid has evaporated, discard the bay leaf and the garlic, and season the *confit* with salt and pepper and the additional vinegar. The *confit* may be made 2 days in advance, kept covered and chilled, and reheated just before serving.

Makes about 6 cups.

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