

GIANT EAGLE  
**MARKET  
DISTRICT**<sup>TM</sup>

**SWEET AND SOUR CABBAGE SOUP**

Serves: 6  
Prep time: 20 minutes  
Cooking time: 1 hour

**Ingredients:**

2 tablespoons butter  
1 onion, small diced  
1 Granny Smith apples, peeled, cored and diced  
3 cups shredded red cabbage  
4 cups vegetable stock  
1/2 cup cider vinegar  
1/4 cup packed brown sugar  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
1/4 teaspoon celery seed  
1/3 cup raisins  
1/4 cup apple butter

**Directions:**

In a large saucepan, sauté the apple and onion in the butter until tender. Stir in the cabbage and sauté for 5 more minutes.  
Pour in stock and vinegar; bring to a boil. Reduce heat and stir in sugar, salt, pepper, celery seed, and raisins. Simmer, uncovered, for an hour. Stir in apple butter.