

Red Cabbage with Apricots & Balsamic Vinegar

- 6 tablespoons butter
- 1 red onion, thinly sliced
- 1/2 teaspoon ground allspice
- 1/4 teaspoon ground nutmeg
- 1 1/2 pounds red cabbage, thinly sliced
- 3/4 cup dried apricots, sliced
- 1/4 cup apricot preserves
- 1/4 cup balsamic vinegar
- salt to taste
- ground black pepper to taste

Melt butter or margarine in a heavy large pot over medium-high heat. Add onion, allspice, and nutmeg; toss for 1 minute. Add cabbage and apricots. Saute until well coated, about 2 minutes. Add apricot preserves and vinegar. Toss until juices are reduced to glaze and cabbage is crisp-tender, about 6 minutes. Season with salt and pepper. Store, covered, in the refrigerator if making ahead.