

# SAUSAGE BRAISED SAVOY CABBAGE

*This is a quick one pot meal that serves 4 but can easily scale up to serve more. Add other root vegetables such as Rutabaga or Carrots. Save the outer leaves of Cabbage for using with Breakfast Wraps- see below!*

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## INGREDIENTS

1 pack KLD Sweet Italian Sausage, cut into ½ inch rounds

1 head Savoy Cabbage, about 1 ½ - 2 pounds, roughly chopped

2 medium Shallot, sliced

1 ½ pounds New Potatoes

¼ Cup Golden Sherry or Madeira

2 Cups Chicken Stock

2 teaspoons Olive Oil

## DIRECTIONS

Heat Oil in a Dutch Oven over medium heat and add Shallot.

Cook until just starting to soften, then add sliced Sausage and cook until slightly brown on all sides.

Pour in Sherry and stir contents until reduced by half, then add Potatoes and enough Stock just to cover.

Add Cabbage and place a lid on top, off-center so that there is about an inch gap so that some steam can escape.

Cook at a low simmer for 20-30 minutes, then check that Potatoes are tender and adjust seasoning.

Serve ladled into wide bowls with Grain Mustard, Baguette for sopping, and Hard Apple Cider!