

## **Red cabbage with cranberries and pomegranate**

*20g butter*

*2 small red onions, thinly sliced*

*¼ tsp ground all spice*

*800g red cabbage, finely shredded*

*2 tsp pomegranate molasses*

*2 oranges, juiced and two strips of peel, (peeled with potato peeler)*

*6 tsp light muscovado sugar*

*6 tbsp dried cranberries*

*1 ripe pomegranate, seeds only*

*½ tsp salt, or to taste*

*Few grinds black pepper*

1. Melt the butter in a large saucepan and sauté the red onions until golden, then add the all spice & cook for a further minute, before adding the red cabbage.
2. Mix the molasses and orange juice together. Pour into the pan together with the muscovado sugar, dried cranberries and orange peel.
3. Cook gently for 30 to 40 minutes, stirring now and again, until the cabbage is softened, adding a little water only if necessary. Season with salt and pepper and stir in the pomegranate before serving.