

JACK'S RED CABBAGE

*Recipe by Caleb Taylor, executive sous  
chef, The Ritz-Carlton restaurants*

PAIR WITH:

"CRISCIONE VINEYARD"  
CABERNET SAUVIGNON



INGREDIENTS

- 2 heads red cabbage, sliced
- 8 ounces red wine vinegar
- 2 ounces sugar
- Pinch of salt, plus additional to taste
- Pinch of pepper, plus additional to taste
- 1 Idaho potato, peeled
- 2 liters Cabernet Sauvignon
- 2 liters ruby Port

PREPERATION

- Toss cabbage in vinegar, sugar, salt and pepper.
- Cover and place in refrigerator, and let marinate overnight.
- Place cabbage in cooking pot, and cover with Port and Cabernet.
- Cook cabbage over medium-high until almost dry.
- Boil pot of salted water.
- Cook potato for 10-12 minutes, or until tender.
- Remove from pot.
- Cool to room temperature.
- Shred potato and add to cabbage mixture.
- Adjust seasoning with salt and pepper, if desired.