

Beets, Red Cabbage, and Cranberries *(condiment)*

Great alternative to cranberry sauce—even better

Makes 2.5 cups

- 2 Tbs. olive oil (or less if using Teflon pan)
- 1 ½ cups shredded red cabbage
- 1 ½ cups canned beets, cut into “match sticks”
- ½ cup whole cranberry sauce
- 2 Tbs. balsamic vinegar
- ¼ tsp. ground allspice (or cloves & cinnamon to = ¼ tsp.)
- ¼ tsp. ground pepper

Sauté cabbage in oil until crisp-tender. Add other ingredients and mix gently. Freeze.

Instructions for the Bazaar cook: Cool and spoon into sturdy freezer bag. Bag once more and cut consumer instructions out and attach to bag, or re-write directly onto bag label with a permanent marker before freezing.

Beets, Red Cabbage, and Cranberries, *as a condiment serves 15-20, as a side dish 5-6*

Instructions for Consumer: Thaw overnight in refrigerator. Reheat on stovetop. Gently simmer for about 4-8 minutes. Remove from heat. This is better if warm/hot, but some prefer the dish at room temperature. Great alternative to plain cranberry sauce—cabbage can't be tasted.