

Apple Red Cabbage and Potato Salad

90–120 Min

Ingredients 6 Portions

= Kotányi Produkte

	Red cabbage, cut into strips
3	Red "Boskoop" apple
200 g	Apples, grated
3 tbsp	Honey
6	Cloves, Whole
3	Bay Leaves, Whole
A little	Beet sugar syrup
150 g	Raw cane sugar
1 tsp	Juniper Berries, Whole
100 ml	Vinegar (depending on the amount of cabbage)
1 pinch	Sea Salt, Coarse
	Pepper Black, Ground
1	Onion, diced
	Apple juice

For the potato salad:

600 g	Potatoes, firm cooking
	White onions
	Vinegar (white wine vinegar, apple cider vinegar, or neutral vinegar)
	Oil (usually sunflower oil)
	Mustard, preferably tarragon mustard
	Table Salt
	Pepper Black, Ground
	Sugar
	Water, vegetable broth, or beef broth (150–250 ml)
	Chives or parsley

Preparation

1 For the apple red cabbage:
Sauté the diced onion in a little oil. Then add the red cabbage and deglaze with apple juice.

2 Grate the apple and add it to the cabbage. Add Kotányi whole cloves, Kotányi bay leaves, Kotányi juniper berries, sugar, cane sugar, honey, sugar beet syrup and vinegar.

3 Cook over a medium heat for approx. 45–60 minutes, stirring occasionally. Season to taste with Kotányi sea salt and Kotányi pepper. Adjust the quantities depending on the size of the cabbage.

HINT: Chill it – it tastes even better the next day.

4 For the potato salad:
Boil the potatoes (20–25 minutes), peel them while still warm, and cut them into thin slices.

5 Finely dice the onions, then prepare the marinade. Heat the broth/beef stock, then simmer briefly with vinegar, sugar, mustard, and onions (warm version).

6 Marinate the potatoes while they're still warm, mixing gently; mash them slightly if needed to help the marinade bind. Let the flavors meld (20 minutes to several hours).

HINT: Garnish with chives.