



Fifty-Seventh

Presidential Inauguration

January 21, 2013

Strawberry Preserve and Red Cabbage

Served at the Inaugural Luncheon, 2013

Ingredients

- 1/4 each red cabbage, shaved thin
- 1 pint apple cider vinegar
- 1 cup sugar
- 2 quarts water
- 1/4 cup strawberry preserves
- 1/2 tablespoon kosher salt

Preparation

1. Place the cabbage, vinegar, sugar and water in large heavy bottom pot.
2. Bring liquid to a boil then reduce heat and simmer for 2 to 3 hours or until liquid has reduced to a syrup like consistency, stirring occasionally.
3. Add the strawberry preserves to the cabbage and stir until fully incorporated. Adjust sweetness with salt if too sweet to your liking.

Additional Information

Course:**Servings:** 4 servings