



Red Cabbage Confit

Ingredients

(Makes about 2 cups)

¼ cup plus 2 tablespoons duck fat

3 tablespoons unsalted butter

¼ cup finely diced carrot

¼ cup finely diced onion

¼ cup finely diced celery root

¼ cup finely diced apple-wood smoked bacon or other smoked bacon
(from about ¼ ounces bacon)

¼ teaspoon thyme leaves

¼ pound red cabbage, core removed, shredded (about 8 cups shredded)

2 tablespoons honey

¼ teaspoon ground juniper berries

3 tablespoons red-wine vinegar

1 cup white chicken stock or low sodium, store bought chicken broth or water

Kosher Salt

Black Pepper in a mill

Preparation

Preheat the oven to 300° F. Put the duck fat and butter in a 4 quart saucepan and melt it over low heat. Add the carrot, onion, celery root and bacon and cook, stirring, until the bacon has rendered but still holding their shape, 6 to 7 minutes. Add the vinegar and stock, bring to a boil, then lower the heat and simmer for 10 minutes.

Cover the pan and transfer it to the oven. Cook until the cabbage is tender, approximately 2 ½ hours. Remove the pan from the oven and season with 1 teaspoon salt and 6 grinds of pepper, or to taste. Serve hot.