



# **Cabbage with Mushrooms and Cranberries**



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## Introduction

Cabbage with mushrooms and cranberry is a delightful dish that combines the earthy flavors of mushrooms with the tartness of cranberries, creating a perfect balance. This recipe showcases simple yet delicious ingredients, making it suitable for various occasions, from family gatherings to festive meals.

## Detailed Ingredients with measures

Cabbage - 1 medium head  
Mushrooms - 200 grams (sliced)  
Onion - 1 medium (chopped)  
Butter - 2 tablespoons  
Cranberries - 100 grams (fresh or dried)  
Salt - to taste  
Pepper - to taste  
Caraway seeds (optional) - 1 teaspoon

## Prep Time

30 minutes

## Cook Time, Total Time, Yield

Cook Time: 45 minutes  
Total Time: 1 hour 15 minutes  
Yield: Serves 4-6 people





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## Detailed Directions and Instructions

### Step 1: Prepare the Cabbage

Finely chop the cabbage and rinse it thoroughly under cold water to remove any dirt or impurities.

### Step 2: Cook the Cabbage

In a large pot, bring water to a boil. Add the chopped cabbage and simmer for about 10 minutes until the cabbage is tender.

### Step 3: Drain and Set Aside

Once cooked, drain the cabbage and set it aside in a separate bowl.

### Step 4: Sauté the Mushrooms

In a skillet, heat some oil and add chopped mushrooms. Sauté over medium heat until they are golden brown and tender.

### Step 5: Combine Ingredients

In the pot with the cabbage, add the sautéed mushrooms, and mix well.

### Step 6: Add Cranberries

Incorporate dried cranberries into the cabbage and mushroom mixture, stirring gently to combine all the flavors.

### Step 7: Season the Mixture

Add salt, pepper, and any additional spices according to your taste preferences.

See also [Chocolate Mousse](#)

### **Step 8: Simmer**

Cover the pot and let the mixture simmer on low heat for about 15 minutes to meld the flavors together.

### **Step 9: Serve**

Once done, remove from heat and serve warm as a side dish or vegetarian main course.

## **Notes**

### **Note 1: Variations**

Feel free to add other vegetables such as carrots or onions for additional flavor.

### **Note 2: Storage**

Leftovers can be stored in an airtight container in the refrigerator for up to three days.

### **Note 3: Serving Suggestions**

This dish pairs well with roasted meats or can be enjoyed on its own with some crusty bread.





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## Cook techniques

### Sautéing

Sautéing involves cooking food quickly in a small amount of oil or fat over relatively high heat. This technique is perfect for browning the mushrooms and softening the cabbage without losing texture.

### Simmering

Simmering is a gentle cooking method that involves keeping the liquid just below boiling. This allows the flavors of the ingredients to meld together, making it ideal for dishes like this one where cabbage and mushrooms are combined.

### Seasoning

Proper seasoning is essential to enhance the overall flavor of the dish. Adding salt, pepper, and spices at various stages of cooking can elevate the taste and provide depth.

### Reducing

Reducing involves cooking a liquid until it decreases in volume, intensifying its flavors and thickening the consistency. This technique can be used when adding any broth or liquid to the dish.

### Resting

Allowing the dish to rest after cooking can help the flavors to set and develop further. This technique is beneficial for achieving a richer taste before serving.

See also Fried Green Tomatoes



## FAQ

### **Can I substitute fresh mushrooms with dried ones?**

Yes, you can use dried mushrooms, but make sure to rehydrate them in warm water before adding them to the recipe.

### **Is it possible to make this dish vegetarian?**

Absolutely! Simply ensure that the broth used is vegetable-based.

### **Can I add other vegetables?**

Yes, you can incorporate other vegetables like carrots or bell peppers to enhance the dish's flavor and nutrition.

### **What type of cabbage is best for this recipe?**

Savoy or green cabbage works well, but you can also use red cabbage for a different flavor and color.

### **How should leftovers be stored?**

Store leftovers in an airtight container in the refrigerator for up to 3-4 days. Reheat gently before serving.



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## Conclusion

The combination of cabbage, mushrooms, and cranberries creates a delightful dish that not only tantalizes the taste buds but also offers a healthy and comforting meal option. This recipe showcases how simple ingredients can come together to produce a rich flavor profile, making it a perfect addition to any table, especially during festive occasions.

## More recipes suggestions and combination

### **Cabbage Salad with Apples and Walnuts**

A refreshing salad that combines crunchy cabbage with sweet apples and nutty walnuts, perfect for a light lunch or as a side dish.

### **Mushroom Risotto**

Creamy risotto infused with earthy mushrooms, this dish is a comforting option that pairs well with seasonal vegetables.

### **Cranberry Sauce with Orange Zest**

A zesty and tangy cranberry sauce that can complement a variety of dishes, adding a burst of flavor to your holiday meals.

### **Stuffed Cabbage Rolls**

Tender cabbage leaves stuffed with a savory mixture of meat and rice, served with a rich tomato sauce for a comforting meal.

See also Wuzetka



**Mushroom and Spinach Quiche**

A savory quiche combining mushrooms and spinach, perfect for brunch or as a main dish alongside a fresh salad.

**Cranberry and Feta Cheese Salad**

A vibrant salad with tart cranberries, creamy feta, and mixed greens, offering a delightful contrast in flavors and textures.



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