



## Sweet and Sour Marinated Cabbage

Serves 6, preparation time 20 mins

½ white cabbage  
100ml cider vinegar  
100g caster sugar  
Large bunch of dill, finely chopped  
3 tbsp sunflower oil  
1 garlic clove, chopped  
2tsp dill or fennel seeds  
2 tsp mustard seeds  
Salt and black pepper



Cut the cabbage into quarters and remove the midrib, then slice the cabbage very finely.

In a small pan, heat the vinegar over a low heat, then stir in the sugar until it has fully dissolved. Set aside and allow to cool.

To make the marinade, add the chopped dill, oil, garlic, dill (or fennel) seeds and mustard seeds to the sweet vinegar. Season with salt and pepper, and dress the cabbage with the mixture. Place in a covered jar or container and refrigerate overnight or longer for the flavours to develop. This keeps very well in the fridge and is still excellent to eat after two to three weeks.