

**Sweet and Tart Cabbage with
Cottage Cheese-Dill Dumplings**
From *Still Life with Menu*, by Mollie Katzen



Sweet and Tart Cabbage

2 T. butter
1 large onion, thinly sliced
1 small head red cabbage, shredded
 $\frac{3}{4}$ tsp. salt
1 tsp. caraway seeds
2 tart green apples, peeled and thinly sliced
1-2 T. pomegranate juice
1-2 T. apple cider vinegar
 $\frac{1}{4}$ - $\frac{1}{2}$ C. brown sugar

Cottage Cheese-Dill Dumplings

2 eggs
 $\frac{1}{2}$ C. cottage cheese
1 C. flour
 $\frac{1}{2}$ tsp. salt
2 T. minced fresh dill
2 T. butter

Melt 2 T. butter in a large skillet over medium heat. Add the onion and cook for about 5 minutes, stirring frequently, until softened. Add the cabbage and salt and continue to cook for 8-10 minutes, until the cabbage is almost tender (add the cabbage in several batches if necessary to avoid overcrowding the skillet). Stir in the caraway seeds, apple slices, juice, vinegar, and sugar. Cover and cook over medium-low heat, stirring occasionally, for 20-30 minutes, until the cabbage and apples are soft.

While the cabbage cooks, bring a large pot of water to a boil. Beat together the eggs and cottage cheese in a medium bowl. Stir in the flour, salt, and dill. Drop the dumpling dough by teaspoonful's into the boiling water (you should get about 16 dumplings). Do not crowd them as they will expand while cooking. Cook for 15 minutes at a simmer. Remove from the water onto a plate with a slotted spoon. Melt the butter in a large sauté pan. Add the dumplings and cook for 10-20 minutes over medium heat until golden (may need to cook in two batches). To serve, mound some of the cabbage on a plate and top with four dumplings. Serves 4.