



# *Gammy's House Recipes*

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## **HOT SPICED LAVENDER & RED CABBAGE SLAW**

### **Ingredients:**

½ lb thick sliced bacon, diced  
1 cup finely diced yellow onion  
1 tablespoon culinary lavender buds finely ground in a spice grinder  
1 teaspoon caraway seeds  
1 teaspoon mustard seeds  
1 tablespoon all purpose flour  
2/3 cup white wine vinegar  
1/3 cup sugar  
¼ cup chicken broth  
Sea salt and fresh ground black pepper  
8 cups of thinly shredded red cabbage  
2 green apples, peeled, cored and shredded  
¼ cup of fresh Italian parsley leaves, chopped

### **Directions:**

Fry bacon in a large skillet until crisp. Pour off all but ¼ cup of the drippings. Add onion, lavender, caraway seeds and mustard seeds to the skillet. Cook for 5 minutes or until onion softens. Whisk in the flour and cook for 1-2 minutes to remove the raw taste of flour.

Stir in the vinegar, sugar and broth. Season with salt and pepper. Add the cabbage and apples, cooking for 4-5 minutes, tossing the cabbage until it wilts. Stir in parsley just before serving.