

Warm Red and Green Cabbage Slaw

1/2 head red cabbage
1/2 head green cabbage
5 teaspoons salt
3 slices bacon, diced
2 teaspoons caraway seeds
2 teaspoons sugar
2 tablespoons balsamic vinegar.

1. Core, shred, wash and drain the cabbage. Toss it in a bowl with 3 teaspoons of salt and let stand for 30 minutes. Drain well. Meanwhile, cook the bacon until crisp, remove and set aside. Place 1 tablespoon of the bacon fat in a skillet and discard the rest.

2. Heat the fat over medium heat until hot. Add the cabbage and cook, turning it constantly, just until hot and slightly wilted, about 5 minutes. Remove from heat and stir in the remaining 2 teaspoons salt, caraway seeds, sugar and vinegar. Divide among 6 plates, top with bacon and serve.

Yield: Six side-dish servings.

Creamy Cabbage Soup With Ham and Roquefort Croutons

The soup:

1 teaspoon olive oil
3/4 cup onion, diced
3 cups chicken broth, homemade or canned (low-sodium)
1/4 teaspoon caraway seeds
1 large potato, peeled and quartered
1/2 head Savoy cabbage, cored and cut into 2-inch chunks
3 tablespoons heavy cream
1/2 pound smoked ham, cut into 1/4-inch cubes
1 teaspoon salt
Freshly ground pepper to taste

The croutons:

1 small sourdough baguette, cut across into 1/8-inch thick slices
1/4 pound Roquefort cheese, crumbled.

1. To make the soup, heat the olive oil in a large saucepan. Add the onion

and cook until softened, about 5 minutes. Add the chicken broth, caraway seeds, potato and cabbage and bring to a boil. Lower the heat and simmer until the cabbage and potato are soft, about 25 minutes. Scrape the mixture into a blender and blend until smooth. Return the purée to the pan and stir in the cream, ham, salt and pepper. Warm the soup over low heat.

2. To make the croutons, preheat oven to 350 degrees. Place the bread slices on a baking sheet and cover each slice with crumbled Roquefort. Bake until croutons are crisp and the cheese is melted, about 5 minutes. Ladle the soup into 4 bowls and top each with 3 croutons. Serve immediately, passing remaining croutons separately.

Yield: Four servings.

leaves back to re-form the cabbage and tie with string to secure it. Place the cabbage in a small roasting pan and add 1/2 cup water. Cover with aluminum foil and bake for 25 minutes. Uncover and bake until the leaves are tender, about 20 minutes more. Place the cabbage on a platter, remove the string and serve.

Yield: Four servings.

Cabbage Leaves Stuffed With Curried Apples and Pork

1 teaspoon unsalted butter
4 shallots, peeled and minced
4 Granny Smith apples, peeled, cored and cut into 1/2-inch cubes
1 pound ground pork
2 teaspoons curry powder
2 teaspoons salt
Freshly ground pepper to taste
1/2 cup golden raisins
16 large green cabbage leaves
16 long scallion stems, halved lengthwise.

1. Over medium heat, melt the butter in a large, nonstick skillet. Add the shallots and cook until softened, about 2 minutes. Add the apples and cook until soft, about 10 minutes. Add the pork and cook, breaking up the pork with the back of a spoon, until no traces of pink remain, about 5 minutes longer. Remove from heat and stir in the curry powder, salt, pepper and raisins.

2. Bring a large pot of lightly salted water to a boil. Add the cabbage leaves and blanch for 1 minute. Remove the leaves and drain well. Blanch the scallion stems for 15 seconds; drain and set aside. Cut each cabbage leaf in half, removing the heavy center rib.

3. Place a rounded tablespoon of filling about 1/2 inch from the rounded edge of each half-leaf of cabbage. Fold the sides in over the filling, fold the top over the filling and then roll it up. Tie the package with a scallion strip. Repeat with the remaining leaves and filling. Place the stuffed leaves in a steamer basket and steam until heated through, about 5 minutes. Serve immediately.

Yield: Sixteen hors d'oeuvre servings or eight main-course servings.

Savoy Cabbage Pie With Bacon, Stilton and Pears

The filling:

6 slices bacon, chopped
1 large onion, peeled, halved and thinly sliced