

# Strawberry Preserve and Red Cabbage

## Served at the Inaugural Luncheon, 2013

### Ingredients

- 1/4 each red cabbage, shaved thin
- 1 pint apple cider vinegar
- 1 cup sugar
- 2 quarts water
- 1/4 cup strawberry preserves
- 1/2 tablespoon kosher salt

### Preparation

1. Place the cabbage, vinegar, sugar and water in large heavy bottom pot.
2. Bring liquid to a boil then reduce heat and simmer for 2 to 3 hours or until liquid has reduced to a syrup like consistency, stirring occasionally.
3. Add the strawberry preserves to the cabbage and stir until fully incorporated. Adjust sweetness with salt if too sweet to your liking.

### Additional Information

- **Course:**
- **Servings:** 4 servings

Since 1901, the Joint Congressional Committee on Inaugural Ceremonies has been responsible for the planning and execution of the swearing-in ceremonies and the luncheon for the Inauguration of the President of the United States at the U.S. Capitol.