

Pinot Gris Cabbage Stew



Amount	Unit	Ingredient
1 1/2	cup	Old York Cellars Pinot Gris Wine
2	tbsp	Extra Virgin Olive Oil
1	half	Medium size onion minced
2		Cloves garlic minced
1/2		Medium sized white cabbage sliced into 1/4-inch thick slices
1		Large carrot
4	cup	Vegetable stock
1	cup	Canned red beans (washed & drained)
3		Bay leaves - dry
		Grated Parmesan cheese

1. Heat the olive oil in a large pot over medium-high heat. Add the minced onion and garlic. Cook for 3-4 minutes, stirring often, until lightly browned.
2. Pour in the [Old York Cellars Pinot Gris Wine](#) and bring it to a boil. Reduce to a simmer, cover, and cook for 10 minutes.
3. Add the vegetable stock, sliced cabbage, bay leaves, and red beans. Bring everything back to a boil, then lower the heat. Cover and simmer for 25-30 minutes, until the cabbage is tender.
4. In a small bowl, mix the whole-wheat flour with 2-3 tablespoons of warm water until smooth and lump-free. Stir this paste into the pot. Cook for another 5 minutes, stirring, until the stew thickens.
5. Ladle into bowls and top with freshly grated Parmesan cheese.

Cheers & Enjoy!

- ▶ [Return to Old York Cellars Homepage](#)
- ▶ [Return to our main Recipe Page](#)