



Quick-Pickled Red Onions

Makes: about 2 cups

Prep Time: 5 minutes

Total Time: 10 minutes

- 1 medium red onion, about 5 ounces
- 1/2 tsp sugar
- 1/2 tsp salt
- 3/4 cup rice vinegar, white vinegar, or apple cider vinegar

Start 2 or 3 cups of water on to boil in a kettle. Peel and thinly slice the onion into approximately 1/4-inch moons.

In the container you will be using to store the onions, add the sugar, salt, vinegar, and flavorings. Stir to dissolve.

Place the onions in the sieve and place the sieve in the sink. Slowly pour the boiling water over the onions and let them drain.

Add the onions to the jar and stir gently to evenly distribute the flavorings.

The onions will be ready in about 30 minutes, but are better after a few hours. Store in the refrigerator. They will keep for several weeks, but are best in the first week.