Pickled Red Onion

June 6th, 2024

Pickled Onions are a versitile condiment that can go on your Hot Dog or your Tacos. Use them on Burgers, Nachos, you name it.

Ingredients:

Red Onion
Tablespoons Sugar
Teaspoons Salt
Cup Apple Cider Vinegar
Cup Water
grinds Black Pepper
Directions:
Peal and clean the Onion.
Slice the Onion into Onion rings, as thinly as possible.
Add the Sugar and the Salt to the Vinegar.
Mix well until the Sugar and Salt are fully dissolved.

Add the Water and the Black Pepper.

Store the Brine and the Onion in a 16 ounce or 32 Ounce canning jar. Refrigerate at least 24 hours before using. Keep refrigerated.