

Pickled Red Onion

June 6th, 2024

Prep Time: 00:15

Cook Time: 00:00

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

Ingredients:

1 Red Onion
2 Tablespoons Sugar
2 Teaspoons Salt
1 Cup Apple Cider Vinegar
1/2 Cup Water
4 grinds Black Pepper

Directions:

Peel 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.