

Pickled Onions

Ingredients:

- 1 quart jars
- 2 sliced Red Onions
- 2 cups white vinegar
- 2 cups water
- ½ cup cane sugar
- 2 Tablespoons of sea salt
- Optional: 2 garlic cloves and 1 teaspoon of mixed peppercorns

Directions:

1. Thinly slice the onions (slice thicker for a more meaty texture), and put onions into your mason jar. Add optional ingredients if you are using.
2. In a small pot, heat the vinegar, water, sugar, and salt and stir until dissolved (will only take a minute or two. Allow your mixture to cool before you pour over the onions.
3. Place your lid upon your jar and allow jar to come to room temperature.
4. Your pickled onions will be ready to eat once they're bright pink and tender - about 1 hour for very thinly sliced onions, or overnight for thicker sliced onions. They will keep in the fridge for up to 2 weeks.

Note: To Sous Vide your onions, place in vacuum seal bag and place into your vacuum seal machine. Use the marinate function 3-4 times. This is considered a quick pickle. It tastes great and is nearly identical to the 1 hour refrigerator method.

Original recipe from: Love and Lemons - <https://www.loveandlemons.com/pickled-red-onions/>