



## INGREDIENTS

- 1 MEDIUM TO LARGE RED ONION
- 1/2 C APPLE CIDER VINEGAR
- 1 C VERY WARM WATER
- 1 TSP. SUGAR
- 1 AND 1/2 TSP. COARSE SEA SALT

## DIRECTIONS

- THINLY SLICE THE ONION AND PUT INTO A QUART CANNING JAR.
- MIX TOGETHER THE VINEGAR AND WATER. ADD IN THE SUGAR AND SALT AND STIR UNTIL DISSOLVED.
- POUR THE LIQUID OVER THE ONIONS IN THE JAR. PUT ON A LID AND SHAKE A LITTLE, MAKING SURE THAT THE ONIONS ARE ALL COVERED WITH THE LIQUID.
- ALLOW TO STAND FOR AT LEAST AN HOUR BEFORE EATING! BUT, THE LONGER THEY PICKLE, THE SOFTER THEY WILL BECOME. THESE WILL KEEP FOR ABOUT 2 WEEKS IN THE REFRIGERATOR.

# PICKLED ONIONS

*Favorite Recipe*

