



Pickled Red Onions - Lorili Ostman

Recipe makes about 1 ½ cups

Use a baseball size onion for this recipe.

- 1 large red onion, halved and sliced thin
- 1 cup distilled white vinegar (or cider or red wine)
- 1/3 cup sugar
- 1 teaspoon salt

Place onion in medium bowl, or in canning type jars. Bring vinegar, sugar and salt to simmer in a saucepan over medium-high heat. Stir until the sugar dissolves. Pour liquid over onion, pressing onion below surface of liquid. Let onion cool completely, about 30 minutes, stirring occasionally. Can be refrigerated up to one week.

Notes:

- I usually prepare this the day before I want to serve it.
- Optional: thin slice a couple of slivers of jalapeno peppers. Adjust the amount to your taste.
- Great with steak, Carnitas, fish. It also livens up potato salad, sandwiches, etc.

Preparing the Onion – Without Tears



1



2



3

1. Cut the onion in half, slicing through the top and bottom. Leave the skin on. Trim off the top, but leave the bottom root in place.
2. Place the onion cut side down, and pull the outer skin back.
3. Slice the onion thin. If you are mincing, make one to ten vertical cut as shown in the third photo. Then cut horizontally as shown in the 2nd photo.
4. Throw the discarded onion in a bag or container, wear a mask and eye glasses if you are ultra-sensitive or preparing several onions.