



Marinated Red Onions

Made with: Castillo de Pinar Lemon Balsamic Reduction Vinegar

Serves 8 -10

equipment needed:
12oz or 16oz Clamp Lid Mason Jar
Very sharp chefs knife
Cutting board
Large mixing bowl

Ingredients:

1 large red onion

1 500ml bottle of Castillo de Pinar Lemon Balsamic Reduction Vinegar

Directions:

Cut the ends off of the onion and remove the peel.

Cut the onion again lengthwise from end to end and lay each half, flat side down on the cutting board.

Slice each onion half into very thin 1/8 inch slices and place in the large mixing bowl.

Drizzle the Castillo de Pinar Lemon Balsamic Reduction Vinegar over the onion slices to moisten and toss.

Make sure that each slice is separated and not stuck together.

Place all of the onion slices in the Clamp Lid Mason Jar and pour the Lemon Balsamic Reduction Vinegar over the onion slices until they are fully covered.

Clamp the lid of the jar securely and give it a light shake. Place the jar in the refrigerator and marinate for at least 24 hours then enjoy!

Put them on everything, they are delicious!