

## TANGY SWEET PICKLED RED ONION

An excellent topping for burgers Salads Tacos and so much more! Adds a sweet and tangy zip to your favourite summertime foods!

### Ingredients

- 2 Red onions
- 4-6 paper thin slices of fresh Lime (optional)
- 2 tablespoons Lime Juice (optional)
- 2 cups White Vinegar
- 2 cups water
- ½ cup cane sugar
- 2 tablespoons Sea Salt

### optional

- 2 Cloves garlic (whole)
- 1 teaspoon Mixed Peppercorn



### Instructions

1. Thinly slice the onions (I use a mandolin) and divide the onions between 2 16 oz Mason Jars. Place garlic, Lime Slices and peppercorns in each jar.
2. Heat the vinegar, water, Lime Juice, sugar, and salt in a medium saucepan over medium heat. Stir until the sugar and salt dissolve, about 1 minute. Let cool and pour over the onions. Set aside to cool to room temperature, then store the onions in the fridge.
3. 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 3 weeks.