

Pickled Red Onions

Prep Time: 5 minutes | Cook Time: 5 minutes | Total Time: 10 minutes

Ingredients

- 2 red onions
- 1 cup white vinegar
- 1 cup red wine vinegar
- 2 cups water
- 1/3 cup pure cane sugar
- 2 tablespoons sea salt
- 2 garlic cloves (optional)
- 1 teaspoon mixed peppercorns (optional)



Directions

1. Thinly slice onions (a mandoline helps). Divide sliced onions between jars. Add garlic and peppercorns if using.
2. Heat vinegar, water, sugar, and salt in a saucepan over medium heat. Stir until dissolved, about 1 minute.
3. Let mixture cool slightly, then pour over onions. Cool to room temperature, then refrigerate.
4. Pickled onions are ready when bright pink and tender—about 1 hour for thin slices or overnight for thicker slices. Store refrigerated up to 6 weeks.

Chef Ron's Notes

- A simple and delicious accompaniment to tacos, salads and much more.
- Experiment with fresh herb infused vinegars. I enjoy preparing chive blossom vinegar for pickled onions.
- Blending a variety of onions, shallots and onions creates a unique flavor combination.
- Add some zest with sliced or chopped jalapeños.
- Excellent use in meat and fish marinades including ceviche and London broil.