

Side

Pickled Red Onions



Ready in **30 minutes**

Serves **6-8**

Ingredients

- 2 medium red onions, sliced thin
- 1 cup water
- 1 cup white vinegar
- ¼ cup white sugar
- 1 tsp salt
- 1 tsp colored peppercorns
- 1 tsp coriander seeds
- 1 bay leaf
- 2 whole cloves of garlic

Preparation

1. Add sliced onions into a large mason jar.
2. In a medium pot, add water, sugar, salt, peppercorns, coriander, bay leaf and garlic. Heat until sugar is dissolved.
3. Pour mixture into mason jar and let cool.
4. Cover. Let sit out on the counter for up to 4 hours, then refrigerate.

Tips

I like to date the lid so I know how fresh the pickled onions are. They can last in the fridge for 2-3 weeks. They are great on wedge salads, sandwiches, and roasted meats.

Spiritual Message from this recipe

Adding something simple to a dish can transform it to a higher level of deliciousness. What is something simple you can add to your life to make it more scrumptious? For me, it's laughter.