



Quick & Easy Pickled Red Onions



ingredients

- 1 red onion, thinly sliced (use a mandoline if you have it)
- 1/2 cup Apple Cider Vinegar
- 1 tablespoon granulated sugar
- 1 1/2 teaspoon salt
- 1 cup hot water

instructions

- Slice onions very thin (I use a mandoline)
- Stuff all the onions in a jar of your choice
- Pour the pickling mixture over the onions and make sure the onions are immersed in the mixture.
- Let it sit for an hour
- After an hour, cover and refrigerate for up to 3 weeks!