

Quick Pickled Onion

Serves 8



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



Ingredients

- 1 medium onion, red preferred
- ½ cup white vinegar (can sub ½ apple cider or rice vinegar)
- 1 tablespoon sugar
- 1 teaspoon salt
- Optional: peppercorns, mustard seeds, cloves, cumin seeds, chili flakes, dried dill or thyme, Italian seasoning

Directions

1. Slice the onion as thinly as possible, about 1/8 inch, using a sharp knife or mandolin.
2. Pour hot water into a large jar to reduce the risk of shattering. Pour out the water before adding the onion and brine.
3. Microwave the vinegar, ½ cup water, salt and sugar in a microwave-safe container for 1 minute or heat on the stovetop until sugar dissolves.
4. Combine the onion and brine in the jar, pushing the onion down into the brine. It's okay if a little sticks out - the salt will draw out some water in the onion and it will eventually be submerged.
5. Let cool to room temperature. Refrigerate for at least 30 minutes, preferably overnight. These pickled onions should last up to 2 weeks. Just check for any signs of spoilage.

Recipe from [Kitchen Staples Cook-Along, Spring 2020](#)