

Pickled Red Onions

From Nelson's Kitchen
Print

Ingredients:

- 2 red onions
- 1 cup distilled white vinegar
- 1/3 cup sugar
- 1/4 teaspoon salt

Procedure:

- Cut the onions in half and then slit each half keeping the root part together.
- Finely slice the onions (you want 1/4 circles) and place in a bowl.
- Put white vinegar, sugar and 1/4 teaspoon of salt in a small saucepan.
- Simmer stirring until sugar dissolves.
- Pour hot vinegar mixture over the onions and cover loosely. Let onions cool completely, about 30 minutes.
- Drain onions in a strainer and discard the vinegar mixture.
- You can put it in the fridge for later use, but it should be at room temperature for serving.