

PICKLED RED ONION*

PREP TIME
20 mins

COOK TIME
20 mins

SERVINGS
1/2 cup

**Requires overnight refrigeration for best results.*

INGREDIENTS

- 1 medium Red Onion, thinly sliced with the grain
- ½ cup White Wine Vinegar
- ½ tsp salt
- 1 tsp sugar

INSTRUCTIONS

1. Heat vinegar, salt and sugar until dissolved.
2. Place the thinly sliced onions in a small jar.
3. Pour vinegar mixture over onion slices.
4. Cover and refrigerate overnight.

