

Pickled Onions

Savannah · 29/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

1 hr

Description

Pickled red onions in red wine vinegar are easy to make This tangy little condiment will spice up any dish

Ingredients

- - 1 medium red onion
- finely chopped - ½ cup red wine vinegar - 3 tablespoons distilled white vinegar - 1 ½ tablespoons salt - 2 teaspoons white sugar

Instructions

1. Combine onion
2. both vinegars
3. salt
4. and sugar in a saucepan over medium-high heat; bring to a boil. Remove from the heat and allow mixture to steep until onion is tender
5. about 20 minutes. Cool for at least 30 minutes
6. then strain and serve. Editor's Notes: Nutrition data for this recipe includes the full amount of pickling liquid. The actual amount consumed will vary. Keep onions in the pickling liquid
7. cover
8. and store in the refrigerator if not using right away.