

# Pickled Red Onion



Recipe by Amber

*Penney Farms Princess*

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## INGREDIENTS

1 red onion  
1/4 cup water  
3/4 cup apple cider vinegar  
2 tbsp sugar  
1 tsp salt  
16 oz mason jar

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## INSTRUCTIONS

Cut the onion in half lengthwise, then peel off the skin.

Using a mandolin or sharp chef's knife, thinly slice the red onion halves into thin strips.

Add the water, vinegar, sugar and salt to a small saucepan, then stir to combine.

Heat the mixture over medium to medium high heat, until it comes to a simmer.

While the mixture comes to a simmer, place the red onion slices into the mason jar. Really cram them down in there to fit all of the slices. You don't have to be gentle here.

Pour the hot pickling liquid over the onions, and secure the lid tightly.

Gently shake the jar to evenly coat the onions.

Let the onions pickle for about an hour, then refrigerate or serve.

Serve on avocado toast, tacos, grilled protein, etc.