



Pickled Red Onions

with Calivinegar Red Wine Vinegar

YIELDS: 2 CUPS

PREPPING TIME: 10 MIN

TOTAL TIME: 15 MIN

INGREDIENTS

- 1 large onion
- 1 cup apple cider vinegar
- ½ cup Calivinegar Red Wine Vinegar
- ¼ cup sugar
- 1 teaspoon salt
- ⅛ ground allspice
- Optional: Pinch of red pepper flakes

DIRECTIONS

1. Slice the top and bottom of the onion and then slice onion in half, from top to bottom. Remove outer peel. Lay the cut surfaces of the onion on the cutting board, then slice the onion thinly. (You can also use a mandolin for this).
2. In a medium saucepan, whisk together apple cider vinegar, Calivinegar Red Wine Vinegar, sugar, and salt. Place over medium-high heat and bring mixture to a boil. Whisk until sugar and salt dissolve, then remove pan from heat and whisk in all spice and red pepper flake, if needed.
3. Carefully add sliced onion to the pan and gently stir to combine. Let mixture cool completely at room temperature, stirring occasionally. Pour into glass container, cover tightly with a lid and refrigerate until thoroughly chilled. Enjoy for up to one month.