

RECIPE

Pickled Red Onions



Makes about **2 cups**

Ingredients

- 1 red onion
- 2.5 oz fresh lime juice
- .5 oz apple cider vinegar
- 1 oz sherry vinegar
- 1 tsp salt
- 2 tsp sugar
- 2 tsp pickling spice mix
- 4-6 oz water, to fill jar

Preparation

This method requires a few days to fully develop.

1. Slice red onion and pack tightly into a mason jar.
2. Add all remaining ingredients, put the lid on, and give it a gentle shake to blend.
3. Put in the refrigerator. It'll be ready to use in a few hours, but won't fully develop until the next day.
4. Keeps for a few weeks.

Sous Vide Preparation

This method is ready as soon as the sous vide is finished.

1. Slice red onion.
2. Add onion and all remaining ingredients into a vacuum seal bag or Ziploc bag, remove air, and seal.
3. Sous vide at 180° for 30 minutes.
4. Chill in an ice bath.
5. Transfer to a jar, and put in the refrigerator.
6. Keeps for a few weeks.