

Pickled Red Onion

Condiment



THE OHIO STATE
UNIVERSITY
WEXNER MEDICAL CENTER

Serves: 8-12

Items Needed: chef's knife, cutting board, glass container with lid, sauce pot, measuring spoons, measuring cup

Ingredients:

- 1 whole red onion
- 1 cup apple cider vinegar
- 1 teaspoon Kosher Salt
- 2 teaspoon honey
- 1 Garlic Clove (to taste)
- 1 teaspoon whole black peppercorn

Directions:

1. Peel and slice onion as thinly as possible
2. In a sauce pan over medium heat, combine apple cider vinegar and honey until honey dissolves, add salt and stir gently until salt dissolves
3. Add garlic and peppercorns to brine and remove from heat
4. Place sliced onion in a glass container and pour brine over the onions
5. Let cool in the refrigerator uncovered for 20 minutes, until cooled (1 cube of ice can be added to speed up the cooling process.
6. Once brine is cooled cover with air tight lid and onions can be stored in refrigerator for a number of weeks.

*Can be added to tacos, chicken, sandwiches, watermelon salads, salads, any dish that could use a little acid- Enjoy!