



## Pickled Red Onions

*Pickling*

**Prep Time:** 10 min **Cook Time:** 5 min **Total Time:** 24 hr **Difficulty:** Easy **Servings:** 1 16 oz Mason Jar

### INGREDIENTS

- 3/4 cup water
- 3/4 cup white vinegar
- 1 tablespoon of sugar
- 1 tablespoon of kosher salt
- 1/2 teaspoon of pink peppercorns
- 1 crushed garlic clove
- 4 sprigs of fresh thyme
- 1 large red onion

### DIRECTIONS

#### **Pickling Liquid:**

Heat water, vinegars, sugar, and salt until fully dissolved.

#### **Pickling Jar:**

Combine pink peppercorns, garlic, and fresh thyme.

Using a mandolin, thinly slice the onion. Place the onion in the jar and pour liquid over contents. Place lid on the jar, shake to mix ingredients, and put in the refrigerator overnight.