

Easy Pickled Onions

We had pickled onions on a recent trip to Texas. They were used as a condiment with barbecue. I love them, so I came home and hunted for a recipe to try!

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Ingredients

1 medium red onion, thinly sliced

$\frac{1}{2}$ cup apple cider vinegar

1 cup warm water

1 tablespoon sugar

1 $\frac{1}{2}$ teaspoons Kosher salt

Method

1. Combine vinegar, water, sugar, and salt in a medium bowl. Whisk together until sugar and salt is fully dissolved.

2. Place onion in a jar or bowl (I like to use a mason jar). Pour vinegar mixture over the onions and let sit at room temperature for at least 1 hour if you're in a rush. Preferably, cover jar or bowl and place in refrigerator for at least 1 day. Pickled onions will last for a few weeks stored in the refrigerator.

3. Use pickled onions to top tacos, nachos, sandwiches, salads, and more!

Source: Shared Appetite (Yield: 1 jar)