

PICKLED RED ONIONS RECIPE

Ingredients

- 1 large red onion, thinly sliced into half-moons
- 1 cup apple cider vinegar
- 1/2 cup red wine vinegar (* we used homemade red wine vinegar- optional)
- 1/4 cup sugar or honey
- 1 teaspoon (tsp.) Cherchies® Garlic Seasoning (or Cherchies® Garlic 'n Herbs No-Salt Seasoning)
- 1/8 teaspoon (tsp.) ground allspice
- A pinch of red pepper flakes or a few peppercorns

Ingredients for Homemade Red Wine Vinegar

- Equal parts of apple cider vinegar and leftover red wine. (best if made a few days to a week ahead)

Preparation

1. Remove the outer layer of the onion. Slice the onion in half, beginning with the root side of the onion. Using a mandoline or sharp knife, thinly slice the onion into half-moon slices. Set aside.
2. Add apple cider vinegar, red wine vinegar, sugar, Cherchies Garlic Seasoning, allspice, and red pepper flakes to a medium saucepan. Turn the saucepan on low and cook for a few minutes (stirring occasionally) until the sugar or honey has dissolved. Turn the pan off.
3. Add the onions to the pan and allow the mixture to cool.
4. Remove the onions from the saucepan with tongs and add them to a clean mason jar (or jar with a lid). Pour the remaining liquid in the pan into the mason jar. Cover the jar with a lid or plastic wrap, refrigerate, and enjoy.

