

# Pickled Red Onion

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## Ingredients

1	Red onion, medium
1 cup	Apple cider vinegar
½ cup	Water
3 T	Honey
1 tsp	Salt
1 - 2	Garlic clove, whole
	Whole peppercorns

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## Method

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1. Thinly slice red onion and place rings in one large or two medium glass jars.
2. Combine remaining ingredients in a small saucepan and bring to a low simmer.
3. Pour pickling liquid in jars so that onions are completely covered.
4. Allow jars to sit at room temperature uncovered for 2 hours.
5. Cover tightly and refrigerate up to 2 weeks.
6. Adjust water and vinegar ratio to preferred taste.

## Food Safety Reminders



Wash hands with soap and water before starting.  
Wash anything that touches raw meat or eggs.  
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.  
Wear gloves when handling ready to eat foods.  
Follow proper cook-to and holding temperatures.

## Notes

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