



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PICKLED RED ONION



Pickled onions are a great way to add flavor and tartness to salads and sandwiches. This one is with red onion.



00 HR 40 MINS



Serves 4



Featuring

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INGREDIENTS

- 1 red onion
- 1-1/2 cups of vinegar

METHOD

Slice the red onion thinly; the thinner the onion, the quicker the pickle! Place onion into a ceramic or glass bowl or jar. Do not use metal.

Bring enough vinegar to cover the sliced onions to a boil. A cup and a half for one onion should suffice. Once boiling, pour the liquid over the onions and ensure that the onion is submerged.

Let sit until cooled to room temperature then cover, and refrigerate. Use for up to 10 days. For softer onions, boil in vinegar for 1-4 minutes.