

# QUICK PICKLED RED ONION

*Easy, crowd-pleasing pickled red onions add a lively, tangy burst of flavor to tacos, soups, burgers and beyond.*



## INGREDIENTS

2 large red onions  
2 cups red wine vinegar  
1 cup sugar

10 black peppercorns  
2 bay leaves  
1 teaspoon salt

## DIRECTIONS

1. Peel and julienne onions to desired thickness.
2. Heat up vinegar, sugar, peppercorns, bay leaves and salt in small pot until boiling.
3. Pour hot mixture over onions and slightly mix.
4. Cover and place in refrigerator until chilled, one hour at least.

**Makes two cups.**



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Agriculture Commissioner  
Doug Goehring