

# Pickled Onions

## Ingredients:

1 1/2 cups red onion (about 1 whole large onion)

1 cup white vinegar

3 Tbsp sugar

1 Tbsp salt

1 Tbsp of pickling spice OR 4 - 6 peppercorns

1 clove of garlic - cut in half

## Instructions:

Chop onion in half, then chop into thin slices. Set aside.

In a small to medium sauce pan, place all the seasoning and vinegar and let come to a boil.

Place onions into the boiling pickling liquid and press down so that all the onions are submerged and cook for about 1 - 2 minutes.

Take pan off the heat and let sit for a few minutes.

Pour the onions and pickling liquid into a glass jar or plastic container (nothing metal) and seal tightly.

The onions can be stored in the refrigerator for up to a month!

They are great on black-eyed peas, sandwiches, salads, and tacos!