

# **Refrigerator Pickled Onions Recipe**

## **from Imperfectly Happy Homesteading**

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#### Ingredients for Your Pickled Onions

- 1 large red onion
- 1 cup of vinegar (I prefer apple cider vinegar but any will do)
- 1/2 cup of water (I recommend filtered for best results)
- 1 tablespoon of sugar
- 2 teaspoons of kosher salt
- 1 teaspoon of whole peppercorns
- 1-2 pinches of red pepper flakes
- 1 bay leaf
- Mason Jar with tight lid

#### Directions for Your Pickled Onions

1. Slice the ends off your onion and remove the papery peel.
2. Cut the onion into even, thin, round slices (a mandolin slicer makes this super easy)
3. In a bowl whisk together your brine (vinegar, water, sugar and salt) until the sugar is completely dissolved. Set aside.
4. Add your onions and spices to the Mason jar.
5. Pour your brine over the onions and spices.
6. Place in your refrigerator for at least 24 hours to allow the onions to soak up the flavor of the brine.
7. Keep in the refrigerator for a few weeks, if they last that long.

Note: This recipe is meant for refrigerator pickling only and not for canning purposes.