

PICKLED RED ONIONS

(from Inspired Edibles)

1 medium red onion, peeled quartered and sliced thin
3/4 cup apple cider vinegar
1/4 cup water
1 tsp sugar
1 tsp salt
8 or so peppercorns
a few sprigs of fresh thyme

Bring a kettle of water to boil. Place sliced onions in a colander or mesh sieve and hold over sink. Carefully pour boiling water over the onions to soften them, allowing the water to drain through. Set aside.

Whisk together the vinegar, sugar and salt in a clean pint size mason jar until sugar and salt are fully dissolved. Layer in the warm soft onions, thyme sprigs and peppercorns, making sure everything is submerged in the vinegar mixture. The jar will be quite full, you might have leftover onions, just save them for another purpose.

Place lid and refrigerate for at least 30 minutes before using. Leftover pickled onions will store for 10 days or so in the fridge.