

### **Quick Pickled Red Onions**

Makes one large jar

Active cook time: 7 minutes

Total cook time: 7 minutes

1/2 cup water

1/2 cup rice vinegar or white wine vinegar

1/2 cup apple cider vinegar

1 teaspoon sea salt

pinch of sugar

1 large red onion, thinly sliced in circles

Place the water, vinegars, salt, and sugar in a small saucepan and bring it to a simmer over a gentle medium heat. Stack all the sliced onions in a 12-ounce glass jar, one that's ok with taking some heat and has a lid. Once the vinegar is simmering and the salt and sugar have dissolved, turn off the heat and pour it over the onions, making sure they're all covered. Let it cool on the counter for 10 minutes then toss on the lid and stick it in the fridge. Serve after 30 minutes or let them hang out in there until they're all the way chilled.

Eat within 2 weeks.