

Quick-Pickled Red Onions

From the Kitchen of Librarian Ross
(adapted from CookieAndKate.com)

Prep Time: 5 min

Cook Time: 5 min + leave for 30 min

Yields 2 cups

Ingredients

- 1 medium red onion
- 1/4 cup apple cider vinegar
- 1/4 cup white wine vinegar
- 1/2 cup water
- 1 tsp maple syrup, honey or brown sugar
- 1 1/2 tsp fine sea salt
- Optional: 1 lime

Directions

This recipe for Quick-Pickled Red Onions is a great addition to any meal. In this version, we will use a microwave in lieu of a cooktop.

First, prepare your pickling brine. Combine the apple cider vinegar, white wine vinegar and water in a microwaveable container.

Microwave brine for 2 to 3 minutes.

While the brine is heating, chop your red onion in half and slice very thinly. Remove brine from microwave and add sweetener and fine sea salt. Stir until the salt dissolves.

Then, pack onion into a mason jar. (Tip from Librarian Thomas: add juice of 1 lime here if desired.) Pour the heated brine over the onion and seal. Turn over a few times to ensure the brine coats the onion.

Leave it for at least 30 minutes. This will stay good in your fridge for about two weeks. Add it to rice bowls, burritos, sandwiches and more.

