

Pickled Onions

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1 gallon small white pickling
onions
2 pounds white sugar
1 quart white vinegar
1 teaspoon alum
3 tablespoons pickling
spices*

Peel the onions and place in a crock. Sprinkle the onions with one-half cup of salt. Cover with boiling water.

Each day for six days, drain the salt water. Cover the onions with a fresh solution.

On the seventh day, wash the onions in water. Return the onions to the crock. Sprinkle the onions with the alum. Cover all with boiling water.

On the eighth day, wash the onions. Pack the onions into pint canning jars.

Place the spices into a small bag.

In a saucepan, place the sugar, vinegar and bag of spices. Bring to a boil. Simmer for 10 minutes.

Pour the syrup over the onions.

Seal hot.

Per Serving (excluding unknown items): 134 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 57g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 10mg Sodium. Exchanges: 4 Other Carbohydrates.