
Pickled Red Onions

The Essential Southern Living Cookbook

Preparation Time: 5 minutes

Start to Finish Time: 1 hour 50 minutes

1 cup hot water

1/2 cup red wine vinegar

1 tablespoon granulated sugar

1 1/2 teaspoons Kosher salt

1 red onion, thinly sliced

In a bowl, stir together the water, vinegar, sugar and Kosher salt until the sugar is completely dissolved.

Place the sliced onion in a medium bowl. Pour the vinegar mixture over the onion.. Let stand for one hour.

Store in an airtight container in the refrigerator for up to one month.

Yield: 2 cups

Condiments, Sauces

Per Serving (excluding unknown items): 126 Calories; trace Fat (1.6% calories from fat); 2g Protein; 33g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 2833mg Sodium. Exchanges: 2 1/2 Vegetable; 1 1/2 Other Carbohydrates.