

Pickled Shallots

Southern Living Test Kitchen
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3/4 cup water
3/4 cup red wine vinegar
1/3 cup sugar
2 tablespoons Kosher salt
1/2 teaspoon dried crushed red pepper
1 1/2 cups shallots, thinly sliced

In a saucepan, bring the water, vinegar, sugar, Kosher salt and red pepper to a boil, whisking until the sugar and salt are dissolved.

Pour over the shallots in a sterilized canning jar. Cool to room temperature.

Cover and chill for one hour.

Yield: 1 1/2 cups

Per Serving (excluding unknown items): 453 Calories; trace Fat (0.4% calories from fat); 6g Protein; 117g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 11317mg Sodium. Exchanges: 8 Vegetable; 5 Other Carbohydrates.