

PICKLED PINK ONIONS

YIELD: 30 1-Ounce portions

Chef Sam Icklan

This is a simple recipe for a great condiment to have on hand for everything from burgers and tacos to soups and salads. They add a beautiful pink color and a punch of crunchy sweet and sour goodness. Pickled pink onions are also great because they are quick and can be adjusted to the ingredients you have in the kitchen. Try different vinegars like rice or red wine and experiment with adding whole spices, herbs, and garlic to the liquid for added flavor.

INGREDIENTS

- 6 Red onions sliced thin
- 1 quart Cider vinegar
- 1 quart Water
- 1/2 cup granulated sugar

DIRECTIONS

1. Prepare pickled red onions. Slice red onions and place in a 4-inch deep half hotel pan. In a medium sauce pan, combine cider vinegar, water and sugar. Bring to a boil and cook until sugar dissolves. Remove from heat and pour liquid over red onions. Be sure all of the onions are covered by the liquid. Let this stand until onions turn bright pink, about 10 minutes. Drain liquid from onions, cover and place in walk-in.

RECIPE NOTES - Pickled Pink Onions

Nutritional information per serving*: 28.478 calories; 0.009g sat. fat; 3.451 mg sodium; 5.71 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*