

Quick Pickled Red Onion

Ready in half an hour; keeps for two weeks in the fridge. From NYT Cooking¹.

Recipe

Pack the onion into a heat-proof wide-mouth jar of about 1 pint. It will look like too much; the slices shrink as they pickle.

1 | red onion, large, thinly sliced

Bring the salt, sugar, vinegar, and water to a boil in a small saucepan, stirring to dissolve. Pour half over the onion, pressing the slices down with the back of a spoon, then add the rest and press again.

2 tsp		kosher salt
2 tsp		granulated sugar
175 g (¾ cup)		vinegar, white or red wine, distilled, or apple cider
60 ml (¼ cup)		water

Cover, shake gently, and set aside for about 30 minutes.

¹<https://cooking.nytimes.com/recipes/1024585-quick-pickled-red-onion>