

# Red Onions in Brine

- water
- red onions, cut and/or sliced as you see fit
- white vinegar
- kosher salt

Boil the water.

Pour hot water over sliced/cut onions, and let soak for 15 to 20 minutes (this takes much of the bitterness out of the onions).

Make a brine -- about half white vinegar and half water, adding in some of the reserved water from soaking the onions, and adding some salt.

Pack the onions into one or more jars, fill with enough brine to cover the onions, place lids on the jar(s).

Refrigerate. After a couple days, the onions will be fit for use as a condiment.

Preparation time: 30 minutes (prepare 2 days in advance)

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