

Doug's Pickled Red Onions

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Perfecting pickled red onions was one of Doug's many pandemic projects. They are now a refrigerator staple. We add them to egg salad and tuna salad, panzanella, cucumber salad, pita sandwiches and Greek salad. They are crunchy and colorful and well-balanced between sweet and tart.

Ingredients

- ¾ cup white vinegar (nothing fancy; Heinz distilled vinegar works best)
- 1 ½ cups water
- 1/3 to 1/2 cup sugar (to taste)
- 1 tablespoon sea salt
- 1 teaspoon peppercorns, preferably mixed (pink, green, white and black), slightly pounded
- 6 juniper berries, slightly pounded
- 1 large red onion, peeled and halved through the root end



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Directions

Put the vinegar, water, sugar, salt, peppercorns and juniper berries in a 1-quart jar. Stir until the sugar and salt dissolve.

Cut out the root end of the onion. Slice the onion halves from stem to root about 1/8 inch wide. Add the sliced onion to the brine. Put a non-reactive (non-metal) weight on top to keep the slices submerged. Refrigerate for 1 week before using. They should last for about a month.

Makes 1 quart