

## PICKLED RED ONIONS

Mostly Downshiftology: I used different vinegar and reduced the salt.  
<https://downshiftology.com/recipes/pickled-red-onions/>

- 1 medium red onion
- $\frac{1}{2}$  cup hot water, from faucet (it does not need to be boiling hot from the stove)
- $\frac{1}{2}$  cup golden balsamic or white wine vinegar
- 1 tablespoon honey
- $\frac{3}{4}$  teaspoons kosher salt
- Peppercorns / fennel seeds / sliced garlic ...

Cut the onion in half lengthwise; then slice thinly. Place in 3 cup canning jar.

Combine the remaining ingredients in a bowl and mix well. Pour over the onions.

Ready to eat in just an hour. :)