

Pickled Red Onions

Makes 6 Servings

Preparation: 15 minutes

Yield: 1 pint

The Silver Chef Cookbook
Salads/Dressings/Sauces

Recipe by Greg Strahm, The Silver Chef

Pickled red onion are quick and easy to make. They make a delicious condiment and are great on fish tacos. They last up to three weeks in the refrigerator and get better over time as the spices totally infuse the onions.



1 large red onion, very thinly sliced
2 bunches (15-20) red radishes, very thinly sliced
instead of red onions
1 pound ramp bulbs, instead of red onions

PICKLING BRINE:

1/2 cup apple cider vinegar
1 cup water

1 1/2 tablespoons sugar
1 1/2 teaspoons kosher salt
6 allspice berries
1/2 teaspoon mustard seeds
1/2 teaspoon red pepper flakes
1/2 teaspoon coriander seeds
2 teaspoons fresh dill, chopped

- 1) Slice onions very thin using a mandolin or by hand.
- 2) Place sliced onions in a quart glass container. A Ball jar works great.

3) In a large medium sauce pan place apple cider vinegar, water, salt, sugar, allspice, mustard seed, pepper flakes, coriander seed, and dill. Bring to a boil just until sugar is dissolved.

4) Pour this pickling mixture over sliced onions and let them set for an hour.

5) After an hour place lid on container and chill.

NOTE: Ready to use after chilled and will keep in the fridge for up to three weeks.