

PINK ONION PICKLES

INGREDIENTS:

- 1 large red onion
- Enough white wine or cider vinegar to cover (approx. 180ml)
- Pinch of salt
- **A clean, sterilised jar to store**

NOTES:

To sterilise jars, wash with warm water then 'bake' at 180C for around 15 minutes.

Lids or rubber seals can be boiled or covered in kettle hot water.

Preparation time:

10 min

Total time:

(ideally leave
overnight)

12 hours



DIRECTIONS:

Slice the onion in half and then each half into thin slices.

Sprinkle with a small pinch of salt.

Pack into the jar and cover with the vinegar. Close the jar.

Leave in the fridge, ideally overnight to allow the vibrant pink colour to develop.