

Easy Pickled Onions

Makes 1 quart | 10 minutes prep + 5 minutes cook time + at least 1 hour cooling time

Pickled onions are a simple yet powerful way to add a bright, tangy kick to just about anything—sandwiches, salads, tacos, and more. Made with just a few basic ingredients, they come together in minutes but deliver big flavor, making them a must-have in any fridge. Their crisp texture and balanced acidity enhance rich, savory dishes, adding the perfect finishing touch with minimal effort.

1 large red onion

½ teaspoon Pantelleria oregano

2 bay leaves

8-12 peppercorns

1 tablespoon kosher salt

3 tablespoons sugar

½ cup water

**½ cup Katz Gravenstein Apple
Cider Vinegar**

**½ cup Katz Sauvignon Blanc
Vinegar**

½ cup rice vinegar

***vinegar taste is up to you**

Step 1 Thinly slice the onion and gently break apart the pieces then distribute equally between the two jars.

Step 2 Add one bay leaf, half the peppercorns, and half of the oregano to each jar.

Step 3 Combine the water and vinegar in a saucepan set over low heat. Add the sugar and salt, stirring to dissolve.

Step 4 Once sugar and salt are completely dissolved, pour equal amounts over the water/vinegar solution in each jar. Use a spoon to lightly compress the onions so they are fully submerged.

Step 5 Chill in the refrigerator for at least an hour before using; best if used within 2-3 weeks.