

# GRACE GOUDIE

## Quick Pickled Onions Recipe

<https://www.gracegoudie.com/all-recipes-blog/quick-pickled-onions-recipe>

### INGREDIENTS:

- 1 ea red onion
- 2 cups champagne vinegar
- 1 cup water
- 1 cup granulated sugar

### DIRECTIONS:

1. **For the onion:** Start by slicing the onions into strips, formally known as a julienne, following the natural line of the onion.
2. **For the liquid:** Next, combine the water, vinegar and sugar. Bring the mixture to a boil.
3. **For the pickles:** After the mixture is boiling, put the onions into the liquid and bring back to a boil. Turn off the heat and cover the onions with a piece of plastic wrap. Let the onions cool while submerged in the liquid. Once cooled, store in an airtight container in the fridge for up to 1 month.