

Quick Pickled Red Onion

8 oz. thinly sliced red onions	3 / 4 cup white distilled vinegar
1 medium clove garlic	3 / 4 cup water
1 / 2 tsp fresh or dried coriander seeds	2 Tbl. granulated sugar
2 strips lemon zest, optional	1 tsp kosher salt
2 sprigs fresh thyme, optional	

1. Wash a small, deep glass bowl or 16 oz. mason jar and dry thoroughly.
2. Put the onion, garlic, coriander, zest (if using), and thyme (if using) in the bowl.
3. In a small saucepan, combine vinegar, water, sugar and salt. Bring just to a boil over medium heat, stirring to dissolve the sugar and salt, and remove from the heat.
4. Let the brine sit for a few minutes and then pour over the onions and aromatics.
5. Let the mixture cool at room temperature for 20 – 30 minutes.
6. Cover and refrigerate for at least 2 hours or overnight.
7. Use pickled onions the next day BUT the flavor improves over several days.
8. Store in a covered container in the frig for a few weeks.

Makes 2 cups

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