

Pickled Onions

Yield: 3-4 pints

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| ½ cup | kosher salt |
| 3 cups | cold water |
| 2 lbs | small boiling onions, peeled |
| 2 cups | white wine vinegar |
| ¼ cup | brown sugar |
| 1 Tbsp | pickling spice |

Method:

In large bowl, stir water and salt until dissolved. Add peeled onions. Refrigerate for 12-24 hours. Drain onions. Rinse in cold running water. Pack into 3 pint-size jars. In a sauce pan combine all remaining ingredients. Bring to a boil. Pour over onions leaving ½ inch head space. Process pints in a boiling water bath for 10 minutes.

(by Chef Dan Brophy, Summer Food Preservation Series 2013, Portland Nursery / Stark)