

FROM THE KITCHEN OF...

BIRDY PRETZELS

PICKLED RED ONIONS

INGREDIENTS

8	OZ	RED ONION, THINLY SLICED
5	OZ	RICE WINE VINEGAR
2	OZ	VEGETABLE OIL
1	GRAM	SUGAR
2	GRAMS	SALT
TO	TASTE	COARSE BLACK PEPPER

**SERVINGS: (1) PINT
MASON JAR**

TIME TO PREP:

10 MINUTES

CHILL TIME:

12-24 HOURS

DIRECTIONS

- **ADD THE THINLY SLICED RED ONIONS DIRECTLY TO A MASON JAR.**
- **POUR THE RICE WINE VINEGAR, VEGETABLE OIL, SUGAR, SALT, AND BLACK PEPPER OVER THE ONIONS.**
- **SECURE THE LID AND SHAKE WELL TO COMBINE.**
- **REFRIGERATE FOR 12-24 HOURS.**
- **SERVE CHILLED AND ENJOY!**

TIPS & TRICKS

- ✓ **THESE PICKLED ONIONS ARE A QUICK WAY TO BRIGHTEN SANDWICHES, BURGERS, TACOS, SALADS, GRAIN BOWLS, AND AVOCADO TOAST.**
- ✓ **THE LONGER THEY MARINATE, THE BETTER THEY GET! THEY'LL KEEP WELL IN THE REFRIGERATOR FOR UP TO 2 WEEKS.**
- ✓ **OUR FAVORITE WAY TO USE THEM? ON DELI SANDWICHES FOR THE PERFECT ZESTY CRUNCH.**