

# Pickled Red Onions



## A Taste of *The Café* AT THE FRICK

*Serves:* Yields 1 1/2 pints

*Prep Time:* 15 minutes

### *Ingredients*

1 pound red onions (about 2 medium or 1 large), thinly sliced  
1 1/2 cups white vinegar  
1/2 cup sugar  
1 tablespoon whole black peppercorns  
1 tablespoon whole coriander

### *Procedure*

Blanch red onions in a saucepan of boiling water for 2 minutes (enough water to cover the onions). Drain in a colander. While the water is heating to blanch the onions, in a separate saucepan combine the vinegar, sugar, peppercorns, and coriander. Bring to a boil, reduce heat to simmer, cover and simmer 5 minutes. Add blanched onions to the vinegar mixture. Simmer for 1 minute. Transfer to a glass jar. Allow to stand until cooled. Will keep several weeks refrigerated.