

# Pickled red onions

My grandfather used to pickle or chutney every conceivable ingredient he could lay his hands on. One of the more successful and lasting endeavours must be his pickled red onions.

This is super simple and takes only 10 minutes to make. Ready to give a lift to any sandwich, or add a tart, sweet and zippy flavour to a tomato, cucumber and avocado salad or salsa. We also often have them on a grilled steak or fish.



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Since this is not a big batch and we're doing this in winter, the mixture tends to cool down quite quickly. So you could tuck into the pickled onions almost immediately. For best results, let it stand in the fridge for a day or two to develop flavour.



While these pickled onions will last indefinitely in your fridge, I doubt it will be there for too long in any case. Next time you can play around with different flavour pairings such as red peppercorns, cloves, star anise, ginger, cumin, bay leaves or any other spice you have available.