Prep Pickled Red Onions

Quick pickled red onions.



Contains Sulphites

INGREDIENTS

- 500ml OB Sushi rice vinegar
- 250g Sugar
- 350ml Water
- 500g Sliced red onion

METHOD

1. Mix the OB Sushi rice vinegar, sugar and water together.
2. Add the sliced onion and ensure that it is covered with the liquid.
3. Allow to soak for at least 1/2 an hour before use.

EQUIPMENT

- Scale
- Large spoon
- Vegetable knife
- Sealable container
- Bowl

TIPS

- Make pickled onions at least half an hour before needed.

NOTES

- Shelflife: 1 week refrigerated

WATCH THE METHOD

How to pickle cucumber https://www.youtube.com/watch?v=Xm_08TZCwoE