

# Grandma's Pickled Onions

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Recipe #4641

**Submitted by:** phocaena

**Preparation time:** more than 30 minutes

## Ingredients

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1/2 cup sea salt

2.25 L water

1 1/2 kg unpeeled very small onions or shallots

4 tablespoons brown sugar

4 cups malt or apple cider vinegar

1 teaspoon black peppercorns

1 teaspoon mixed or green peppercorns

1/2 teaspoon whole allspice

4 bay leaves, crumbled

12 whole cloves

3 small chopped and deseeded chillies

## Method

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1. In a mixing bowl, dissolve 1/4 cup sea salt in 1.15 L water. Add the onions and weigh them down gently with a plate that fits inside the bowl. They must be kept submerged.
2. Stand for 8 to 12 hours.
3. Drain and peel onions, and return them to the bowl.
4. Make a new brine with another batch of salt and water, pour it over the onions, and weigh them down gently again.
5. Stand for 2 days.
6. In a non-reactive saucepan, bring the sugar and vinegar to a boil. Cool.
7. Drain and rinse the onions twice.
8. Mix all pickling spices together and 1/2 fill preserving jars with onions.
9. Divide 1/2 the spices on top of onions.
10. Fill jars to top with remaining onions and place remaining spices on top.
11. Fill each jar of onions with the cooled, sweetened vinegar, ensuring that onions are completely covered..
12. Cover the jar with a non-reactive cap, preferably all plastic or glass.
13. Refrigerate the jars for at least 1 month before eating the onions.

## Recipe notes

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They will keep for at least 6 months, if you can resist them for that long!

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