

Wine Pickled Onions | Raw

Swick

Makes 1 cups | Active Time: 30 minutes | Total Time: 1 hour

Step 1: Preparing the Onions

- 2 red onions, peeled and sliced paper-thin on a mandolin
 - 1/2 cup red wine vinegar or merlot vinegar
 - 3 tbsp liquid sweetener (such as agave)
 - 1/4 tsp sea salt
- In a small bowl, add all the ingredients and gently toss to combine the ingredients. Allow the onions to pickle for at least one hour or so. For the best results, allow the onions pickle overnight.
- Store the onions a sealed container in the refrigerator, where they will keep for up to one week.