INGREDIENTS

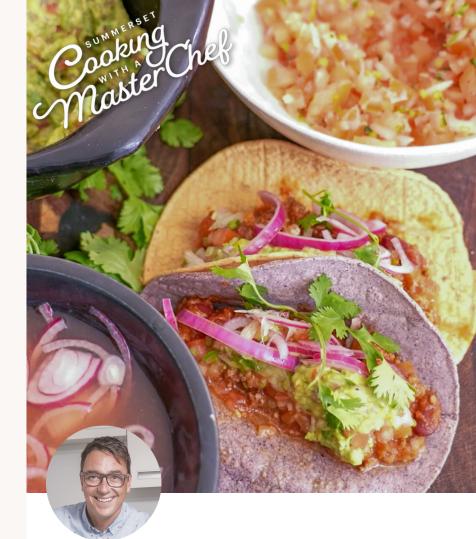
200mls apple cider vinegar 200mls orange juice (freshly squeezed) 200mls water 2 tsp salt 2 tsp sugar 2 red onions (thinly sliced into half moons)

INSTRUCTIONS

- 1. Combine all of the ingredients, except the red onion, in a small bowl and stir until the sugar dissolves
- 2. Place the onions into a medium sized bowl and pour over the liquid
- 3. Allow to chill before serving

TOP TIPS

 Store any leftover pickled onions in a jar or air-tight container in the fridge
they will keep for up to 3-5 days



Pickled Red Onion



() 10 minutes

Brett's pickled red onions are the perfect sidedish for our Mexican mince.

They also go incredibly well with lots of everyday meals - use them as a filling in burgers, in a tasty chicken wrap, or chop them up into a potato or egg salad - delicious!



