

Quick Red Onion Pickles

2 cups	water
1/2 tsp	sugar
1/2 tsp	garlic powder (not garlic salt)
1/4 tsp	turmeric
	Choose one of the following (optional): peeled clove garlic, fresh herbs, orange peel, peppercorns, sliced fresh ginger, whole anise or cloves
3/4 cup	unseasoned rice wine vinegar or apple cider vinegar
1 medium	red onion, cut into 1/4-inch thin slices

1. In a pot, bring about 2 cups of water to boil.
2. Add the sugar, garlic powder, turmeric, additional spice elements (optional), and vinegar to the pot.
3. Cook at a light boil until sugar dissolves.
4. Place onions in a heat-proof container or jar and pour the hot pickling liquid over them until covered.
5. Close the jar and let them sit at room temperature for a minimum of 30 minutes. If longer, place in refrigerator.
6. Drain onions before using. Will keep in the fridge for 1 week.