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Kate's Pickled Pearl Onions



Photo Susie Iventosch

Makes approximately 2 pints

Ingredients

Two 10-ounce bags of pearl onions (white, brown or red-a combination is colorful)

2 cups water

1 to 2 teaspoons sea salt (your choice, depending on desired saltiness)

2 tablespoon sugar

1 1/2 cups white vinegar

1 tablespoon pickling spice (available at your local grocers in the spice section)

Directions

Place onions in pot of boiling water and cook for approximately two to three minutes. Remove from heat, drain and rinse with cold water immediately. When cool, remove skins with a small paring knife. Start by slicing off root end and carefully peeling back skin. Save as much of the onion as possible. Place onions in sterilized jars. (For this recipe you should need about four half-pint jars, or 2 pint jars.)

In a small pot, combine vinegar, sugar, salt and spices and bring to a boil. Stir until sugar and salt are dissolved. Remove from heat and pour liquid over onions in jars, leaving 1/2-inch of space at the top. To seal jars, cover closed jars with water and place in boiling water bath for several minutes. Follow manufacturer's directions for sealing jars properly.

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