



Pickled Red Onions

Makes about a quart

1 1/2 Cups	Red Wine Vinegar
2 Tbs.	Sugar
1 Tbs.	Kosher Salt
6 Each	Cloves
2 Each	Bay Leaves
1 tsp.	Black Pepper
1 tsp.	Mexican Oregano
1 Each	Arbol Chili
2 Each	Red Onions, Sliced in Rings 3/8" Thick

Method:

- In a saucepan, combine the vinegar, sugar, salt, cloves, bay leaves, black pepper, oregano and arbol chili
- Bring to a boil
- Add the red onions, and cook for about 2 minutes, until the onions begin to wilt
- Transfer into a covered, non-reactive container and refrigerate for at least 24 hours before using