

BBQ NUTS

PICKLED RED ONION

1 med red onion - sliced thin

$\frac{3}{4}$ cup water

$\frac{3}{4}$ cup apple cider vinegar

2 TBS granulated sugar

$\frac{1}{2}$ TSP sea salt

Freshly ground black pepper

Place onions in a non-reactive bowl (glass/stainless)

Add water, vinegar, sugar, salt to pot and bring to boil

Remove from heat and pour over onions

Add ground pepper and stir

Cover bowl with plastic wrap and let sit 30 minutes stirring occasionally

Put onions in jar cover with juice