

Pickled Red Onions

4-pint jars

2-1/2 cups	water
2 cups	white vinegar
1/4 cup	granulated sugar
1/4 cup	pickling salt
3 lbs	red, onions, sliced into rings.

Per jar

1	Garlic cloves
1	Bay leaf
1/4 tsp	pickle crisp
1 small	jalapeño pepper sliced
1/2 tsp	mustard seeds
1/4 tsp	mixed pepper seeds

In a large pot, bring water, vinegar, sugar and salt to a low bowl. Set aside.

In 4-pint jars, pack with onions, garlic, bay leaf, pickle crisp, jalapeno, mustard seeds and pepper seeds.

Process with 15 minutes, boiling. Hold 5 minutes. Cool 12-24 hrs.