



## **PERFECT RECIPE, 2 WAYS**

### **Pickled Red Onions**

Adapted from *Trejo's Tacos* by Danny Trejo.

- 1 medium red onion
- ½ cup apple cider vinegar
- ½ cup water
- 1 tablespoon sugar
- 1 tsp kosher salt

Half the onion, and then thinly slice it either into half-moons or vertically. Place it in a medium heatproof bowl or a 2- to 3-cup heatproof glass jar.

Combine the vinegar and remaining ingredients in a small saucepan. Bring to a boil, swirling the pan occasionally. Cook just until the sugar and salt dissolve. Pour over the onions. Cool to room temperature. Cover and refrigerate up to 2 weeks.

**Makes 1 pint.**

### **PICKLED JALAPENOS**

- 6-7 jalapeños
- ½ cup unseasoned rice vinegar or apple cider vinegar
- ½ cup water
- 1 tablespoon sugar
- 1 tsp kosher salt

Thinly slice the jalapeños. Place it in a medium heatproof bowl or a 2-cup heatproof glass jar.

Combine the vinegar and remaining ingredients in a small saucepan. Bring to a boil, swirling the pan occasionally. Cook just until the sugar and salt dissolve. Pour over the onions. Cool to room temperature. Cover and refrigerate up to 2 weeks.

**Makes about 1½ cups.**

© 2022 Content Kitchen / All Rights Reserved