

Pickled Red Onions

2 Cups Red Wine Vinegar
2 Cups Sugar
8 Peppercorns
1 Bay Leaf (dried)
1 Tbsp Grenadine
1/2 tbsp Salt

Combine the above ingredients in a pot, bring to the boil.

4 Cups Red Onions (sliced)

Add the sliced onions to the hot liquid off the heat, cover with saran wrap immediately and let cool to room temp before placing in the fridge.

Leave in the fridge overnight and then they are ready to use.

This is a great accompaniment with salads, light fish dishes and a great garnish for smoked salmon.