

Pickled Red Onions

<http://userealbutter.com/2011/06/09/pickled-red-onions-recipe/>
from [Simply Recipes](#)

1 lb. red onions
1 1/2 cups white vinegar
1/2 cup sugar
1/2 cinnamon stick
5 whole cloves
1 bay leaf
1 star anise
dash of red pepper flakes
2 slices of fresh ginger

Trim, peel, and cut the onions into thin slices. Bring a pot of water to a boil and blanch the onions for 2 minutes, then drain. While you wait for the water to boil for the blanching, you can place the vinegar, sugar, cinnamon stick, cloves, bay leaf, star anise, red pepper flakes, and ginger in a pan and bring to a boil. Let it simmer for 5 minutes, then add the drained onions and simmer for a minute. Remove from heat and pour into a glass jar. The pickles will keep for a few weeks in the refrigerator.