Ingredients\n

Brine Ingredients\n

2 cups water\n

1 cup vinegar\n

1/3 cup sugar\n

3 1/2 tbsp kosher salt\n

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Pickle Ingredients\n

2 lbs red onions\n

1 3/4 tsp kosher salt\n

1 1/2 tsp peppercorns\n

3 bay leaves\n

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You will also need: 3 pint-sized 3 piece mason jars, wide mouth funnel, canning pot, round rack that will fit into the bottom of your canning pot, jar lifter, small saucepan, magnetic lid lift (optional), tongs, a few clean kitchen towels\n

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Instructions:\n

Gluten Free Note: If you're making these pickles gluten free, make sure your vinegar is certified gluten free. If you can't find a GF white vinegar feel free to sub apple cider vinegar.\n

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To make brine: Combine water, vinegar, sugar and salt in a saucepot and simmer over low heat, stirring often, until the salt and sugar have dissolved. Set aside until ready to use.\n

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Trim the onions and slice into thin strips.\n

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Toss onions with 1 ¾ tsp kosher salt and allow to sit for about 30 minutes, then rinse.\n

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Evenly distribute the peppercorns and bay leaves between the pint jars.\n

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Add about 1/2 lb of sliced onions to each jar. Gently press down with tongs to make sure everything is loosely packed.\n

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Cover with brine, leaving about ½ inch of headspace. Make sure your brine is hot when you pour it over the onions.\n

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Let the jars return to room temperature, put the lids on, and store in the refrigerator for up to two weeks. The longer they sit the more they’ll pickle.\n