



WEEKDAYS 1e|12p|c



Michael Symon's Pickled Pearl Onions

skill level

easy

time

30-60min

servings

over 12

cost

\$

Contributed by: Michael Symon

Onions are delicious in all forms, but especially when they're pickled. Try your hand at making these delicious pickled pearl onions. You won't regret it.

ingredients

2 pound Pearl OnionsWhite Wine VinegarSugarKosher Salt2 teaspoon Mustard Seeds1 tablespoon Crushed Red Pepper Flakes2 tablespoon Coriander Seeds2 tablespoon Black Peppercorns4 Garlic Cloves2 Bay Leaves

kitchenware

• Saute Pan

steps	ingredients per step	instructions
1	Kosher Salt 2 pound Pearl Onions	Bring a large pot of water to a boil and add enough salt so that it tastes like the ocean, about 1 cup per gallon. When the water returns to a boil, blanch the onions in the boiling water for 1 minute, then drain them and run under cold water to cool. Peel the skins off of the onions.
2	White Wine Vinegar Sugar Kosher Salt	Pack the onions into two 1-quart jars and cover with water to come within 1/2 inch of the rim. Pour the water out into a measuring cup. Note the volume, pour off half the water, and replace with vinegar. Add 2 tablespoons sugar and 2 tablespoons salt for every 3 cups of liquid.
3	2 teaspoon Mustard Seeds 1 tablespoon Crushed Red Pepper Flakes 2 tablespoon Coriander Seeds 2 tablespoon Black Peppercorns 4 Garlic Cloves 2 Bay Leaves	Pour the vinegar mixture into a nonreactive saucepan, add the mustard sees, red pepper flakes, coriander seeds, black peppercorns, garlic, and bay leaves, and bring to a boil over high heat. Allow the liquid to boil for 2 minutes, and then remove it from the heat.
4		Pour hot liquid into the jars to cover the onions and screw on the lids. Refrigerate for up to 1 month.

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