

# Hot Momma Pickled Onions

## HOT MOMMA PICKLED ONIONS

### INGREDIENTS

- 2 Tbsp Hot Momma Everyday Seasoning
- 2 Red Onions
- 1  $\frac{1}{2}$  Cups Red Wine Vinegar
- $\frac{1}{2}$  Cup Apple Cider Vinegar
- 2 Cups Water
- $\frac{1}{3}$  Cup Sugar

### DIRECTIONS

Peel onions. Slice onions in half, north to south. Slice onions thinly using a mandolin. Separate the half rings. Pack 3 pint sized jars with onions. Place 2 tsp Hot Momma Everyday Seasoning in each jar. Heat vinegars, water, and sugar in a saucepan over medium high heat. Stir mixture until sugar is dissolved, approximately 2-3 minutes. Let cool, approximately  $\frac{1}{2}$  hour. Pour over onions. Place on lids and tighten. Refrigerate for a few hours to marry. Onions will keep in fridge up to 2 weeks. Use as a side, on burgers, hot dogs, etc. Ac-salsa-rize!