



Tangy Quick-Pickled Red Onions

My First Bite

I first tried these on a fish taco. The sharp crunch made my taste buds sing. It was a simple summer lunch. That tangy flavor changed everything for me. **Ever wondered how a few ingredients can create such magic?** This quick pickle does just that. It turns plain meals into something special. You will want it on everything.

A Kitchen Surprise

My first time making these, I sliced the onion too thick. They took a bit longer to get soft. I learned patience that day. Good food does not need to be hard. **This matters because cooking is about trying, not being perfect.** My little mistake taught me a big lesson. Now I always slice thin.

Why They Work

Two things make these onions a star. First, the vinegar makes them tangy and bright. Second, the salt pulls out their natural sweetness. This balance is why they taste so good. They add a pop to any dish.

Which flavor combo surprises you most, sweet and sour or crunchy and soft? Tell me in the comments.

A Simple History

Quick pickling is an old trick from many places. It was a way to keep food without cans. People have done this for hundreds of years. *Did you know ancient Romans loved their pickles?* This method is a nod to that history. It is fast, easy, and smart. What will you put your pickled onions on first? Share your ideas with me.



Tangy Quick-Pickled Red Onions

Ingredients:

Ingredient	Amount	Notes
Red onion	1	Thinly sliced to 1/4 or 1/8 inch thick
Apple cider vinegar	1/4 cup	
Coarse Kosher salt	1/2 teaspoon	

My Go-To Quick Pickled Onions

Step 1 Grab a medium saucepan. Fill it halfway with water. Bring the water to a rolling boil.

See also Savory Garlic Butter Sautéed Mushrooms

Step 2 Thinly slice one red onion. Add the slices to the boiling water. Pour in the apple cider vinegar and salt. **Step 3** Let the pot simmer for about 12 minutes. The onions will become soft and turn a pretty pink. (A hard-learned tip: slice your onions evenly for the best texture). **Step 4** Carefully drain the onions in a colander. Let them cool for a few minutes. Now they are ready to use or store. **What is the key to getting that perfect pink color? Share below! Cook Time:** 15 mins **Total Time:** 20 mins **Yield:** 4 servings **Category:** Condiment, Side

Three Tasty Twists

Try these fun changes to your pickled onions. They add a new kick to any meal. **Spicy Kick:** Add a few slices of fresh jalapeño to the pot.

Herb Garden: Toss in a big sprig of fresh dill or thyme. **Sweet & Sour:** Stir in a teaspoon of sugar or honey. **Which twist will you try first? Vote for your favorite in the comments!**

Serving Your Masterpiece

These onions make everything better. Pile them on tacos or your favorite burger. They are great on salads too. For drinks, try a cold lager or a fizzy lime soda. Both pair perfectly with the tangy flavor. **Which would you choose tonight, the beer or the soda?**



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Storing Your Pickled Onions

Keep these onions in a jar in your fridge. They stay good for two weeks. I make a double batch every time. It saves me so much effort later. My grandson loves them on his tacos. Why this matters: Batch cooking makes weeknights easier. You always have a tasty topping ready.

See also [Spiced Brown Sugar Cream Cheese Spread](#)

Quick Fixes for Common Problems

Are your onions too sharp? Add a pinch of sugar next time. If they are too soft, you boiled them too long. Just cook for less time. Not pink enough? Always use red onion for color. Have you ever had a pickling fail? What was your fix?

Your Pickled Onion Questions

Q: Is this recipe gluten-free? A: Yes, it is naturally gluten-free.

Q: Can I make these ahead? A: Absolutely! They are better after a day.

Q: Can I use white vinegar? A: Sure, but the flavor will be more sharp.

Q: How do I double the recipe? A: Just double all the ingredients. It works perfectly.

Q: How long until they are ready? A: You can eat them right away. But waiting is best.

Share Your Kitchen Success

I hope these onions brighten your meals. They add a zing to simple dishes. Show me your creations with them. Tag **Savory Discovery on Pinterest**. I love seeing your food stories. Happy cooking! —Elowen Thorn.

You need to try !

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Tangy Quick-Pickled Red Onions

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Difficulty: **Beginner**



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Prep time: **5 minutes**



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Cook time: **15 minutes**

Rest time:



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Total time: **20 minutes**



Servings: **4 servings**

Best Season: **Summer**

Description

Quick Pickled Red Onion will quickly become the only pickled onions you

ever make, with just 3 ingredients and limited prep time!

Ingredients

- 1 red onion (, thinly sliced to 1/4 or 1/8 inch thick)
- 1/4 cup apple cider vinegar
- 1/2 teaspoon coarse Kosher salt

Instructions

1. Fill a medium saucepan halfway with water. Bring to a boil.
2. Add the onions, apple cider vinegar and salt.
3. Continue to simmer until onions are soft, approximately 12 minutes.
4. Drain well.
5. Use immediately or refrigerate for up to 2 weeks.
6. If you like this recipe, please come back to give it a rating and let us know if you made any adjustments!

Keywords: Quick Pickled Onions, Red Onions, Pickling, Condiment
See also Bacon Wrapped Stuffing Muffin Bites