

Spanish Onions--Pickled

Ingredients

Onions, vinegar; salt and cayenne to taste.

Method

Cut the onions in thin slices; put a layer of them in the bottom of a jar; sprinkle with salt and cayenne; then add another layer of onions, and season as before. Proceeding in this manner till the jar is full, pour in sufficient vinegar to cover the whole, and the pickle will be fit for use in a month.

Source: Mrs Beeton's Book of Household Management (1861)

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