

Miele

Sumac pickled onions

By Susan Riggall

5 minutes plus marinating time

Preparation Time

5 minutes

Cooking Time

4 serves

Serves



INGREDIENTS

Sumac pickled onion

60 ml (¼ cup) red wine vinegar

60 ml (¼ cup) water

2 tbsp white sugar

Pinch salt flakes

Pinch sumac

1 red onion, thinly sliced

METHOD

Sumac pickled onion

1. Place the vinegar, water, sugar, salt and sumac into a small saucepan. Heat over medium heat, induction setting 6, or until the sugar dissolves.
2. Add the onion and leave to pickle for at least 30 minutes. Drain the liquid before serving.