

## Pickled Green Onions

From The Easy Homestead

### Ingredients

- 3 cups water
- 1 ½ cups white vinegar
- 1 ½ tbsp. salt
- 20-30 green onions
- ½ tsp. whole black peppercorns
- ½ tsp. mustard seeds
- ½ - 1 tsp. dried dill leaves or seeds, more if fresh leaves (to taste)
- ½ teaspoon crushed red pepper or 1 fresh hot pepper (optional)

### Directions

1. Heat water, vinegar, and salt in medium saucepan over medium heat until all the salt is dissolved.
2. Set aside and let cool until ready to use. The liquid should still be warm when you pour it into the jar with the onions (below).
3. While water, vinegar, and salt are heating cut the ends off the green onions.
4. Cut the tops off of the green onions right where it starts to fork. You can save these to use as an onion-y accent in dishes if you wish.
5. Add peppercorns, mustard seeds, dill, and hot pepper (optional) to a 1 quart mason jar.
6. Pack the onions into the jar tightly.
7. Pour the liquid from the saucepan over the onions. Leave about 1 inch headspace.
8. Let cool uncovered at room temperature.
9. Cover and refrigerate.
10. The pickles should be ready in 12 hours but the best flavor is in 3-7 days.