

HARISSA PICKLED ONIONS

with Prickly Pear Balsamic Vinegar

Ingredients:

- 24 oz Mason jar
- 1 ¼ cup water
- 1 ¼ white vinegar
- 3 TBSP Prickly Pear Balsamic
- 3 TBSP granulated sugar
- 1 TBSP salt
- ½ cup Harissa Infused Olive Oil
- 1 extra large red onion



Directions:

- 1. Thinly slice the red onion
- 2. In a medium mixing bowl marinate the onions in Harissa infused olive oil, covered for about 30 minutes.
- 3. In a medium saucepan bring water, vinegar, salt, sugar, and Prickly Pear Balsamic to a boil, stirring occasionally until all ingredients are dissolved.
- 4. Transfer marinated onions to the Mason jar, pour liquid mixture over onions. Let sit, uncovered until it is room temperature. Cover with lid and refrigerate for 24 hours before eating.
- Note: some excess oil will sit at the top of the jar. Use a damp cheesecloth to remove, or shake well before serving.