**Pickled red onion**

1 ½ cup apple cider vinegar

¾ cup granulated sugar

1 large red onion (sliced thin)

1 whole clove garlic

1tsp crushed red pepper flakes. (optional)

In a small saucepan bring the apple cider vinegar and sugar to a simmer. You just want it to simmer for a few minutes so the sugar dissolves. Place your red onion and whole clove of garlic in a canning jar or mixing bowl. If adding crushed red pepper add it now to the sugar and vinegar mixture, stir then pour on top of sliced red onions. Let cool to room temperature. Then cover and refrigerate for at least 24 hours. Make sure onions are completely covered by liquid mixture.

Great on tacos, hot dogs, burgers, fish and steak.