

Sweet Onion Relish

Makes 2 to 3 cups

Ingredients:

1 small sweet onion (such as Vidalia), halved and thinly sliced
1 small red onion, halved and thinly sliced
1 cup white-wine vinegar
½ cup sugar
1 tbl. coarse salt
1 bunch scallions, cut into 2-inch lengths and slivered lengthwise
Ground pepper

In a medium bowl, combine sweet and red onions; add ice water to cover. Soak for 30 minutes, changing ice water once. Drain onions well, and return to empty bowl. In a medium saucepan, bring vinegar, sugar, and salt to a boil, stirring until sugar is dissolved; pour over onions, and set aside to cool, tossing occasionally. When cool, stir in scallions. Season with pepper.

Cook's Note: To store, refrigerate in an airtight container, up to 5 days.

Credit: Martha Stewart Living