**Pickled Red Onions**

**Ingredients:**

5# red onions, sliced thinly

1 qt. red wine vinegar

1 cup lime juice

1 pt. water

3 Tbsp. coriander seeds

4 bay leaves

10 cloves of garlic, smashed

½ cup salt

½ cup sugar

**INSTRUCTIONS**

1. Bring all ingredients except the onions to a boil in a saucepan. Make sure the salt and sugar have dissolved.
2. Slice the onions and put them in a plastic container.
3. Strain the pickling liquid into the container. Throw away the garlic cloves and coriander seeds.
4. Let cool at room temperature.
5. Wrap and put into the cooler.