



BALSAMIC PICKLED ONIONS

3 ½ pounds small shallots
2 1/3 cups distilled vinegar
1 ½ cup balsamic vinegar
2/3 cup extra fine sugar
1 teaspoon salt
1 teaspoon pickling spice
1 teaspoon of cinnamon
2 tablespoon of salt for the brine
Boiling water enough to cover the shallots

Place the shallots into a large heatproof bowl and cover with boiling water. Stir in the 1 tablespoon of salt. Cover with a clean cloth and leave overnight.

Drain the water and peel the shallots. Set aside.

In a large saucepan, put the remaining ingredients. Bring to a boil and simmer for 3 minutes. Put the shallots into the boiling mixture and simmer for an additional 10 minutes until tender.

Remove the shallots with a slotted spoon and put into your sterilized jars. Cover with the salt and vinegar brine that you boiled them in. Seal the jars. You can process them in a water bath for 10 minutes. They are ready to eat in a few days, but get better over time.