

Pickled Shallots

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

1 cup Red Wine Vinegar

1 each Garlic, peeled

1 Tbsp. Salt

2 Tbsp. Sugar

1 Tbsp. Coriander Seed

1 tsp. Peppercorns

1 tsp. Mustard Seed

1 each Bay Leaf

Shallots, sliced, as needed

Directions:

1. Combine all ingredients except shallots in a sauce pan and bring to a boil, stirring to dissolve salt and sugar. Pour over shallots and allow to sit for at least 30 minutes before use. Reserve refrigerated.