



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.