

This is from So Easy To Preserve, Sixth Edition, Cooperative Extension University of Georgia. Just use red onions.

Onion Relish (Pickled Onion Slices) – 3-4 pints

8 cups peeled, thinly sliced onions (about 3 pounds)

2 cups of white vinegar (5%)

2 cups sugar

2 tsp. salt

1 tsp mustard seed

1. Wash and rinse jars, lids and rings. Keep jars hot until ready for use.
2. Drop onion slices into boiling water and cook 4 minutes. Drain.
3. Combine vinegar, sugar, salt and mustard seed in a large saucepan. Bring mixture to boil.
4. Add onions and simmer 4 minutes.
5. Pack onions into hot jars, leaving $\frac{1}{2}$ - inch headspace. Fill jar $\frac{1}{2}$ inch from top with boiling hot cooking liquid (be sure onions are totally immersed in vinegar solution).
6. Remove air bubbles. Wipe jar rims. Adjust lids.
7. Process 10 minutes in a Boiling Water Bath. Process 15 minutes at elevations from 1000-6000 feet

Source: So Easy To Preserve, Cooperative Extension Service, University of Georgia. 4th Edition, 2006.