

**Pickled Onions** By Antje Taylor on Saturday, October 5, 2013 at 6:54pm

5 1/2 pounds onions  
4 medium red or green sweet peppers  
4 1/2 cups cider vinegar  
2/3 cup honey  
1 teaspoon mustard seeds  
1 teaspoon whole allspice  
1/2 teaspoon anise seeds  
7 fresh bay leaves

Cut onions into 1/4 inch thick slices :separate into rings [22 cups ] remove stems seeds and membranes from Peppers cut into 1/4 thick slices .[6 cups ]. In 8-10 quart stainless steel pot combine vinegar ,honey mustard seeds ,allspice and anise seeds.Bring to a boil uncovered for 3 min .Add onions ,cook for 8 min ,stirring gently for 8 min .Remove from heat and add peppers .With tongs move the mixture into hot jars .Ladle hot vinegar mixture leaving 1/4 headspace .Process in watercanner for 10 min.makes 7 pints .ENJOY