

Salal Pickled Onions (modified from the US Highbush Blueberry Council)

1 ¼ cups water
¾ cup white wine vinegar
2 T sugar
2 t Kosher salt
2 t black peppercorns
1 red onion, thinly sliced
2 cups fresh salal berries

Mix water, vinegar, sugar, and salt and stir until sugar and salt dissolve. Stir in peppercorns, salal, and onions. Chill at least 3 hours before using. Store in the fridge.

<https://www.kwiaht.org/FoodSecurity.htm>