

Cocktail Onions



Ingredients

- 2lbs pearl onions
- 1qt water
- 1/4 cup sea salt
- 3/4 cup sugar
- 4 cups white vinegar
- 1 tbsp. red pepper flakes
- 2 bay leaves
- 1 tbsp. mustard seed
- 1 tbsp. pickling spice

Directions:

1. Place the inner pot into the Pressure Pro. Press the **CHICKEN/MEAT** button and add all the ingredients except the onions.
2. Bring to a boil without the lid on.
3. Pack the pearl onions into the jars.
4. Carefully pour the liquid into the jars 1" from the top.
5. Using a flexible nonporous spatula gently press between the onions and the jar to release any trapped air bubbles.
6. Clean the rims of the jars with white vinegar and seal.
7. Place the jars into the clean inner pot and add water until the jars are covered 1/4 of the way.
8. Secure the lid and close the pressure release valve.
9. Press the **CANNING/PRESERVING** button pre-programmed for 30 minutes.
10. When the time runs out and the steam has been released, remove the lid and carefully remove the jars using canning tongs.