Sweet Onion Appetizer

4-5 large sweet onions

1 cup water

1 cup raw sugar

½ cup unfiltered apple cider vinegar

mayonnaise or plain yogurt

1 teaspoon celery (or other) salt

Slice the onions into very thin rings. Mix the sugar, water, and vinegar together until well blended. Pour the mixture over the onions, seal, and chill overnight or at least 4 hours.

When ready to serve, drain the onions thoroughly. Mix with enough mayonnaise or yogurt to suit your taste and 1 teaspoon celery (or other) salt.

Serve with crackers.

Enjoy!

Note from Sally Ann: *I found this recipe in The Sun Herald and have served it on many occasions. I find my guests gathered at the onions saying "I just can't stop eating them."*

source: Sally Ann Jones