

Bagel & Lox Brunch Platter Inspiration

Ideas & Recipe by: Abby Thome

- Everything Bagels - toasted
- Cream Cheese - plain, herb, or whipped
- Red Onion - sliced thin, or pickled (quick recipe below)
- Capers
- Smoked Salmon - Verlasso Smoked Salmon
- Cucumber - sliced thin



Quick-Pickle Red Onion Ingredients:

- 1/2 cup Apple Cider Vinegar
- 1 Tbsp Sugar
- 1.5 tsp Kosher Salt
- 1 cup Water
- 1 Large Red Onion, sliced thin

Quick-Pickle Red Onion Instructions:

1. Slice red onion, place into a mason jar.
2. In a separate bowl, whisk together the vinegar, water, salt and sugar.
3. Pour liquid over the red onions, place cap on and keep in fridge for 2 hours.
4. The longer they sit the better! Keep them in the fridge and enjoy on top of sandwiches all week long!