

## Quick Pickled Blueberries - A Tangy, Juicy Flavor Pop for Any Occasion

Looking to elevate your snack spread, cheese board, or salad game? These



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### INGREDIENTS

1 cup distilled white vinegar  
1/4 cup sugar  
1 3/4 tablespoons kosher salt  
1 1/4 pounds fresh blueberries  
1 small red onion, thinly sliced  
1/4 cup water

### DIRECTIONS

1. **Make the Pickling Brine:** In a medium bowl, whisk together vinegar, sugar, salt, and water until everything is dissolved.
2. **Add the Fruit:** Gently fold in the blueberries and sliced red onion. Stir to ensure even coating.
3. **Chill:** Cover tightly with plastic wrap or transfer to a sealed jar. Refrigerate overnight (or at least 8 hours) to let the flavors meld.

### SWAPS & NOTES

**Vinegar:** You can substitute with apple cider vinegar or champagne vinegar for a softer flavor.

**Sugar:** Adjust to taste-add up to 1/2 cup for a sweeter pickle.

**Salt:** Always use kosher or pickling salt, not iodized.

**Onion:** Red onion adds gorgeous color and subtle bite, but shallots work great too.

### TIPS FOR SUCCESS

**Gentle Mix:** Blueberries are delicate!

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/quick-pickled-blueberries-a-tangy-juicy-flavor-pop-for-any-occasion/>