

Marinated Red Onion – *Cebolla morada encurtida*

- ½ red onion; sliced thinly
- ½ tsp salt
- ½ cup sour orange juice (or ¼ cup lime juice and ¼ cup white vinegar)
- ¼ tsp dry oregano; crumbled
- Hot peppers, such as thinly sliced habaneros, or whole Filius Blue, to taste

Place onions in a glass or ceramic bowl; sprinkle with the salt, mixing to rub onto onions. Add oregano, peppers and juice mix (photo below, left). Mix all the ingredients and let rest, preferably overnight, but at least for a couple of hours. The photo below (right) shows the mix after resting overnight:



These onions are a great condiment for chicken, or seafood, especially when seasoned with achiote.