

# Xnipec Sauce –

## *Xnipec*

### Ingredients

- 3 tomatoes; chopped (approximately 2 cups)
- ½ red onion; chopped (approximately 1 cup)
- 5 radishes; sliced thinly
- 1 tsp salt
- Hot peppers such as chopped habaneros, or whole Filius Blue, to taste
- ½ cup sour orange juice (or mix ¼ cup orange juice, ¼ cup white vinegar and a squirt of lime juice)

Place tomatoes, onions and radishes in a glass or ceramic bowl, and sprinkle with salt; in a separate cup, measure juice (or mix). Add hot peppers and juice to the bowl.



Mix thoroughly, and let rest preferably overnight, but at least for a couple of hours. This sauce may be used for tacos, or as a dipping salsa with tortilla chips.



Annatto-based dishes are also paired with this sauce, such as Pibi pollo, a traditional dish for the Day of the Dead (observed on November 2).

