

Red Onion and Habanero Pepper Condiment

Condimento de cebolla morada y chile habanero

Ingredients

$\frac{1}{2}$ red onion; peeled and sliced very thinly

2-3 habanero peppers, to taste; washed, stems removed and sliced very thinly (handle with gloves)

$\frac{1}{4}$ **cup** sour orange juice (or mix 2 tbsp orange juice, 2 tbsp white vinegar and a squirt lime juice)

Salt, to taste

Place sliced red onions and habanero peppers in a non-reactive bowl or bottle (photo left); add salt to taste, and a quarter of a cup of sour orange juice (or vinegar/juice mix, photo right):

