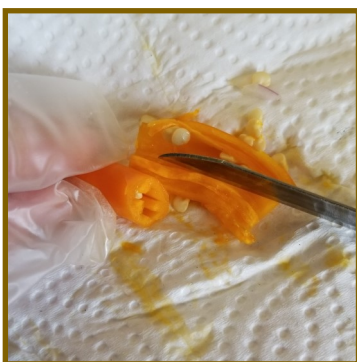


## Habanero and Red Onion Condiment - *Condimento de cebolla morada y chile habanero*

### Ingredients

½	red onion; peeled and sliced very thinly
2-3	habanero peppers, to taste; washed
¼ cup	sour orange juice (or mix 2 tbsp orange juice, 2 tbsp white vinegar and a squirt lime juice)
Salt, to taste	

Handle habanero peppers with gloves; slice in half lengthwise, then remove stems and seeds (photo below, left). Slice very thinly, and place, along with the onions, in a non-reactive bowl or bottle (photo below, centre); add salt to taste, and sour orange juice (or vinegar/juice mix, photo below, right):



Mix and allow to rest until serving time, or store in the fridge for up to one week.