

Pickled Red Onions – *Cebolla morada en vinagre*

½ red onion; peeled and sliced thinly
½ tsp salt, or to taste
½ cup white wine vinegar
¼ tsp dry oregano; crumbled
½ tsp whole black peppercorns
Boiling water, as needed
Glass jar with lid, 375ml (12 oz) capacity, or larger

Place onions in glass jar; sprinkle with the salt, mixing with a spoon to rub onto onions. Add vinegar, peppercorns and oregano. Close jar, and shake to mix; uncover and then fill the jar with boiling water, as needed, to cover onions completely. Close jar and let rest until it cools down, then place in the fridge, preferably overnight, but at least for a couple of hours. It may stay in the fridge for two to three weeks.



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