

## Lime Pickled Red Onions

### *Cebollas Moradas en Jugo de Lima*

My love for pickled red onions developed in Ecuador. This is a method I picked up in Quito. I don't much fancy vinegar pickles so this lime juice pickle is a favorite. If you like vinegar pickles, check out Rick Bayless' *Authentic Mexican* for his good recipe.

Note: Start the recipe the night before you want to use them.

Makes 1 cup.

1 large red onion, cut into 1/4-inch rounds

1 tablespoon salt

Juice of 2 limes

1. In a medium bowl, break up the onion rounds and sprinkle them with the salt.

Mix well. Let set overnight.

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2. The following day, put the onions in a colander and rinse them until they are just slightly salty, about 3 to 5 minutes. Return them to a clean bowl, squeeze on the lime juice, and cilantro and mix well. Let marinate an hour before serving.