Quick Pickled Red Onions (Salsa Criolla)

Quick · Make-ahead · Makes about 1½ cups

Ken's note: TBD

Bright pink, tangy onions in lime juice, the Peruvian way. They go on tacos, grilled chicken, rice bowls, pizza, burgers, and cheese boards. Ready in an hour.

Ingredients

- 1 large red onion, thinly sliced
- ½ cup fresh lime juice (about 4 limes)
- 2 Tbsp white vinegar (or red wine vinegar)
- 2 tsp olive oil
- 2 Tbsp chopped fresh cilantro
- 1 small jalapeño, seeded and minced (optional)
- 1 tsp ají amarillo paste (optional)
- 1 Tbsp sugar
- ¼ tsp ground cumin (optional)
- ¼ tsp dried oregano (optional)
- Salt and black pepper

Method

1. Slice the onion thinly from top to root. Soak the slices in cold water for 10 minutes to mellow the bite, then drain and pat dry.
2. In a quart jar, stir together the lime juice, vinegar, oil, cilantro, jalapeño, ají paste, sugar, cumin, oregano, and a pinch each of salt and pepper. Add the onions and toss to coat. Refrigerate at least 1 hour, or overnight, shaking the jar once or twice, until the onions soften and turn bright pink. Keeps about a week.
3. See Pollo a la Parrilla, Chicken Thighs Three Ways, Pizza Variations, Charcuterie Board, and Steak Crostini.