

Rings



This condiment is Tart, sweet, salty and hot. It is great to use in place of salting foods and taste good on almost EVERYTHING: burgers, salads, salmon, sandwiches, Liver / Organ meats, sardines, grilled chicken and more.

Recipe Courtesy of <https://www.splendidtable.org/recipes/hot-sweet-tart-onion-rings>

Ingredients

- 3 large red onions, thinly sliced (food processor or mandolin will save tears)
- Juice of 2 large limes
- 3 tablespoons sugar, or to taste
- Generous 1/4 teaspoon salt
- 2 to 3 fresh serrano chilies, minced, remove seed to diminish heat if desired
- 1/3 tightly packed cup fresh mint (optional)

Directions:

1. Toss the sliced onions with everything but the mint.
2. Taste for salt and tart-sweet balance.
3. Refrigerate a minimum of several hours before using.
4. If using the mint, add it as you use the onions so its flavor stays bright.