

Pickled Red Onions

YIELD: 4 CUPS

2 cups red wine vinegar
1 6-ounce can frozen orange juice concentrate, thawed
3/4 cup sugar
1 tablespoon dried Mexican oregano
4 bay leaves, broken in half
Salt to taste
1 1/4 pounds medium-sized red onions, peeled and cut into slivers

1. Combine all the ingredients except the onions in a large bowl and stir until the sugar is dissolved. Add the onions and combine well.
2. Cover the bowl and let the onions stand at room temperature, stirring occasionally, for 12 to 24 hours. Stir the mixture once again and then refrigerate, covered. These onions will keep for up to two weeks. After that, these onions retain their flavor but lose some of their vibrant color.

These onions make a wonderful garnish for fajitas, tacos, enchiladas, and salads, or you may like them so much you just eat them by themselves. They have a terrific citrus flavor and have no added oil, which makes them all the more appealing.

Susan D. Curtis. Santa Fe School of Cooking Cookbook