

SALSA : SALPICÓN II

SIMPLE CHOPPED PURPLE ONION SALSA

Salpicón in Spanish translates to “salmagundi” – an 18th century European recipe for a salad of chopped meats and vegetables served together on a large platter. However, there are scores of dishes in Yucatán that are referred to as *salpicón*. Some feature only chopped chives and cilantro, others like *Chicharra en Salpicón* include shredded pork and chopped cabbage. This version is one of the simplest – only red onion, salt, sour orange juice and of course a *chile habanero*. This recipe came to me from Doña Angelina Magaña of Muna, Yucatán, and was one of her suggested accompaniments for *Sopa de Joroch'*. It also works perfectly well on *tacos*.

10-12 SERVINGS

✧ PREPARE THE SALSA ✧

- **1 large purple onion, finely diced**
- **1 tsp. (5ml) salt**

- **1/2 cup (120ml) juice of *naranja agria*** (Also known as sour orange or Seville orange. Substitute: 2 parts fresh lime juice, 1 part each fresh orange juice and grapefruit juice)
- **1/2 tsp. (2.5ml) salt**
- **1 *chile habanero*, seeded and minced**

STEP 1 PLACE ONIONS IN A MEDIUM BOWL; add salt, then add water to cover. Allow to stand for 10 minutes. Drain; cover again with water and allow to stand for another 10 minutes.

STEP 2 DRAIN ONIONS WELL. Add orange juice, salt and *chile*; toss and allow to stand for 15 minutes at room temperature before serving.