



MARINATED ONIONS

RECIPE RECIPE FROM MARY MOE
MAKES 1 QT

These are a delicious side or garnish on so many foods.
Try them on tacos!

- 2 large (1.4lb) red onions, sliced
- 2 (2oz) jalapenos, diced (optional)
- ½ cup lime juice
- 1 cup white vinegar
- 1 tablespoon sugar
- 2 teaspoons salt
- 1 tablespoon (.5oz) cilantro, chopped (optional)

Peel onions and thinly slice. Fill a pot with water and bring to a boil. When water comes to a boil add sliced onions, let simmer for 2 minutes. After onions are blanched, drain immediately, and add to ice bath.

Add jalapenos, lime juice, vinegar, sugar, salt and cilantro to a stainless steel mixing bowl.

After onions have cooled, drain from ice bath and add to other ingredients.

Mix well to ensure even distribution. Cover and place under refrigeration until cool. Will stay good in the refrigerator for 30 days.

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