

PICKLED CHILE RELISH

Serves Many

1 pound chile serrano
2 white onions
4-6 small limes, 2-3 large limes for 1 cup of juice
Salt to taste (one tablespoon)

Roast the chiles on a flattop or comal. Once nicely cooked, cut off and discard stems. Chop into circles with seeds. Chop the onions into half moons. Squeeze the limes and in a bowl mix all the ingredients. Make sure that at least half of the mixture is covered by lime juice. As the onion breaks down it will add juice and also lower more into the lime juice. The onion and chile need to “cook” in the lime juice so that they become soft over time. You can keep the relish in a bell jar with all of the juice/liquid and will keep for weeks in the refrigerator.



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+1-646-216-8604 US

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reservations@lavillabonita.com

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