

# CEBOLLAS ASADAS

## PICKLED ROASTED ONIONS

A close relative of *Cebollas Encurtidas*, *Cebollas Asadas* are wonderfully aromatic onions that have been charred over a wood or charcoal fire, then pickled in sour orange juice and spices. Along with *Chiltomate*, *Cebollas Asadas* are a requisite accompaniment of *Poc Chuc*. The traditional preparation method is to char the onions directly on the same hot coals you will be using for the pork. For convenience, we use a grilling basket. You may also roast the vegetables necessary for the *Chiltomate* in the same basket with the onions.

10 SERVINGS

### ☞ PREPARE THE SALSA ☞

• **2 lbs. (1 k) purple onions**

• **1/2 cup (125ml) 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 tsp. (15ml) coarse sea salt, or to taste**

• **1 tsp. (15ml) *orégano Yucateco*, toasted**  
*(Substitute; 1/2 tsp./7.5ml Mexican oregano)*

• **1 tsp. (15ml) black peppercorns**

• **5 whole allspice**

• **5 whole cloves**

• **3 Tbs. (45 ml) whole fresh cilantro leaves**

**STEP 1 ARRANGE ONIONS** in the grilling basket and place directly on top of the hot coals. Roast, turning occasionally, about 15-20 minutes. They should be quite black on the surface, and a bit soft when squeezed. Set aside to cool.

**STEP 2 SLICE OFF TIPS OF ONIONS** and slip off skins. Cut onions lengthwise into eighths and place in a non-reactive bowl. Add juice and salt and toss. Grind oregano and peppercorns in a mortar and pestle or spice mill. Add along with allspice and cloves to onion mixture and toss. Allow to sit at room temperature until ready to serve. Just before serving, add cilantro leaves and toss. Any remaining *Cebollas Asadas* may be refrigerated for up to one week. Allow to return to room temperature before serving.