

SALSA : SALPICÓN I

CHOPPED RADISH AND 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. There are scores of dishes in Yucatán that are referred to as *salpicón*.

Some feature only chives and cilantro, others only onions and sour orange juice. This one highlights the radish. While the ancient Maya shredded, chopped and tore ingredients into small pieces as a preparation method – presumably in order to create a lot out of a little – the only ingredients in this version that the Maya would have had at hand were *chiles*, certain members of the *Allium* family (akin to the chives and onion) and salt – suggesting this particular *salpicón*'s post-conquest origin.

10-12 SERVINGS

✧ PREPARE THE SALSA ✧

- **10 radishes**, sliced lengthwise then cut into fine matchstick strips
- **1 medium red onion**, finely chopped
- **1/2 cup (120ml) chives**, finely chopped
- **1 whole chile habanero**, finely chopped

- **1/2 cup (120ml) cilantro**, chopped
- **1/2 cup (120ml) naranja agria juice** (Also known as sour orange or Seville orange. Substitute: 2 parts lime juice, 1 part each orange juice and grapefruit juice)
- **Kosher salt to taste**

STEP 1 MIX THE FIRST FOUR INGREDIENTS and chill until ready to serve.

STEP 2 JUST BEFORE SERVING, add cilantro, juice and salt. (Doing so sooner will leach color from the radishes and cause the vegetables to wilt.) Check seasonings and serve immediately.