



## Lime-Infused Bermuda Onions

### Ingredients

- 1 medium purple onion, peeled and cut in half lengthwise then sliced into 1/8 inch semi circles
- 1 large lime, juiced
- 1/2 tsp fine sea salt
- 1 tsp granulated sugar

### Instructions

Put all the ingredients into a glass jar or glass container with a lid and stir together. Leave at room temperature for an hour, stirring every 15 minutes. The onions will shrink in volume and produce juice.

After an hour, cover well and keep in the refrigerator. Use these as often as you can and make them again and again. Mine keep well for up to a week or even a bit more.