**Yucatán-Style Pickled Red Onions in Sour-Orange Juice Recipe**

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These sweet, salty, and tangy pickled onions are the perfect accompaniment to braised, slow-roasted, or smoked meats. Use them in tacos, burritos, fajitas, or sandwiches.

**Why It Works**

* Par-cooking the onions in water softens them while allowing you to keep the bright, fresh flavor of the citrus juice uncooked.
* Using a combination of grapefruit, lime, and orange juice replicates some of the floral, bitter aroma of Seville oranges if they are unavailable.
* 1 red onion, finely diced
* 15 whole black peppercorns
* 15 whole allspice berries
* 4 bay leaves
* 1/3 cup juice from 1 grapefruit (2 1/2 ounces; 80ml) (see note)
* 1/3 cup juice from 1 to 2 oranges (2 1/2 ounces; 80ml) (see note)
* 1/3 cup juice from 4 to 5 limes (2 1/2 ounces; 80ml) (see note), plus a little extra just in case
* Salt
1. **1.**

Place onion, peppercorns, allspice, and bay leaves in a small saucepan and cover with water. Bring to a boil over high heat. Remove from heat, drain carefully, and transfer onions to a sealable container, such as a Mason jar.

1. **2.**

Add grapefruit, orange, and lime juice. Onions should be submerged at this point; if they aren't, top off with extra lime juice. Stir to combine, season to taste with salt (they should be quite salty—use about 1 teaspoon of kosher salt or 1/2 teaspoon of table salt), cover, and refrigerate until color deepens, about 2 hours. Onions can be stored in the refrigerator for up to 2 weeks. Do not eat peppercorns, allspice berries, or bay leaves.

###### Notes

Seville oranges are sometimes available in Latin markets. If available, use 6 tablespoons Seville orange juice in place of the grapefruit, lime, and orange juice combination.