

## Recipe: Pan-Grilled Onion and Chive Relish

*Adapted from Annie Wayte*

Time: 40 minutes

1/3 cup golden raisins

Freshly grated zest and freshly squeezed juice of 1 small orange

1 garlic clove, minced

1/4 teaspoon (more to taste) fresh hot chili pepper, with seeds, finely chopped

2 yellow or red onions (or a combination), sliced 1/4 inch thick

2 tablespoons extra virgin olive oil

Coarse sea salt or kosher salt

Freshly ground black pepper

1/3 cup pine nuts

1 tablespoon sliced chives.

1. In a large bowl, combine raisins, orange zest and orange juice. Let soak until raisins have plumped, 10 to 15 minutes. Using a mortar and pestle, mash together the garlic and chili pepper, and add to raisins.

2. Place a seasoned ridged grill pan over medium heat until well heated. Add onion slices and cook, turning once, until golden brown and softened, 5 to 6 minutes on each side. Transfer hot onions to bowl of raisins. Working quickly, add 1 tablespoon olive oil and season with salt and pepper to taste. Cover bowl with a tightly fitting lid or large plate, and set aside to steam.

3. Place a small skillet over medium heat, and add remaining tablespoon oil and the pine nuts. Stir until golden and fragrant, about 5 minutes. Add nuts and their oil to bowl of onions. Add chives and adjust salt and pepper to taste. Serve with grilled fish, meat or vegetable dishes.

Yield: 4 servings.