

TUBA VINEGAR

Fina'denne' made with tuba vinegar is excellent with fish, and over salt-n-black pepper barbequed chicken – the best bbq chicken ever. It was my send-off dinner prepared by my bestie, Mel Quintanilla – thanks girl! Tuba vinegar is made by allowing sweet tuba to ferment. The tuba vinegar is very strong when you first make this fina'denne'. I like it so much better after a day in the fridge.

INGREDIENTS

Set 1

½ c. tuba vinegar, aka binaklen tuba

½ tsp. salt

2 T. freshly squeezed lemon

¼ c. thinly sliced yellow onions

Set 2

Hot pepper

Tools: glass container, mason jar with lid and ring

DIRECTIONS

1. Mix all of set 1 together until salt is dissolved.
2. Add hot pepper to taste.
3. Place in fridge overnight for best results.

Recipe courtesy Paula Quinene of www.PaulaQ.com.