

Chili Onions (from The Essential Best Foods Cookbook) **(Good on all days)**

Makes ½ cup

- 1** tablespoon extra-virgin olive oil
- 1** onion, cut into 3/8" dice
- ½** tsp chili powder
- ¼** tsp ground cumin
- Sea salt**

1. In a small skillet over medium heat, heat the oil. Mix in the onion, chili powder, cumin and ¼ teaspoon salt. Sauté until the onion is translucent and crisp-tender, 4 minutes. Adjust the seasoning with salt to taste. Cool to room temperature.