



Onion Parsley Relish with Sumac

An easy quick relish for a delicious addition to almost any Levantine Arabian or Turkish recipe. Try in kebab or grilled food sandwiches or on top of hearty salads.

Ingredients:

1 large red onion

1-3 tsp **Sumac**

2 TBL chopped parsley

½ tsp salt or to taste

Instructions:

1 - Peel the onion, cut in quarters, slice thinly, and separate the slices in a bowl.

2 - Add the other ingredients and mix thoroughly. Refrigerate for up to a week.

Spices Used: Sumac

Prep Time: 10 min