

Rustic Jicama Appetizer with Red Chile and Lime

Rick Bayless's Mexican Kitchen
submitted by Elizabeth Mandel
Serves 8 or so as a snack or
informal appetizer

Ingredients

- 1 medium (about 1 lb) jicama
- 2 small cucumbers
- 3 seedless oranges
- 6 radishes, thinly sliced
- juice of 2 limes (about 1/3 c)
- salt, about 1/2 tsp
- about 2 tsp powdered dried hot chile, preferably ancho or guajillo
- about 2/3 c pickled red onions (or substitute thinly sliced red onion into vegetable mix)
- about 1/3 c roughly chopped cilantro, plus a few sprigs for garnish



Directions

1. The vegetables and fruit. Peel away the brown skin and fibrous exterior layer of the jicama, then cut in half. lay each half on its cut side and slice 1/4 inch thick, cut slices in half diagonally. Slice cucumbers lengthwise in half, scoop out the seeds (if there are a lot), and cut each half diagonally into 1/4-inch-thick slices. cut stem and blossom end off oranges, stand oranges on cutting board and, working close to the flesh, cut away the rind and all white pith. cut oranges in half, then slice each half crosswise into 1/4-inch-thick slices.
2. Finishing the salad. Mix the jicama, cucumbers, oranges, radishes and lime juice in a large bowl. let marinate about 20 minutes, then season with salt. Pile the vegetables and fruit onto a serving platter and drizzle with any accumulated juices. Sprinkle liberally with the powdered chile, top with the optional pickled onions and strew with the chopped cilantro. Garnish with the cilantro sprigs.