

## Jicama Salad

½ lb.....Jicama  
¼ c.....Orange Juice  
2 ea.....Limes  
to taste .....Salt



1. Peel and julienne the jicama and place in a bowl.
2. Pour the oj over the top.
3. Juice each lime and pour mix in with the salt.
4. Serve cold.

Well I just finished my first series of cooking classes and finished with Mexican food. Jicama is a tuberous plant from Mexico and makes a nice simple salad to serve with Mexican food. It is considered a part of the legume family but grows under ground. It adds some freshness to the dish. It is a starchy vegetable with very few calories. The jicama is has a slightly sweet flavor that is similar to a turnip but very different than a turnip. It is one of those things you have to try if you have never had one before. In Mexico it is sometimes called a Mexican potato and it can be served cooked as well as served raw.

As far as my cooking classes went they were a lot of fun. I will be doing another block in February/March. Watch for the new schedule in December. I will have gift certificates so if you are having trouble finding that perfect gift for someone... I will have it posted on the [Bellapanini.com](http://Bellapanini.com) website.

Be creative, have fun and enjoy!