

Dip

Mai's Jicamole (avocado and jicama dip)



Ready in 20 minutes

Serves 6-8

Ingredients

- Juice from 2 limes, separated
- 3 large ripe avocados, chopped
- ½ a medium jicama, peeled and chopped, about 1 ½ - 2 cups
- 1 cup ripe red tomatoes, chopped
- ¼ medium sweet purple onion, minced
- 3-4 cloves of garlic, minced
- ¼ cup chopped green onions
- ½ - 1 cup cilantro, chopped
- 1 tsp salt
- Dash of pepper
- Optional - 1 small hot pepper to taste

Preparation

1. In a large bowl of water, Add juice of one lime. Add the chopped avocados and jicama, set aside.
2. Chop tomatoes, and green onions. Mince the purple onion and garlic.
3. Completely drain the water from the avocados and jicama.
4. Add remaining lime juice to avocados and jicama, mix well.
5. Add the remaining ingredients, mix well. Taste and add more salt and pepper if needed.

Tips

Add more jicama if you want a little sweeter flavor. Adding a little garlic salt is always a good idea, if you are a garlic lover like me. Chill for 30 minutes before serving.

Spiritual Message from this recipe

Some combinations, though unusual, are divine and delicious. You need to take a chance and experiment.