

Ancho Chile Fruit Salad

Fruitful | July/August 2005



- 1 MEDIUM JICAMA, PEELED AND CUT INTO BITE-SIZE STRIPS (3 CUPS)
- 1 SMALL CUCUMBER, SHOPPED (1¹/₄ CUPS)
- 3 TAROCCO BLOOD ORANGES OR REGULAR ORANGES, PEELED AND SLICED HORIZONTALLY
- 1 MANGO, SEEDED, PEELED AND SLICED (1 CUP)
- 1 PAPAYA, SEEDED, PEELED AND SLICED (1 CUP)
- 2 TBSP. KEY LIME OR LIME JUICE
- 1 TBSP. HONEY
- ¹/₄ TSP. SALT
- 1 OZ. DRIED ANCHO CHILES
- ¹/₃ CUP SNIPPED FRESH CILANTRO

Combine jicama, cucumber, oranges, mango, and papaya in a large bowl. Stir in lime juice, honey, and salt; let sit for 30 minutes. In a blender or spice grinder, grind chiles until a powder forms. Sprinkle fruit lightly with some chile powder (reserve extra for future use) and cilantro. Serve immediately. Makes 8 servings.