

Tomatillo, Carrot and Jicama Lime Dip with Fresh Tortilla Chips

Adapted from salad recipe at Hudson's on the Bend

Gingered Lime Vinaigrette:

1 ½ cup fresh lime juice

½ cup champagne vinegar

3 tbsp garlic, minced

½ cup sugar

4 tbsp ginger, chopped

½ tsp salt

Combine all ingredients in blender

Prepare:

12 tomatillos, husks removed and chopped

2 lg jicamas, julienned and cut to ½"

1 cup carrots, julienned and cut to ½"

2 bunches cilantro, leaves only

Mix vinaigrette with vegetables. Let sit while preparing tortillas

Tortilla Chips:

Heat 2 cups of peanut oil until shimmering

Cut 12 fresh yellow corn tortillas into eight wedges

Fry chips until done but don't over fry.

Remove drain and sprinkle with sea salt

Serve