

A Snack of Hakurei Turnips

1 Hakurei turnip, sliced into thin half-moons
1 ½ tsp Tajin lime and red pepper seasoning

Yes, yes, I know. This isn't a recipe. It's two things put together. But you needed to know about this combination, so I'm rolling with it.

This sort of came around as an accident. A friend of mine introduced me to Tajin seasoning and mentioned how much she loved it on turnips. But, she said, it was a special kind of turnip that you could eat raw. It was a sweet turnip and not as starchy as their purple-topped cousins.

Imagine my surprise and joy when I discovered Hakurei turnips! Finally, I could try the combination! And it was delicious. The turnips were almost creamy, and the Tajin countered the earthy spice of the turnip so perfectly. I was in love.

Well, it turns out that what she was referring to wasn't a turnip at all, but rather, jicama.

Me, I'm grateful for the mix-up that brought this treat into my life.

Sprinkle sliced Hakurei turnips with Tajin and toss to make sure it's evenly coated. Use as much seasoning as you'd like. Eat it chilled, especially when it's hot out.

You can find Tajin in the Mexican section of your local grocery store, or in the spice section of the nearest Hispanic grocery store. Tajin is a brand name, and they make several different kinds of the spice mix. But they all have lime powder and some kind of chili powder. You'll be able to find the classic version in an American grocery store. If you want any of the other kinds, you'll need to go find a Hispanic grocer.

