

## **Jicama Cabbage Carrot Coleslaw with Anise Dressing**

- 1 T [anise seeds](#) (or cumin), toasted in a dry frying pan, cooled then ground with mortar and pestle or in a processor
- 2 lb. [jicama](#), peeled, or skinned with a knife and julienned
- 1/2 lb. carrots, grated
- 3/4 lb. [red cabbage](#), thinly sliced
- 1/2 c parsley leaves, finely chopped
- 1/4 c olive oil
- 3 T fresh lime juice
- 2 t Dijon mustard
- 1-2 t sea salt

Combine the cabbage, carrot, jicama and parsley.

Combine the oil, lime juice, anise, salt and Dijon mustard.

Mix the coleslaw and the dressing, adding lime juice and sea salt to taste.