

Sweet Corn Potato Salad serves 4

A traditional potato salad with a few extra happy vegetables! Leave out the crushed red pepper and hot sauce if you don't like your salads with a kick.

- 2 large baking potatoes, baked and chopped (leave skin on)
- Kernels of two freshly cooked ears of corn*
- 1 cup cooked green beans, cut into 1/2-inch pieces
- 1 carrot, sliced thinly
- 2 boiled eggs, peeled and chopped**
- 3 tablespoons olive oil, divided
- Kosher salt and fresh ground pepper
- Pinch crushed red pepper
- 1/4 cup chopped red onion
- 1 small dill pickle, chopped
- 1 stalk celery, minced
- 2 tablespoons chopped fresh dill
- 1/4 cup chopped fresh parsley
- 1 tablespoon mayonnaise
- 1 teaspoon Dijon-style mustard
- 3 tablespoons red wine vinegar
- 1-2 tablespoons lemon juice, to taste
- Hot sauce, optional

*Cook 2 ears, unshucked, in microwave 5 minutes @ full power. Cool, hold perpendicular to board, and slice kernels off.

1. In a large bowl, place potatoes, corn kernels, green beans, carrot, and eggs. Sprinkle generously with salt and black pepper (about 1/2 teaspoon salt and 1/4 teaspoon black pepper) and the pinch of crushed red pepper; drizzle with **one** tablespoon oil and mix gently.
2. Stir in onion, pickle, and celery. Sprinkle with fresh dill and parsley.
3. Stir in mayonnaise, the **other two tablespoons** of olive oil, mustard, and vinegar. Mix gently, but thoroughly.
4. Add one tablespoon lemon juice. Taste and adjust seasoning; add more salt, pepper, or lemon juice if necessary. (You might also like more red wine vinegar or a few drops of hot sauce.)
5. Serve immediately at room temperature or refrigerate, well-covered, overnight and serve cold.