

1



1 Red Potato Salad

A little French flair (from the Dijon dressing) and summer-crisp veggies in every bite make this a treat with grilled fish or chicken.

In a large bowl, combine 3 lb **red potatoes**, cubed, cooked and cooled; 2 cups cooked **green beans**, trimmed and cut into 1-inch pieces; 6 **hard-boiled eggs**, chopped; 1 **red onion**, diced; 2 medium **tomatoes**, chopped; and 1¾ cups **honey-Dijon dressing**. **Serves 8**

2



2 Sweet Potato Bacon Salad

Sweet potatoes aren't just for fall. They're perfect in this sweet 'n' salty toss that complements your favorite grilled ribs and pork chops.

In a large bowl, combine 3 lb **sweet potatoes**, peeled, cubed, cooked and cooled; 1½ cups **pecan pieces**; 1 lb **bacon**, cooked and crumbled; and 1 cup **blue cheese**. In a small bowl, whisk together ¼ cup **balsamic vinegar**, ¾ cup **olive oil** and 1 Tbsp chopped fresh **thyme**. Pour over potato mixture and toss to coat. **Serves 8**

3



3 Purple Garden Potato Salad

If you can't find purple potatoes in your supermarket, use Yukon gold or red potatoes.

In a large bowl, combine 3 lb cubed, cooked and cooled **purple potatoes**; 2 cups **corn**, fresh or frozen (thawed); 1 **cucumber**, cut lengthwise, seeded and sliced into semicircles; 1 medium **red bell pepper**, diced; and 1½ cups **walnut pieces**. In a small bowl, stir together 1 cup **light mayonnaise** or a **mayonnaise substitute**; 2 Tbsp **red wine vinegar**; ½ tsp each **salt** and **pepper**. Pour over potato mixture and toss to coat. **Serves 8**

➔ STEAM 'EM!

Steaming the potatoes helps them hold their shape. Here's how:

Fill a large saucepan with 1 inch water and a generous pinch of salt. Bring to a simmer. Add a steamer basket, if you have one. Arrange 3 lb potatoes, peeled and cut as desired, in the bottom of the pan or a steamer basket. Cover; steam 10 to 12 minutes, or until potatoes are tender when pierced with the tip of a sharp knife. Remove potatoes from pan and rinse with cold water to stop the cooking. Pat dry with paper towels.