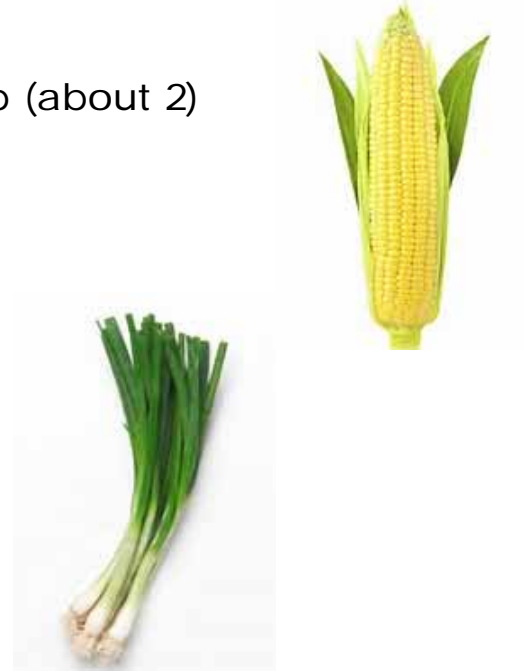


Summer Corn & Potato Salad

Ingredients:

Serves 8

- 1 pound small red potatoes
- 2 cups cooked fresh corn, cut from the cob (about 2)
- 1/2 diced small red onion
- 1/2 cup diced celery
- 1/4 cup thinly sliced green onions
- 1/3 cup oil
- 3 Tablespoons vinegar
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon dried thyme
- 1 Tablespoon chopped parsley



Directions:

1. Cover potatoes with water in large saucepan and bring to a full boil. Reduce heat to low and simmer until crisp tender, about 15 minutes.
2. Drain, cool until easy to handle, then cut in halves or quarters.
3. In a large bowl, combine cooked potatoes, corn, red onion, celery, and green onions.
4. In a small bowl, whisk together oil, vinegar, salt, pepper, thyme and parsley. Pour over salad and stir to coat well. Serve cold.

Recipe from Sarah Szymanski, 2012 Farmers Market Cookbook

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