

Warm Potato Salad

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Warm Potato Salad can be served at room temperature or warm. This dish is so versatile I occasionally add grilled shrimp or substitute pasta for the potatoes.

Ingredients:

- 1 bag (1 ½ pound) of small yellow potatoes
- 1 bag (1 ½ pound) of small red potatoes
- 1 cup small red, yellow and orange peppers, sliced
- 2 – 3 ears fresh corn
- 6 - 8 basil leaves, chiffonade
- 1/4 – 1/2 cup fresh goat cheese
- 1 small lemon
- olive oil
- kosher salt and pepper



Preheat oven to 350 degrees. Place small potatoes on a sheet pan. Drizzle with olive oil and salt and bake approximately 20 – 30 minutes until potatoes are soft. The length of time will vary based upon the size of the potatoes.

While the potatoes are in the oven, prepare the vegetables. Cook the corn by placing the fresh corn, husk and all, into the microwave. For 3 ears of corn, cook in the microwave for 5 - 6 minutes depending on the size of the ears. Remove from the microwave, cut through the husk at the bottom of the corn and the clean ear should slide out of the husk. I sometimes grill the cooked ears to char the corn and create another layer of flavor. Slice the kernels off the cobs. Remove the potatoes from the oven and cut in half. In a large bowl, add cooked potatoes, sliced peppers and corn.

Add salt and pepper to taste and dress with olive oil and the juice of one small lemon. Feel free to use your favorite bottled vinaigrette, if you prefer. Place on serving platter and dot with marble sized pieces of goat cheese. Top with basil chiffonade. To chiffonade the basil, stack the basil leaves in a neat pile so they are curling upward. This makes them easier to roll. Roll the basil leaves tightly like a cigar. Using a sharp knife, slice the leaves into thin, evenly sized strips. Enjoy!