

Salade Monique

I pretty much stuck with the recipe below with a few exchanges, baby cucumber, red bliss potato and substituted the banana pepper with a small red pepper. Boil the potato in salted water for 15 minutes or until easily pierced, allow to cool then peel and slice, boil the beans in salted water for 4 minutes then toss them into a bowl of ice water to cool do the same with the asparagus spears. Cook corn for 4 minutes as well, then slice kernels off. Drain the vegetables, dry on paper towels and place into a bowl with the potato slices.

Make the dressing, wash and dry the lettuce blend place on a salad platter, scatter the cucumber, tomatoes, scallions, radishes, avocado slices, apple slices and sliced pepper.

Drizzle a bit of dressing over the potatoes, beans, and asparagus place on salad. Dress with more of the dressing and gently toss, serve family style along with the rest of the dressing.

½ pound small potatoes boiled or until it is easily pierced tender about 15 minutes

¼ pound haricots verts, trimmed

¼ pound asparagus tips (I used whole spears)

1 ear corn, shucked

2½ tablespoons balsamic vinegar

6 tablespoons extra-virgin olive oil

½ pound fresh mesclun

¼ unwaxed cucumber, cut in half and thinly sliced

12 grape tomatoes, halved

2 scallions, white parts only, thinly sliced

2 radishes, thinly sliced

½ ripe avocado, thinly sliced

½ apple, thinly sliced

½ sweet long green (“banana”) pepper, finely diced

Fine sea salt and freshly ground white pepper

Neumark, Liz. *Sylvia's Table: Fresh, Seasonal Recipes from Our Farm to Your Family* (p. 22). Knopf Doubleday Publishing Group. Kindle Edition.