

♥ BEST EVER POTATO SALAD ♥

Sherry Buffington

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| 8 med. red potatoes boiled (with or without skins) | 3 T. mustard |
| 8 hard-boiled eggs | 1 bunch green onions, chopped |
| 1 c. Miracle Whip | ½ tsp. celery seed |
| 1 (5-oz.) can Carnation evaporated milk | ½ tsp. celery salt |
| | ½ tsp. salt |

Cut boiled potatoes in chunks, add cut up eggs. Mix miracle whip, evaporated milk, mustard, onions, celery seed, celery salt and salt; pour over potatoes and eggs and mix thoroughly.

♥ BLACK BEAN CORN SALAD ♥

April Carson

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| 1 (16-oz.) can black beans, drained and rinsed | 1 jalapeño pepper, seeded and finely chopped |
| 2 c. cooked, fresh or frozen whole kernel corn | 2 T. red wine vinegar |
| 2 diced plum tomatoes or 1 red bell pepper | 1 tsp. cumin |
| 4 sliced green onions, including greens | 1 tsp. Dijon mustard |
| | 3 T. olive oil |
| | 2 tsp. freshly copped cilantro leaves |

In medium bowl, combine beans, corn, tomato or bell pepper, onions, and jalapeño pepper. In small bowl, mix vinegar, cumin and mustard. Slowly whisk in oil until well blended. Pour dressing over bean mixture; stir in cilantro and season to taste with salt and pepper. Cover and refrigerate for 1 hour. To serve bring to room temperature.



♥ BLACK BEAN SALAD ♥

Joanne DiNovo

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| 1 (15-oz.) can black beans | 1 tsp. cilantro |
| 1 (16-oz.) can kernel corn, drained | ¼ c. olive oil |
| 1 red bell pepper | 4 T. red wine vinegar |
| 1 green bell pepper | 1 tsp. lime juice |
| 1 yellow bell pepper | freshly ground pepper, salt and tortilla chips |
| ½ c. red onion, diced | |
| 1 clove garlic, minced | |

Seed and dice bell peppers. In salad bowl combine bell peppers, onion, corn kernels, garlic and cilantro. Toss to mix. Add olive oil, vinegar and lime juice. salt and pepper to taste. Toss again. Add black beans, toss well and serve with tortilla chips.