

# Tater-Hot Patio Pic



Who says picnics happen only in parks? Rather, consider picnicking on the patio. It takes much less organizing (no packing, no coolers) and if you forget something, like a serving spoon, you're only steps away from the kitchen.

One of my favorite patio-picnic dishes is the colorful and festive Tater-Hot Salad, spiked just right with two varieties of flavorful chiles - serranos, used in the salad, and chipotle (or smoked jalapeno) for the dress-

ing. The combination is simply... sabroso!

By Sunny Conley Photography by Russell Bamert



# icnic Salad

## SALAD

(serves 8)

2 pounds small red potatoes, scrubbed and chopped into ¼ inch cubes

Olive oil

1½ cups fresh corn kernels (about 3 ears), trimmed from the husk

½ cup celery, chopped

½ cup red onion, finely chopped

½ cup red bell pepper, seeded and chopped\*

¼ cup chopped fresh cilantro

1 (15-ounce) can black beans, rinsed and drained

1 or 2 serrano chiles, seeded and finely chopped\*

(\*I use a grapefruit or serrated spoon to easily remove the seeds and placenta.)

## DRESSING

1 (7-ounce) can chipotle chiles in adobo sauce

½ cup bottled 100% key lime juice, or ¼ cup fresh squeezed limes

6 tablespoons olive oil

1½ teaspoon salt

½ teaspoon freshly ground black pepper

Put a steamer basket or a rack in a Dutch oven with 1 inch of water. Add potatoes. Bring to a boil. Reduce heat; steam or simmer for about 10 minutes or until “al dente” tender.

(NOTE: Don't let potatoes get mushy.) Drain in a strainer. Put potatoes in a large bowl and cool to room temperature. Set aside.

In a large iron skillet, add just enough olive oil to cover the bottom. Add corn and sauté for about 5 minutes or until corn becomes lightly browned.

Add the corn and the remaining salad ingredients to the potatoes and toss gently.

Remove 2 chipotles from can and chop to measure about 3 or 4 teaspoons. Reserve remaining chiles and adobo sauce for another use.

In a separate bowl, whisk together the chipotle, lime juice, olive oil, salt, and black pepper. Drizzle dressing over the potato salad and toss gently. Use as much or as little of the dressing as desired. (Leftover dressing can also be used as a baste to grill chicken or pork ribs.) Cover potato salad with plastic wrap and chill at least 2 hours or up to 24 hours. Serve in a decorative bowl; garnish with cilantro.

# Casa Furado

on Doniphan

One of El Paso's Favorite Mexican Restaurants



Serving Homemade  
Mexican Specialties  
Since 1972



### House Specialties

Salpicon - Caldillo - Pollo en Mole - Pescado a Mojo de Ajo  
Full Bar Service - Beer and Wine

Serving Lunch and Dinner

Tuesday - Sunday 11 - 8:30pm (Fri & Sat till 9:30pm)

4772 Doniphan Drive El Paso 915-833-1151

Exit Mesa St. off I-10, West on Mesa to Doniphan. Left on Doniphan 1/2 mile on left

## Tasteful Gifts from the Land of Enchantment

# STAHMANN'S

PECANS



Call for great Pecan Recipes!

## 505-525-3470

Two Locations

On the Plaza in Mesilla • 6 miles South of Mesilla on Hwy 28

[www.stahmanns.com](http://www.stahmanns.com)