

Corn and Red Potato Salad

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Servings: 4

Preparation Time: 30 minutes

Grill Time: 10 minutes

TWO-ZONE FIRE.

FOR CHARCOAL:: Arrange the coals on one side of the charcoal grate and leave the other side empty to create two heat zones. The empty side is for cooking foods that require indirect heat; you can also move food there when you get flare-ups. To smoke, once the coals are lit, scatter soaked and well-drained wood chips evenly over the charcoal. Wait for smoke to appear before you begin cooking.

FOR GAS: Gas grills are a little different because they require preheating to generate smoke, and wood chips need to be contained. You can either purchase a metal smoker box or make your own by placing wood chips in a small foil pan. Cover the top with aluminum foil, then poke holes in the foil to let the smoke out. Before you light the grill, remove the cooking grates and place the aluminum pan directly on the bars, preferably in a back corner. Replace the cooking grates, light the grill with all the burners on high, and close the lid. If you are using a box, place it on top of the grate directly over a lit burner. When smoke appears, turn one burner completely off, adjust the remainder as directed in the recipe and begin cooking.

1 pound very small red potatoes , scrubbed
2 ears fresh corn, husked
1 ripe Haas avocado, diced
4 medium radishes, thinly sliced
2 scallions (white and light green parts only), thinly sliced
1/4 cup fresh cilantro leaves, finely chopped
2 tablespoons fresh lime juice
1 canned chipotle chile pepper in adobo sauce, minced
1 clove garlic, minced
1/2 cup extra-virgin olive oil
Kosher salt
ground black pepper

In a medium saucepan, cover the potatoes with lightly salted water. Bring to boiling over high heat. Reduce the heat to medium and cook the potatoes until tender when pierced with the tip of a knife, about 20 minutes. Drain, rinse under cold water and then drain again.

Cut each potato in half and transfer to a medium bowl. Refrigerate to cool.

Preheat a gas or charcoal grill for a two-zone fire over high heat (450 to 500 degrees).

Brush the cooking grate clean. Cook the corn directly over the coals or burners, with the lid closed as much as possible, until the kernels are brown in spots all over, 8 to 10 minutes, turning often. Remove from the grill and set aside. When the corn is cool enough to handle, cut the kernels from the cobs.

Add the corn to the bowl with the potatoes along with the avocado, radishes, scallions and cilantro.

In a small bowl, whisk together the lime juice, minced chile pepper and garlic.

Gradually whisk in the oil.

Pour over the potato mixture and toss to combine.

Season with salt and pepper.

Refrigerate until ready to serve.