



UNCLE JOHN'S BEER & POTATO SALAD

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| 2 1/2 lb. red potatoes (unpeeled) | 3 tablespoons vinegar (malt or cider) |
| 1/2 cup yellow onion (finely chopped) | 1 tablespoons French's Dijon mustard |
| 1/2 lb. yellow beans (cooked) | 1/2 teaspoons sugar |
| 2 teaspoons olive oil | 4 tablespoons olive oil |
| 1/2 cup onion (finely chopped) | salt & pepper |
| 3/4 cup lager beer | 2 tablespoons chives (chopped) |

Cook potatoes in boiling salted water until knife can be easily inserted (approx. 20-25 minutes). Remove and slice in 1/2-inch rounds.

In glass or ceramic bowl mix potatoes with onion and beans.

Heat olive oil over medium heat, add 1/2 cup onion and cook until soft. Add lager, vinegar, mustard and sugar and boil for 5 minutes. Pour into blender with motor running and add 4 tablespoons olive oil. Taste and adjust for salt & pepper.

Pour dressing over potatoes in bowl and gently mix. Taste and add salt and pepper as needed.

Garnish with chives and serve warm or at room temperature.

Serves 4-6

