

LIFESTYLE

TASTE FOOD

A lighter, brighter potato salad

By Lynda Balslev

A confetti of summer peppers brings sweet and spicy heat to this potato salad. It's a lighter no-mayo salad, which relies on olive oil and white balsamic vinegar to bind the ingredients. White balsamic vinegar is made from Trebbiano grapes. The juice of the grapes is cooked at a low temperature and aged for no longer than one year. It contrasts to dark balsamic vinegar, which is made from the same grape. However, the juice is reduced and then aged for at least 12 years to achieve a rich, caramelized flavor and a dark, syrupy consistency. White balsamic vinegar is distinctively lighter and fruitier, which lends itself well to dressings, fruit and

salads. The potatoes can be left unpeeled in this recipe. The skins will provide additional texture and nutrients to the salad. It's important to toss the potatoes with the vinegar and oil while still warm to allow them to absorb the liquid and flavors as they cool. If white balsamic vinegar is unavailable, you can substitute a high-quality white wine vinegar and add 1 teaspoon of sugar.

Peppery Potato Salad
Active Time: 30 minutes
Total Time: 30 minutes, plus cooling and chilling time
Yield: Serves 6

2 pounds Yukon gold potatoes
Kosher salt
1/4 cup white balsamic vinegar
Extra-virgin olive oil
2 garlic cloves, grated
2 teaspoons dried mustard, such as Colmans

1/2 teaspoon freshly ground black pepper, plus more for sprinkling
4 green onions, white and green parts thinly sliced
1 poblano pepper, stemmed and seeded, finely chopped
1 small red bell pepper, stemmed and seeded, finely chopped
1 to 2 Jimmy Nardello peppers, stemmed and seeded, finely chopped
1/2 small red onion, finely chopped
1 cup chopped mixed fresh herbs, such as Italian parsley, mint, dill, chives
Pinch of sugar (optional)

Quarter the potatoes and place in a large pot. Cover with cold water and add 2 teaspoons of salt. Bring to a boil and cook until the potatoes are tender when pierced with a fork or skewer, about 20 minutes. Drain and cool in a colander for 5 minutes, then transfer to a large bowl. While the potatoes

cool, whisk the vinegar, 2 tablespoons oil, the garlic, mustard, 1 teaspoon salt and the black pepper in a small bowl. Add to the potatoes and stir to thoroughly combine, breaking up any large chunks of potatoes. Let stand at room temperature for 30 minutes to allow the potatoes to absorb the dressing. Add the green onions, all peppers and red onion to the potatoes, then add 3 to 4 tablespoons olive oil and stir to thoroughly combine. Stir in the fresh herbs and taste for seasoning. You may want to add a little more salt or a pinch of sugar, depending on the sweetness of the peppers. Cover the bowl and refrigerate for at least 1 hour to allow the flavors



Peppery Potato Salad. LYNDA BALSLEV / TASTEFOOD

to develop. Garnish with additional black pepper and serve chilled or at room temperature.

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award-winning writer, cookbook author, and recipe developer based in northern California. Visit TasteFood at TasteFoodblog.com.

From our HISTORY

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Two boys injured as war relic explodes

Compiled by Joshua Smith
news@morningsun.net

Excerpted stories in Crawford County newspaper archives

100 Years Ago
Aug. 15, 1925

Explosion of a shrapnel shell timer, relic of the World War, caused serious injury to Royal, seven years old, and Stanley, five, sons of Mr. and Mrs. R. M. Thompson of Kansas City, at 1:30 o'clock this afternoon at the home of Mrs. S. M. Dyer, 1500 South College Avenue. The two boys, playing with the timer front a 30-inch shell, decided to take it apart and determine what was inside. With the use of a brick, one of the boys was pounding it when the charge within was set off. There was a loud report.

Severe electrical disturbance accompanied rain today. The second wind and rain, electrical storm of the week hit Pittsburg about 9 o'clock this morning. In less than an hour .70 of an inch of rain fell from the heavy clouds which



“PITTSBURG PATHFINDERS – That will be the name of the city’s newest 4-H Club which was chartered May 16 and is currently offering 50 different projects. Club officers shown here preparing final paperwork include seated from left to right Lisa Blythe, reporter, Shannon Sellers, treasurer, Vickie Murdock, president, and Becky Jones, vice president. Ken and Sandy Sellers, standing, are the community leaders for the new club.” (STAFF PHOTO)

came from the west. The Southwestern Bell Telephone Company and Kansas Gas & Electric Company report no serious damage to their lines. However, about the usual number of local phones are out of order, according to the trouble man of the telephone company. The J & P suffered most severely on the Mulberry and Girard lines where

the lightning burned out several car motors. Herbert Ludlow today became county engineer. succeeding C. M. Cooper, whose term expired yesterday. Mr. Cooper will remain here, however, until federal approval is given the Mission Road, extending thirteen miles west from Girard to the Neosho County line. H. D. Barnes, division engi-

neer with headquarters at Chanute, this week viewed the newly chatted road and indicated that state approval will be given shortly.

50 years ago
Aug. 15, 1975

George E. Nettles Jr., prominent Pittsburg businessman, was named Thursday as the chairman of the 1975 United Way fund

raising campaign, an effort with a goal 20 per cent higher than in any past years. “The goal of \$120,000 is roughly 20 per cent more than we’ve ever raised in a United Way campaign,” Nettles admitted, “but it’s an attainable goal.” United Way officials still speak in round figures about the 1975 goal because the budget, complete with allocations for all 15 United Way agencies, has not yet been formally adopted. United Way board president Joe Hart said the budget should be approved and published late next week.

25 years ago
Aug. 15, 2000

Lauren Turnbull, Pittsburg High School student, participated in the 17th annual Kansas Masonic All-State High School Marching Band July 25 through July 29 at Washburn University, Topeka. Ms. Turnbull attended a five-day band camp in Topeka with 192 other talented musicians from across the state. Marching and musical instructions were under the direction of Dr. Edward Higgins and his Washburn University band staff. The week-long band camp ended with a parade in the morning and a pre-game and half time performance July 29 at the Kansas East-West Shrine Bowl football game. The Joplin Rotary Club has made an additional gift of \$3,500 to

the Joplin Community Clinic according to Jane Cage, 1999-2000 club president. This brings the year’s total gifts to the clinic to more than \$7,000. The gifts are to be used for permanent fixtures, not operating funds. To date, the funds have been used for the children’s center furnishings, landscaping and signage. Total gifts to the community from the Joplin Rotary Club were more than \$15,000. A \$7.6 million budget calling for a property tax increase of 1.490 mills was passed Monday night in a brief Girard City Council meeting. Following a brief public hearing, the council quickly passed the 2001 budget with little comment. “We’ve been able to hold the mill levy down for a number of years.” Mayor Jerry Staton said. The 2001 Girard city mill levy will be about \$40.75 for every \$1,000 of assessed valuation. compared with about \$39.25 for every \$1,000 of assessed valuation for 2000. Based on city figures, city property taxes on a Girard home valued at \$50,000 will increase by about \$8.56 for 2001. The budget was based on a projected assessed valuation increase from \$11.4 million to \$11.7 million.

MODERATELY CONFUSED



FAMILY CIRCUS



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