

Julia's Summer Potato Salad

- 4 - 5 lbs potatoes, perhaps [Yukon Gold](#)
- 1 big bunch asparagus
- 16 oz [artichoke hearts](#), strained (1/2 very large jar)
- 1/2 daikon, peeled and diced
- 1/2 large sweet onion, diced
- 1 c chopped dill
- 1 1/2 coloured peppers, diced
- 3/4 c pumpkin seeds

Potatoes can be peeled or not. Peeled, they soak in the dressing better; [with peel, they're healthier](#). Cut them bite-size, then cook them in a large pot, in well salted water, just until tender. After cooking, cut any potato pieces that appear too large in half. Strain potatoes well so that they're dry.

Preheat oven to 420F. Season asparagus with olive oil, kosher salt and pepper. Roast 12 minutes, until they're tender. Cut asparagus into 1 1/2 inch-long spears.

As you remove the asparagus from the oven, place the pumpkin seeds on a baking pan and let them roast in the hot oven with the heat turned off. Leave them in for 5 - 10 minutes and they'll be perfectly toasted.

Combine ingredients in a large bowl. Toss gently with dressing ingredients listed below. Serve warm or refrigerate until ready to serve. Stir gently prior to serving and taste to see if seasoning needs any adjusting. Serves 12 - 16. **Julia's Summer Potato Salad** keeps for several days, so no worries if you have some leftover.

Potato Salad Dressing

- 1/4 c mayonnaise
- 1/4 c seasoned rice vinegar
- 3 T Dijon mustard
- 2 T olive oil
- kosher salt
- freshly ground black pepper

Jittery Cook
From my sister, Julia Richardson