

Honey Dijon Zucchini Potato Salad

From – *Better Homes and Gardens* - Sheri Castle

1 small jalapeno pepper, seeded and finely chopped
4 cloves garlic, minced
2 Tbsp honey
2 Tbsp coarse grain Dijon-style mustard
1 Tbsp mayonnaise
2 Tbsp olive oil
2 lb zucchini halved lengthwise
8 oz new potatoes, halved or quartered
1 hard-cooked egg, peeled and chopped
½ cup chopped bread and butter pickles
fresh parsley for garnish (optional)

- In a small bowl whisk together jalapeno, garlic, honey, mustard, mayonnaise, and oil. Season with salt and pepper. Reserve half the mixture for dressing.
- Brush cut sides of zucchini with remaining jalapeno mixture.
- Grill on a well oiled rack of a covered grill directly over medium high heat 6-8 minutes or until just tender, turning once.
- Meanwhile, cook potatoes in lightly salted boiling water 10-12 minutes or until tender, drain.
- Coarsely chop zucchini, combine with potatoes, egg, and pickles.
- Add the reserved dressing, toss to coat.
- Season to taste with salt and pepper.
- Garnish with chopped fresh parsley.



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