

# Summer Salad Tips

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**Egg Salad:**

Sure it may be simple but sometimes they crack when cooking. To avoid this, don't cook the eggs in boiling water. Only reach a boil, keep the pan covered and let cook for 8-10 minutes.

**Potato Salad:**

If you have a steamer this will save the trouble of over cooking. If you boil potatoes in a pot, sometime the ones on the bottom can get mashed. By steaming a pan of cut potatoes, you can get uniform results with a nice consistency.

**Chicken Salad:**

See the above for Potato Salad use a Steamer. If you do poach or boil the chicken, add some stock or base for an enhanced flavor.

**Bean Salad or Salsa:**

Place the cans of beans in the refrigerator before you open them. This helps chill the entire salad down when all of the ingredients are combined. This is important especially if you are adding any cooked ingredients that may still be warm. Chilling the salad (or salsa) down below 40° keeps it out of the danger zone and free from spoilage.