

## My Go-To Classic Potato Salad with a Tangy, Old-School Twist

There are some recipes that just belong at the center of a family table, and this



**TIME**  
**15 mins**

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**ChefManiac**

### INGREDIENTS

3 lbs (1.36 kg) russet potatoes, peeled and cut into chunks  
1 cup mayonnaise (add more or less to taste)  
1/4 cup Dijon mustard  
2 teaspoons apple cider vinegar  
2 teaspoons sugar (optional, but I like the hint of sweetness)  
Salt and black pepper, to taste  
2 celery stalks, finely chopped  
1/2 red onion, finely diced  
3-4 hard-boiled eggs, chopped  
2 tablespoons sweet pickle relish or chopped pickles (optional)  
Fresh parsley or chives, chopped (for garnish)

### DIRECTIONS

- 1.** Boil the Potatoes: I start by placing the peeled and chopped potatoes into a large pot of cold water. I always salt the water-like you would for pasta-because it helps season the potatoes from the inside out.
- 2.** Once it reaches a boil, I reduce the heat and simmer the potatoes for about 10-15 minutes, just until they're fork-tender. Not too soft-you want them to hold up in the salad.
- 3.** Then I drain them well and let them cool completely. If I'm in a rush, I pop them into the fridge for 15-20 minutes.
- 4.** Make the Dressing: In a big mixing bowl (the one I'll toss the whole salad in), I whisk together the mayo, Dijon mustard, apple cider vinegar, sugar, salt, and pepper. This is where you can adjust the creaminess or tang depending on your preference. I like it bold but balanced.
- 5.** Fold in the Potatoes and Mix-Ins: Once the potatoes are cooled, I add them to the bowl with the dressing and gently toss to coat. The key here is not to overmix-I want the chunks to stay mostly intact for that rustic look and feel.
- 6.** Then I fold in the celery, red onion, chopped eggs, and sweet relish if I'm using it. The combination of textures-creamy, crunchy, tangy-really makes the dish.
- 7.** Chill and Serve: I cover the bowl and chill it for at least an hour. Longer is better, because the flavors really develop as it sits. Right before serving, I sprinkle over some chopped parsley or chives for a fresh pop of green.
- 8.** Sometimes I top it with a few extra slices of

hard-boiled egg or a dash of paprika if I'm feeling a little extra.

## SWAPS & NOTES

**Why This Potato Salad Works** There's a reason this one never goes out of style: Creamy and tangy balance : The mayo and Dijon mustard blend gives it that classic richness with just the right bite.

**A touch of crunch** : Celery and red onion bring texture that cuts through the creaminess.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/my-go-to-classic-potato-salad-with-a-tangy-old-school-twist/>

**Hard-boiled eggs = comfort** : They add creaminess and substance without being overwhelming.

**Make-ahead friendly** : It tastes even better after a night in the fridge.