

## New York Deli Style Potato Salad - Creamy, Tangy, and Totally Classic

New York Deli Style Potato Salad - Simple and Delish!



**TIME**  
**12 min**

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**ChefManiac**

### INGREDIENTS

2 lbs Yukon Gold potatoes, peeled and cubed  
¾ cup mayonnaise  
1 tbsp yellow mustard  
1 tbsp white vinegar  
½ tsp celery seed  
½ small onion, finely diced  
2 celery stalks, finely chopped  
... cup chopped pickles (optional, for extra tang)  
Salt & pepper, to taste  
Paprika and chopped parsley, for garnish

### DIRECTIONS

- 1.** Boil the Potatoes: Place peeled and cubed potatoes in salted water. Bring to a boil and cook for 10-12 minutes, or until fork-tender but not mushy. Drain and let cool slightly.
- 2.** Make the Dressing: In a large mixing bowl, whisk together:
- 3.** Mayonnaise
- 4.** Yellow mustard
- 5.** White vinegar
- 6.** Celery seed
- 7.** Salt and pepper
- 8.** Assemble the Salad: Add the cooked potatoes, onion, celery, and pickles (if using) to the dressing. Stir gently to coat everything without breaking up the potatoes too much.
- 9.** Chill: Cover and refrigerate for at least 2 hours to let the flavors meld. Overnight is even better!
- 10.** Garnish & Serve: Before serving, sprinkle with paprika and chopped parsley for color and a fresh finish.

### SWAPS & NOTES

**& Swaps Potatoes:** Yukon Golds are ideal for their creamy texture and ability to hold shape, but red potatoes work too.  
**Mustard:** Yellow mustard adds deli-style tang; swap for Dijon if you prefer a sharper bite.

**Celery Seed:** Adds that authentic deli salad flavor-don't skip it!  
**Pickles:** Totally optional but add a sweet-sour punch if you love that extra zing.

## TIPS FOR SUCCESS

Don't overcook the potatoes: You want them soft but still holding their shape.

Chill time matters: The flavor deepens and improves as the salad sits.

Gently fold ingredients: Overmixing can lead to a mushy texture.

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Original recipe: <https://chefmaniac.com/new-york-deli-style-potato-salad-creamy-tangy-and-totally-classic/>