

French Onion Dip Potato Salad: A Creamy Twist on a Classic

French Onion Dip Potato Salad: A Creamy, Flavor-Packed Side Dish



TIME
8 to 10 min

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INGREDIENTS

2 pounds medium Yukon gold potatoes, peeled and cut into 1/4-inch thick rounds

1/2 medium English cucumber, halved lengthwise and thinly sliced (about 1 cup)

2 medium stalks celery, thinly sliced (about 1/2 cup)

1 cup sour cream

1/2 cup mayonnaise

1 (1-ounce) packet onion recipe soup and dip mix, such as Lipton Recipe Secrets

1/2 teaspoon freshly ground black pepper

Kosher salt, to taste

3 hard-boiled large eggs (optional), peeled and cut into wedges

1/2 medium bunch chives, thinly sliced (about 1 tablespoon)

Ingredient Swaps and Notes:

Potatoes: While Yukon gold potatoes are ideal for their creamy texture, red potatoes can also be used.

Cucumber: If English cucumbers aren't available, regular cucumbers can be used; just be sure to remove the seeds.

Onion Dip Mix: For a homemade version, combine dried minced onions, onion powder, garlic powder, and a pinch of salt.

Mayonnaise and Sour Cream: Greek yogurt can be substituted for a tangier flavor and added protein.

Step-by-Step Instructions:

Boil the Potatoes: Bring a large pot of salted water to a boil over medium-high heat. Add the sliced potatoes and reduce the heat to maintain a simmer. Cook until the potatoes are firm-tender, about 8 to 10 minutes.

Prepare the Dressing: While the potatoes are cooking, in a large bowl, combine the sour cream, mayonnaise, onion soup mix, and black pepper. Stir until well mixed.

Add Vegetables: Stir the sliced cucumber and celery into the dressing.

Combine Potatoes and Dressing: Once the potatoes are cooked, drain them thoroughly. While still warm, add them to the dressing mixture and toss gently until evenly coated.

Chill: Cover the salad and refrigerate until completely chilled, at least 3 hours or up to overnight.

Garnish and Serve: Before serving, stir the salad again and season with kosher salt to taste.

Transfer to a serving bowl, top with hard-boiled egg wedges (if using), and sprinkle with sliced chives.

Tips for Success:

Uniform Potato Slices: Cutting the potatoes into uniform slices ensures even cooking.

Chilling Time: Allowing the salad to chill for several hours helps the flavors meld together.

Gentle Mixing: When combining the potatoes with the dressing, mix gently to prevent the potatoes from breaking apart.

Serving Suggestions and Pairings:

Grilled Meats: Serve alongside grilled chicken, steak, or pork chops.

Barbecue Favorites: Complements BBQ ribs or pulled pork sandwiches.

Seafood: Pairs well with grilled shrimp or salmon.

Vegetarian Options: Enjoy with grilled vegetables or a hearty veggie burger.

Storage and Leftover Tips:

Refrigeration: Store leftovers in an airtight container in the refrigerator for up to 3 days.

Avoid Freezing: Freezing is not recommended, as the texture of the potatoes and dressing may change upon thawing.

Serving Leftovers: Stir the salad before serving to redistribute the dressing.

DIRECTIONS

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9. **Gentle : Mixing:** When combining the potatoes with the dressing, mix gently to prevent the potatoes from breaking apart.
10. **Serving Suggestions and Pairings:** This French Onion Dip Potato Salad pairs wonderfully with a variety of

dishes:

11. Grilled : Meats: Serve alongside grilled chicken, steak, or pork chops.
12. Barbecue : Favorites: Complements BBQ ribs or pulled pork sandwiches.
13. Seafood: Pairs well with grilled shrimp or salmon.
14. Vegetarian : Options: Enjoy with grilled vegetables or a hearty veggie burger.
15. For a refreshing beverage to accompany this dish, consider our Blueberry Lemonade.
16. Storage and Leftover Tips: Refrigeration: Store leftovers in an airtight container in the refrigerator for up to 3 days.
17. Avoid : Freezing: Freezing is not recommended, as the texture of the potatoes and dressing may change upon thawing.
18. Serving : Leftovers: Stir the salad before serving to redistribute the dressing.
19. More Recipes You Will Love: If you enjoyed this French Onion Dip Potato Salad, you might also like:
20. Easy : Turkey Wings
21. Cajun : Chicken Sausage Gumbo
22. Mexican : Chicken and Rice Casserole
23. Sheet : Pan Quesadillas
24. Final Thoughts: This French Onion Dip Potato Salad is a delightful twist on a classic dish, bringing together creamy textures and savory flavors that are sure to please any crowd. Whether you're hosting a summer barbecue or looking for a new side dish to add to your repertoire, this recipe is a must-try.
25. We'd love to hear your thoughts! If you try this recipe, please leave a comment below and let us know how it turned out. For more delicious recipes and culinary inspiration, follow us on ChefManiac.

SWAPS & NOTES

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