

Classic Southern 'Tater Salad: Creamy & Flavorful

perfect balance of flavors and textures



TIME
10 min

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INGREDIENTS

2 lbs potatoes, peeled and diced (Russet or Yukon Gold recommended)
7 hard-boiled eggs, chopped
1 cup salad spread or mayonnaise (use your preference)
1 1/2 teaspoon yellow mustard
4 tablespoon sweet pickle relish & a splash of its juice
Small amount of finely chopped onion (about 2-3 tablespoons)
Salt, black pepper, sugar to taste
Celery powder
Paprika (for garnish)
Finely chopped bell pepper (red or green)

DIRECTIONS

1. Let's get this delicious : Southern 'Tater Salad chilling!
2. Prepare : Eggs: Place the 7 eggs in a small saucepan and cover them with cold water. Bring the water to a rolling boil over high heat, then immediately remove from heat, cover the pan, and let stand for 10-12 minutes. Drain, transfer to an ice bath or run under cold water, then peel and chop. Set aside.
3. Cook : Potatoes: Peel and dice the 2 lbs of potatoes into roughly 1-inch pieces. Place them in a large pot and cover with cold water. Bring them to a boil over medium-high heat (uncovered) for about 25 minutes, or until they are tender when pierced with a fork but still hold their shape. Drain the potatoes thoroughly.
4. Cool : Potatoes: Spread the drained potatoes out on a baking sheet or a large platter to cool completely. This step is crucial; warm potatoes will absorb too much dressing and crumble easily.
5. Prepare : Dressing: While the potatoes cool, in a separate medium-sized bowl, combine the 1 cup salad spread or mayonnaise, 1 1/2 teaspoon yellow mustard, 4 tablespoon sweet pickle relish (and a splash of its juice), and the small amount of finely chopped onion. Stir everything together well until smooth and thoroughly combined.
6. Combine & : Mix: Once the potatoes are completely cool, transfer them to a large mixing bowl. Add the chopped hard-boiled eggs to the potatoes. Pour the prepared dressing over the potato and egg mixture. Gently fold everything together with a large spoon or rubber spatula until the potatoes and eggs are evenly coated. Be careful not to mash the potatoes.

7. Season to : Taste: Taste the potato salad. Add salt, black pepper, and sugar to taste, mixing gently after each addition until you reach your desired flavor balance.
8. Chill & : Serve: Cover the bowl tightly with plastic wrap and chill the potato salad in the refrigerator for at least 2 hours, or preferably longer (even overnight), to allow the flavors to meld and deepen. Serve cold and enjoy!

SWAPS & NOTES

Potatoes: Russet or Yukon Gold potatoes are excellent choices as they become tender and absorb the dressing well without becoming overly mushy.

Salad Spread or Mayo: Your preference will dictate the flavor.

Salad spread (like Miracle Whip) tends to be sweeter and tangier, while mayonnaise offers a richer, creamier base.

Sweet Pickle Relish: This is a hallmark of Southern potato salad, adding a crucial sweet and tangy note.

TIPS FOR SUCCESS

Cool Potatoes Fully: This cannot be stressed enough!

Warm potatoes absorb too much dressing and can become mushy.

Don't Overcook Potatoes: Cook them just until tender-firm.

They will continue to soften slightly as they cool and absorb the dressing.

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