

New York Deli Style Potato Salad: Simple, Creamy & Utterly Delicious

One of My Favorite Potato Salads - New York Deli Style Potato Salad



TIME
10-12 min

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INGREDIENTS

2 lbs Yukon Gold potatoes, peeled and cubed (about 1-inch pieces)
¾ cup mayonnaise (good quality, full-fat preferred)
1 tablespoon yellow mustard
1 tablespoon white vinegar
½ teaspoon celery seed
½ small onion, finely diced
2 celery stalks, finely chopped
... cup chopped pickles (optional, dill or bread and butter, depending on preference)
Salt & black pepper to taste
Paprika and chopped fresh parsley (for garnish)

DIRECTIONS

- 1. Boil : Potatoes:** Place the peeled and cubed Yukon Gold potatoes in a large pot. Cover with cold water by at least an inch. Add a generous pinch of salt to the water (like you would for pasta). Bring to a boil, then reduce heat and simmer for 10-12 minutes, or until the potatoes are fork-tender but not falling apart.
- 2. Drain and : Cool Slightly:** Carefully drain the potatoes in a colander. Let them sit and cool slightly for about 10-15 minutes. They should still be warm, but not hot, when you mix them. This allows them to absorb the dressing better.
- 3. Prepare : Dressing:** While the potatoes cool, in a large mixing bowl, whisk together the mayonnaise, yellow mustard, white vinegar, celery seed, salt, and black pepper. Taste and adjust seasoning as needed - remember, you'll be adding unsalted potatoes.
- 4. Combine : Ingredients:** Add the slightly cooled potatoes, finely diced onion, finely chopped celery, and chopped pickles (if using) to the bowl with the dressing.
- 5. Gently : Coat:** Gently stir and fold the ingredients together using a rubber spatula or large spoon, ensuring all the potatoes and vegetables are evenly coated with the creamy dressing. Be careful not to mash the potatoes too much; you want some texture.
- 6. Chill:** Cover the bowl tightly with plastic wrap and refrigerate for at least 2 hours. Chilling allows the flavors to meld and deepen, and the potato salad will firm up to the perfect consistency. Ideally, chill overnight.

7. Garnish and : Serve: Before serving, give the potato salad a gentle stir. Transfer to a serving bowl and sprinkle generously with paprika (for color) and fresh chopped parsley. Serve cold.

SWAPS & NOTES

Potatoes: Yukon Golds are fantastic for potato salad because they hold their shape well but become wonderfully creamy when cooked.

Red potatoes or new potatoes can also work if you prefer to leave the skin on for extra texture.

Avoid very starchy Russet potatoes, as they can become mushy.

Mayonnaise: The type of mayonnaise you use truly impacts the flavor.

TIPS FOR SUCCESS

Don't Overcook Potatoes: Overcooked potatoes will result in a mushy potato salad. They should be tender but still hold their shape.

Cool Slightly, Don't Chill Before Mixing: Mixing the dressing into slightly warm potatoes helps them absorb the flavors better.

If they're too hot, the dressing can break.

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