

My Go-To Potato Salad Recipe for Potlucks and Parties

2 lbs small red potatoes or Yukon Golds, halved or quartered



TIME
15-20 min

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INGREDIENTS

2 lbs small red potatoes or Yukon Golds, halved or quartered

1 teaspoon white vinegar (added to boiling water for brighter potatoes)

1 cup mayonnaise

1/4 cup yellow mustard

2 tablespoons apple cider vinegar

1 tablespoon sugar (adjust based on preference)

1/2 teaspoon salt, to taste

1/4 teaspoon black pepper, to taste

1/4 teaspoon cayenne pepper (optional, for heat)

3 hard-boiled eggs, chopped

1/2 cup diced celery

1/4 cup diced sweet onion (or green onions for milder flavor)

1/4 cup chopped dill pickles (or relish for convenience)

Fresh parsley or dill, chopped for garnish

Swaps and Notes:

Potatoes: Yukon gold potatoes are perfect for this salad because they are naturally creamy and hold their shape well. You can also use small red potatoes.

Mayonnaise: Using a good quality, full-fat mayonnaise will give you the creamiest and most flavorful dressing.

Mustard: Yellow mustard is traditional for a

classic potato salad, but Dijon mustard will add an extra tang if you prefer.

Sugar: The sugar is optional, but it helps to balance the tanginess of the vinegar and mustard.

Mix-Ins: The hard-boiled eggs, celery, and onion are classic, but you can add other mix-ins like bell peppers, olives, or even some cooked bacon.

How to Make Classic Potato Salad:

Boil the Potatoes: Place the halved or quartered potatoes in a large pot and cover them with cold, salted water. Add the white vinegar to the water to help preserve the potatoes' bright color. Bring the water to a boil, then reduce the heat to a simmer and cook for 15-20 minutes, or until the potatoes are fork-tender but still hold their shape. Drain the potatoes completely and let them cool thoroughly before handling.

Prepare the Dressing: In a mixing bowl, whisk together the mayonnaise, yellow mustard, apple cider vinegar, sugar, salt, pepper, and optional cayenne pepper until smooth and well combined. Taste the dressing and adjust seasonings as needed.

Assemble the Salad: Once the potatoes are completely cooled, place them in a large mixing bowl. Add the chopped hard-boiled eggs, diced celery, diced sweet onion, and chopped dill pickles. Pour the prepared dressing over the potato mixture and gently toss until all ingredients are evenly coated. Be careful not to mash or break the potatoes.

Chill and Set: Cover the potato salad with plastic wrap and refrigerate for at least 2 hours. This chilling time is essential to allow the flavors to meld together and deepen. For best results, prepare the salad the night before serving.

Garnish and Serve: Before serving, give the salad a gentle stir. Sprinkle fresh chopped parsley or dill over the top for added freshness and a pop of color. Serve chilled.

Tips for Success:

Don't Overcook the Potatoes: This is crucial! Stop cooking when they're tender enough to pierce with a fork but still hold their shape firmly.

Customize the Flavor: The dressing is the heart of this salad. Don't be afraid to adjust the sugar, mustard, and vinegar to your preference.

Chill Time is Key: The extended chilling time is what makes this salad so flavorful. It allows all the ingredients to meld and deepen their individual tastes.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

My Light Tangy Chicken Salad is another great mayo-free salad option.

For a quick dinner that feeds a crowd, these Sheet Pan Quesadillas are a lifesaver.

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9. **Serving Suggestions and Pairings:** This potato salad is the quintessential side dish for any summer barbecue. It pairs beautifully with grilled chicken, hamburgers, or hot dogs. For a great Southern-inspired meal, you could serve it with a bowl of my Cajun Chicken Sausage Gumbo or my Dorito Casserole.
10. **Storage and Leftover Tips:** This salad is a great make-ahead dish. Store any leftovers in an airtight container in the refrigerator for up to 3-4 days. You may need to give it a gentle stir before serving again.
11. **More Recipes You Will Love:** If you're looking for other easy, delicious, and crowd-pleasing recipes, be sure to check out these other favorites:
12. **My Light : Tangy Chicken Salad** is another great mayo-free salad option.
13. For a quick dinner that feeds a crowd, these : **Sheet Pan Quesadillas** are a lifesaver.
14. For a fantastic dessert to feed a crowd, my : **Big Family Banana Pudding** is always a winner.
15. **Final Thoughts:** This Classic Potato Salad is a recipe that reminds us of the simple pleasures in life. It's a delicious, no-fuss treat that's perfect for any occasion and a wonderful way to share a little bit of homemade happiness with the people you love.
16. If you make this salad, I'd love to hear about it! What's your secret ingredient for the perfect potato salad? Let me know in the comments below.

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

Original recipe: <https://chefmaniac.com/my-go-to-potato-salad-recipe-for-potlucks-and-parties/>