

Shout-Hallelujah Potato Salad: The Best Creamy, Tangy Potato Salad

. But this isn't just any potato salad; this is a



TIME
15-20 min

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INGREDIENTS

3 lbs Russet potatoes, peeled and cut into 1-inch cubes

4 hard-boiled eggs, peeled and chopped

1 cup mayonnaise

2 tbsp yellow mustard

1/4 cup finely chopped red onion

1/2 cup finely chopped celery

1/4 cup sweet pickle relish

Salt and black pepper, to taste

Paprika, for garnish

Swaps and Notes:

Potatoes: Russet potatoes are a great choice for this recipe because they become fluffy and tender when cooked. You can also use Yukon Gold potatoes, which hold their shape a little better.

Mayonnaise: Use a good quality, full-fat mayonnaise for the creamiest dressing. You can also use a light mayonnaise to cut down on calories, but the flavor will be a little different.

Relish: Sweet pickle relish adds a perfect balance of sweetness and tang to the dressing. You can also use finely chopped dill pickles if you prefer.

Onion: Finely chopped red onion adds a sharp, fresh bite that is a perfect contrast to the creamy dressing. You can also use a different kind of onion, but red onion is my favorite for this recipe.

Eggs: Hard-boiled eggs are a must for this recipe. They add a rich, savory flavor and a nice texture.

Instructions:

Cook the Potatoes: Place the cubed potatoes in a large pot and cover them with cold water. Bring the water to a boil, then reduce the heat and let them simmer for 15-20 minutes, or until they are fork-tender. Drain the potatoes and let them cool completely.

Make the Dressing: In a large bowl, whisk together the mayonnaise, yellow mustard, finely chopped red onion, finely chopped celery, and sweet pickle relish.

Combine: Add the cooled potatoes and chopped hard-boiled eggs to the bowl with the dressing. Gently fold everything together until all the ingredients are evenly coated in the creamy dressing. Be careful not to mash the potatoes.

Chill: Cover the bowl and refrigerate the potato salad for at least 4 hours, or preferably overnight. This allows the flavors to meld together and the dressing to thicken.

Serve: Before serving, give the potato salad a final stir. Garnish with a sprinkle of paprika and a little bit of fresh black pepper.

Tips for Success:

Cool the Potatoes Completely: It's crucial that your potatoes are completely cool before you add them to the dressing. If they are warm, they can cause the mayonnaise to separate and get an oily texture.

Make It Ahead: This potato salad is even better when you make it a day in advance. The flavors will have more time to meld together, resulting in a much better final product.

Don't Over-Mash: Be gentle when you're folding the potatoes and eggs into the dressing. You want to keep the potato chunks intact for a better texture.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 400

Protein: 10g

Fat: 25g

Carbohydrates: 30g

Storage and Leftover Tips:

More Recipes You Will Love:

Final Thoughts:

DIRECTIONS

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potatoes and eggs into the dressing. You want to keep the potato chunks intact for a better texture.

9. **Serving Suggestions and Pairings:** This Shout-Hallelujah Potato Salad is an incredibly versatile side dish. It pairs beautifully with anything off the grill, from burgers to grilled chicken. It's also a perfect side for a fun and easy meal like my These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast or a hearty main course like my This Dorito Casserole is My Favorite Weeknight Dinner Shortcut.
10. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
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15. This is a hearty and satisfying side dish that's packed with carbs and flavor.
16. **Storage and Leftover Tips:** Leftover potato salad can be stored in an airtight container in the refrigerator for up to 3 days. The flavors will continue to develop, so it often tastes even better the next day.
17. **More Recipes You Will Love:** If you're a fan of easy and delicious meals that are perfect for sharing, you'll love some of my other recipes. For a fun, interactive dinner, my This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd is always a huge hit. For a lighter, fresher take on a classic, you can't go wrong with my recipe for A Light Tangy Chicken Salad I Actually Crave and There's No Mayo in Sight. And for another hearty comfort food, my This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort is a total classic.
18. **Final Thoughts:** This Shout-Hallelujah Potato Salad is a recipe that is sure to become a new favorite in your home. It's a simple, classic comfort food that's perfect for any occasion. It's a great way to bring a little bit of that summer nostalgia to your next meal.
19. I'd love to know what your favorite potato salad ingredient is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy cooking!

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/shout-hallelujah-potato-salad-the-best-creamy-tangy-potato-salad/>