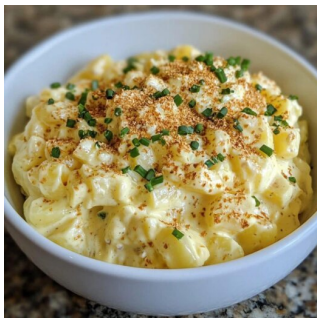


Why This Potato Salad Has Earned a Permanent Spot at Every BBQ I Host

Let me show you how I make the best version of this all-American favorite.



TIME
20 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

2 lbs potatoes (Yukon Gold or red potatoes work best)
1 cup mayonnaise
1 tbsp Dijon mustard
1 tbsp apple cider vinegar
2 hard-boiled eggs, chopped
1/2 cup celery, finely chopped
1/4 cup red onion, finely chopped
1/4 cup fresh parsley, chopped
Salt and pepper, to taste
1 tsp paprika, for garnish

DIRECTIONS

- 1.** Cook the Potatoes: I start by washing the potatoes and peeling them if I want a smoother texture (though with red potatoes, I often leave the skins on for color and bite). I cut them into bite-sized chunks and place them in a large pot. Then I fill the pot with cold water until the potatoes are fully submerged.
- 2.** I bring the water to a boil and cook the potatoes for 10-15 minutes, until they're tender but not falling apart. A fork should slide in easily without the potato crumbling.
- 3.** Once they're done, I drain them well and let them cool completely before adding them to the dressing. Warm potatoes = soggy salad.
- 4.** Make the Dressing: In a small bowl, I whisk together the mayonnaise, Dijon mustard, apple cider vinegar, salt, and black pepper. I taste it and adjust as needed-sometimes adding an extra dash of vinegar for brightness.
- 5.** Assemble the Salad: In a large bowl, I gently combine the cooled potatoes with the chopped eggs, celery, red onion, and parsley. Then I pour in the dressing and fold everything together carefully with a spatula. I want to coat every bite without mashing the potatoes.
- 6.** Chill and Garnish: I cover the salad and refrigerate it for at least 1 hour, but it's even better after a few hours or overnight. Just before serving, I sprinkle the top with paprika for a pop of color and flavor.

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

Original recipe: <https://chefmaniac.com/why-this-potato-salad-has-earned-a-permanent-spot-at-every-bbq-i-host/>