

Long Livo

Best American Potato Salad Recipe - Classic Side Dish

20 min Prep time	**25 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Salad

- [ ] 3 lbs Yukon Gold potatoes, scrubbed
- [ ] 6 large eggs
- [ ] 1 cup celery, finely diced (about 3 stalks)
- [ ] 1/2 cup red onion, finely diced (about 1/2 small onion)
- [ ] 1 tablespoon salt for boiling water

For the Creamy Dressing

- [ ] 1 1/2 cups good-quality mayonnaise
- [ ] 2 tablespoons Dijon mustard
- [ ] 2 tablespoons sweet pickle relish
- [ ] 1 tablespoon apple cider vinegar
- [ ] 1/2 teaspoon celery seed (optional)
- [ ] 1/2 teaspoon salt, or to taste
- [ ] 1/4 teaspoon black pepper, or to taste
- [ ] Paprika, for garnish

Instructions

1. First, let's cook our main ingredients. Place the whole, unpeeled potatoes and the eggs in a large pot. Cover them with cold water by about an inch and add a generous tablespoon of salt to the water. Bring it to a rolling boil over medium-high heat. Once it's boiling, reduce the heat to a steady simmer. After 10 minutes of simmering, carefully remove the eggs with a slotted spoon and place them in an ice water bath to stop the cooking. This makes them easier to peel later! Let the potatoes continue to simmer for another 10-15 minutes, or until they are perfectly tender when pierced with a fork. You want them soft, but not falling apart.

2. Once the potatoes are tender, drain them carefully in a colander and let them sit for about 10-15 minutes to cool down and steam dry. While they cool, you can peel your hard-boiled eggs and give them a rough chop. Also, take this time to finely dice your celery and red onion. When the potatoes are cool enough to handle, the skins should peel off very easily with your fingers or a small paring knife. Dice the peeled potatoes into bite-sized cubes, about 3/4-inch, and place them in a large mixing bowl.

3. Now for the magic dressing. In a separate medium bowl, combine the mayonnaise, Dijon mustard, sweet pickle relish, and apple cider vinegar. Whisk it all together until it's smooth and creamy. Season it with the salt, black pepper, and celery seed if you're using it. Give it a taste and adjust if needed—maybe it needs a little more salt or a touch more tang. This is your moment to perfect the flavor profile before it meets the potatoes. Remember, the potatoes will soak up a lot of the seasoning, so it’s good for the dressing to be robustly flavored.

4 Pour about two-thirds of that beautiful dressing over the still-warm potatoes and toss gently to coat. The warmth of the potatoes helps them absorb the dressing's flavor. Now, gently fold in the chopped eggs, diced celery, and red onion. Add the remaining dressing and fold again until everything is evenly combined. Be gentle here; we want potato cubes, not mashed potatoes! Cover the bowl with plastic wrap and chill in the refrigerator for at least 2 hours, but honestly, overnight is even better. Just before serving, give it a gentle stir and garnish with a sprinkle of paprika.

Nutrition per serving

380 kcal	8 g	32 g	25 g
Calories	Protein	Carbs	Fat

Tips & notes

- Dressing the potatoes while they are still slightly warm is a game-changer. It allows them to absorb the flavors of the dressing much more deeply than if they were completely cold. It really infuses the entire salad with creaminess and taste, making it feel less like potatoes with a topping and more like one cohesive, delicious dish.
- Don't be afraid to taste and adjust the seasoning right before you serve it. After chilling, the flavors meld, but sometimes the salad can taste like it needs a little more salt or pepper. A final taste test ensures it's absolutely perfect when it hits the table. Sometimes I make a bit of extra dressing on the side just in case it needs it after chilling.
- This salad is a wonderful canvas for summer produce. If my garden is overflowing, I might sneak in some finely chopped radishes for a peppery bite or fresh herbs like dill. It's not unlike finding ways to use up zucchini, like in a simple zucchini lemon pasta, which is another summer staple in my house.