



Delicious Potato Salad Recipe for Summer Fun

Introduction

Discover the delightful recipe for the Best Potato Salad from Love and Lemons. This creamy and flavorful dish is perfect for picnics, barbecues, or simply as a side to your favorite meals. With fresh ingredients and easy preparation, you'll be enjoying this classic salad in no time!

Detailed Ingredients with measures

2 pounds Yukon Gold potatoes, cut into ½-inch pieces

¾ cup mayonnaise

2 tablespoons dill pickle brine

1 tablespoon apple cider vinegar

1 tablespoon yellow mustard

2 garlic cloves, grated

1 teaspoon sea salt

Freshly ground black pepper

2 celery stalks, diced

½ cup diced dill pickles

½ cup chopped fresh chives

2 tablespoons chopped fresh dill

2 hard-boiled eggs, peeled and chopped (optional)

Prep Time

20 minutes

Cook Time

10 minutes

Total Time

30 minutes (plus chilling time)

Yield

Serves 6-8 people

Detailed Directions and Instructions

Boil the Potatoes

Place the potatoes in a large pot and cover with cold water by 1 inch. Bring to a boil over high heat, then reduce the heat and simmer for 10 minutes, or until fork-tender. Drain and set aside to cool to room temperature.

Prepare the Dressing

In a medium bowl, whisk together the mayonnaise, dill pickle brine, apple cider vinegar, yellow mustard, grated garlic, sea salt, and several grinds of black pepper.

Combine Potatoes and Dressing

Place the cooled potatoes in a large bowl. Pour the dressing over the potatoes and stir to coat, mashing the potatoes slightly so that the salad becomes creamy.

Add Vegetables and Herbs

Fold in the diced celery, diced dill pickles, chopped fresh chives, chopped fresh dill, and chopped hard-boiled eggs, if using.

See also [Corn Soufflé](#)

Chill the Salad

Cover and refrigerate the potato salad for at least 1 hour, and up to 1 day, to allow the flavors to meld.

Season and Serve

Before serving, season to taste with additional salt and pepper if needed. Garnish with extra dill or parsley, if desired.

Notes

Potato Choice

Yukon Gold potatoes are preferred for their creamy texture and flavor, but other varieties like red or golden potatoes can be used as well.

Optional Ingredients

You can customize the salad by adding other ingredients such as diced onions, bell peppers, or even bacon for more flavor.

Storage

The potato salad can be stored in an airtight container in the refrigerator for up to 3 days.

Serving Suggestions

Potato salad is a great side dish for barbecues, picnics, or family gatherings. It pairs well with grilled meats and sandwiches.



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Cook Techniques

Boiling Potatoes

Place the potatoes in a large pot and cover with cold water. Bring to a boil and then simmer until fork-tender for the perfect texture.

Making Dressing

In a bowl, whisk mayonnaise and spices together until smooth, ensuring an even distribution of flavors.

Combining Ingredients

Gently fold the dressing into the cooled potatoes, mashing slightly for a creamy consistency while keeping some chunks intact.

Chilling the Salad

Allow the potato salad to chill in the refrigerator to enhance flavor melding, ideally for at least an hour.

Final Seasoning

Before serving, taste and adjust the seasoning with salt and pepper as needed for the best flavor.

FAQ

Can I use other types of potatoes?

Yes, while Yukon Gold potatoes are recommended for their creamy texture, you can use other varieties like red or fingerling potatoes.

See also [Air Fryer Grilled Cheese](#)

How long can the potato salad be stored?

The potato salad can be stored in the refrigerator for up to one day for optimal freshness.

Are there any alternatives to mayonnaise?

Yes, you can substitute mayonnaise with Greek yogurt or a vegan mayo for a lighter or dairy-free option.

Can I make this potato salad ahead of time?

Absolutely! Making it a day in advance allows the flavors to develop even more.

Is it necessary to add hard-boiled eggs?

No, the hard-boiled eggs are optional. You can omit them entirely if you prefer a vegetarian dish.

Conclusion

The Best Potato Salad from Love and Lemons is a delightful dish that brings together the creamy richness of mayonnaise and the crispness of fresh vegetables, making it a perfect side for any occasion. It's easy to prepare and can be customized to suit your taste preferences, ensuring it will always be a hit at gatherings.

Classic Variations

Try adding crispy bacon bits for a smoky flavor or red onion for an extra crunch and a hint of sharpness.

Herbed Potato Salad

Incorporate fresh herbs like parsley, basil, or tarragon to elevate the freshness of the salad.

Asian-Inspired Potato Salad

Substitute mayonnaise with a sesame dressing and add ingredients like green onions, shredded carrots, and sesame seeds for a unique twist.

Spicy Potato Salad

Mix in diced jalapeños or a splash of hot sauce for those who enjoy a little heat in their dishes.

Mediterranean Potato Salad

Add olives, sun-dried tomatoes, and feta cheese for a flavorful Mediterranean-inspired version.

Vegan Potato Salad

Use plant-based mayonnaise and substitute eggs with avocado for a creamy, vegan-friendly option.

See also [Traditional Apple Strudel Recipe](#)



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