

# Creamy Classic Potato Salad

## Ingredients

- 2 lb golden potatoes, peeled
- 2-3 hard-boiled eggs, chopped
- ¼ cup finely chopped red or sweet onion
- 1-2 ribs celery, finely chopped
- 2 tbsp sweet relish
- ½ cup mayonnaise
- 1 tbsp mustard (yellow, Dijon, or a mix)
- 2 tsp apple cider vinegar
- ½ tsp celery seed
- 1 tbsp fresh chopped dill (plus more for garnish, optional)
- Salt and freshly ground black pepper, to taste



## Instructions

1. Peel the potatoes and leave them whole or halved if large.
2. Place in a pot, cover with cold salted water, and bring to a boil.
3. Cook until just fork-tender, about 15-20 minutes. Drain, let cool slightly, then cut into chunks.
4. In a large bowl, mix mayonnaise, mustard, vinegar, celery seed, dill, salt, and pepper.
5. Stir in the chopped egg, onion, celery, and relish.
6. Fold in the cooled potatoes. Taste and adjust seasoning.
7. Cover and refrigerate for at least 1 hour before serving.
8. Garnish with fresh dill if desired.

## Note & Storage

- Sweet relish adds that classic sweet-and-tangy flavor; finely chopped sweet pickles work too.
- Use fresh dill only for the clean, herby finish.
- You can use yellow mustard for a classic flavor, Dijon for something smoother, or mix the two.
- For best texture, boil whole peeled potatoes and cut them after cooking.
- Chilling for at least an hour helps the flavors come together.
- A light sprinkle of paprika is optional for color; it adds a classic look but isn't essential.
- Keep refrigerated in an airtight container for up to 3 days. Best served cold.

## Potato & Vinegar Tips

- Yukon Golds are creamy and sturdy - ideal.
- Red or white potatoes also work.
- Avoid russets - too starchy, they fall apart.
- ACV has a smooth, fruity tang - perfect for creamy dressings.
- White vinegar is sharper and more intense - not recommended here.