

Best Potato Salad Recipe



4.88 from 87 votes

Our best potato salad recipe comes straight from Mom's recipe box. Tender chunks of potatoes and eggs covered in creamy dressing is tried and true and a hit at any gathering!

Prep Time 20 mins	Cook Time 40 mins	0 mins	Total Time 1 hr
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Course: Side Dish **Cuisine:** American **Keyword:** potato salad, Side, Side Dish **Servings:** 10
Calories: 236kcal **Author:** Echo Blickenstaff

Ingredients

- 5 medium [potatoes](#) Yukon Gold or Russet Potatoes
- 8 [eggs](#) hard boiled (save 2 eggs to use for garnish on salad)
- 1/2 cup mayonnaise
- 1/2 cup [sour cream](#)
- 2 tablespoons [sugar](#)
- 1 teaspoon [yellow mustard](#)
- 1/2 cup sweet pickle relish or 5 to 6 diced baby dill pickles, if you don't like it sweet
- 1 teaspoon dill weed finely chopped
- [paprika](#) optional
- [celery](#) chopped (optional)
- [green onion](#) or red onion, chopped (optional)
- [kosher salt](#) to taste
- [black pepper](#) to taste

Instructions

1. In a large pot, boil potatoes with peel on for about 25-30 minutes until potatoes are fork tender, but still firm. After potatoes are cooked, drain the water and allow to cool until cool enough to handle. Peel and dice into small cubes and place in a large bowl.
2. Peel and dice 6 of the eggs (save 2 eggs for garnish) and place in the bowl with the potatoes. Add salt and pepper and lightly toss.
3. In a small bowl, stir mayonnaise, sour cream, sugar, mustard, relish, dill and any other mix-ins together. Fold mixture into the eggs and potatoes until well combined.
4. Slice remaining 2 eggs and layer on top of salad. Garnish with dill weed or paprika. Refrigerate overnight (or at least 6-8 hours).

Notes

- To get the best flavor from the dried dill, crush it between your hands before adding it to the salad.
- Make things even easier on yourself and prepare your potatoes and eggs in the Instant Pot *at the SAME TIME!* It's a huge time-saver and you dirty less dishes.
- For this recipe Best Food's/Hellmann's mayonnaise is the absolute best for the sauce. It has the perfect creamy, tangy flavor that blends deliciously with the potatoes, eggs and spices. Try it and see for yourself!

Nutrition

Calories: 236kcal | Carbohydrates: 21g | Protein: 8g | Fat: 14g | Saturated Fat: 4g | Cholesterol: 142mg | Sodium: 246mg | Potassium: 505mg | Fiber: 3g | Sugar: 7g | Vitamin A: 420IU | Vitamin C: 12.4mg | Calcium: 64mg | Iron: 4.2mg