

Foodnity Recipes

# Classic Southern Potato Salad

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| **20 min**<br>Prep time | **15 min**<br>Cook time | **35 min**<br>Total time |
| **8**<br>Servings | **Easy**<br>Difficulty | **Southern**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 2 lbs Yukon Gold potatoes, peeled and cubed
- [ ] 1 cup mayonnaise
- [ ] 2 tbsp Dijon mustard
- [ ] 1 tbsp apple cider vinegar
- [ ] 1 tsp sugar
- [ ] 1/2 cup fresh dill, chopped
- [ ] 1/4 cup red onion, finely diced
- [ ] Salt and freshly ground black pepper to taste

## Instructions

1. Boil the cubed potatoes in salted water until fork-tender, about 10-12 minutes; drain and let cool completely.
2. In a large bowl, whisk together mayo, mustard, vinegar, sugar, and a pinch of salt until smooth.
3. Add the cooled potatoes, red onion, and fresh dill to the dressing; gently fold to coat.
4. Season with additional salt and pepper, then cover and refrigerate for at least 1 hour.
5. Before serving, give the salad a gentle stir and garnish with extra dill if desired.
6. Enjoy alongside fried chicken, BBQ ribs, or as a stand-alone side at your next potluck.

### Nutrition per serving

| 310 kcal | 6 g | 22 g | 22 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- For extra brightness, add a splash of pickle juice.
- If the salad feels thick, stir in a tablespoon of cold milk.
- Chill on a plate, not in a deep bowl, to keep the texture crisp.