

Creamy Potato Salad

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 40 minutes

Chef's Notes

I like to make this potato salad the day before serving. I think it gets better as time goes on. Sometimes I also like to add a bit of horseradish to the mayo-mustard mixture...just for a little extra kick!

Step 1: Preparing the Potatoes

- 3 lb russet potatoes (approx 6 medium)
- salt (1 tsp per L/qt of water)
- 2 tbsp white vinegar

Peel and dice the potatoes into approximately 1" -inch cubes.

Cover the potatoes with cold water and then bring to a gentle boil. Add the salt and then turn the heat down and simmer until tender, about 7 to 9 minutes. Just be careful to not over-cook the potatoes or the salad will be mushy.

Once done, drain and place the potatoes into a large, wide bowl. Sprinkle the potatoes with the white vinegar and gently toss. Let cool completely.

Step 2: Preparing the Vegetables

- 2 large eggs (optional)
- 3/4 cup celery (about 2 ribs)
- 1/2 cup white onion
- 1 to 2 pickles (optional, to taste)

Hard boil the eggs if adding them. Once cooked, cool completely. Roughly chop and set aside for later.

Finely chop the celery, onion and pickle(s) and set aside.

Step 3: Gathering the Remaining Ingredients

- 1/2 cup mayonnaise
- 3 tbsp prepared mustard
- 1 tsp celery seeds
- 1/2 cup buttermilk (optional)

Mix together the mayonnaise, mustard and celery seeds.

I like a creamy-textured potato salad, so I add a bit of buttermilk to the mayo-mustard mixture; however, this is optional.

Step 4: Assembling the Salad

- kosher salt (to taste)
- freshly ground black pepper (to taste)

For food safety reasons, it is very important that the potatoes are completely cool before mixing the salad with the mayonnaise mixture.

Add the mayo-mustard mixture to the potatoes, along with the celery, onions and pickles. Season with freshly ground black pepper to taste. Gently fold to combine and then taste for seasoning. Add more pepper and salt as needed.

Step 5: Adding the Eggs

Next, gently fold in the eggs. Cover and refrigerate for at least 30 minutes.

You can finish the salad and serve immediately, but it's best to let it chill completely so the flavors have a chance to meld together.

Step 6: Finishing the Salad

To finish the salad, finely chop the green onion and toss to combine. Taste one last time for seasoning. You can even add a few more tablespoons of mayonnaise if you think it seems a bit too dry for your liking.

Note: For food safety reasons this potato salad must stay cold as it contains mayonnaise.