

Classic Potato Salad

This is my favorite Classic Potato Salad. The ingredients are simple and usually in my fridge. I use a sack of basic russet potatoes. Sure they are more starchy and the large Yukon Gold potatoes are a good alternative, but I like the starchiness which adds to the creamy consistency. The yolk from the eggs makes the sauce even more creamy and tasty while the plain yogurt mixed with the mayo lightens it up. I prefer it without lemon juice, vinegar or pickle juice, but if you want a tangier sauce, add in 1-2 Tablespoons. Double the recipe to make for a crowd.

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| 2 pounds (5 medium) | russet potatoes or Yukon Gold potatoes, peeled | 1 pinch | black pepper freshly ground, to taste |
| 3 | eggs, hard boiled | 2 ribs | celery, chopped |
| ½ cup | mayonnaise | 3 | green onions, sliced |
| ½ cup | plain yogurt | 2 Tbs | fresh herbs, chopped (dill, savory, thyme, parsley, chives) |
| 1 Tbs | Dijon mustard | | |
| ½ tsp | salt | | |

- 1 Before beginning, place eggs in a pot with plenty of water and bring to a boil, then simmer for ten minutes. Turn off the heat and set aside until you are ready to use. This can be done in advance and refrigerated.
- 2 Peel and bring the potatoes to a boil in water. The secret to cooking the potatoes in a flash is using a good Oxo peeler and quartering the large potatoes to make the potatoes the same size before cooking. Once the pot starts boiling, turn down to medium and cook until a small knife pierces the potato easily, about 20 minutes in total.
- 3 Drain the potatoes and lay out on the cutting board to cool. Then slice and dice them into bite size pieces about 3/4".
- 4 When the eggs are ready, make the sauce. Peel the eggs in a bowl of cold water to remove the shells. Slice in half and put the yolks in a bowl to mash. Chop the whites. Add mayonnaise, yogurt, Dijon mustard, salt and pepper to the yolks and stir.
- 5 While the potatoes are cooking, prep the remaining ingredients. Small dice the celery ribs, slice the green onions, keeping the white part separate from the green part. Mince herbs. I use herbs fresh from my garden. Use whatever you have fresh.
- 6 I like to use the potato pot as my mixing bowl, so in goes the sliced and diced potatoes. Add the celery to the potato pot along with chopped egg whites, white part of the green onion and herbs.
- 7 Mix the sauce into the potato mixture gently.
- 8 Find a pretty bowl to show off your home made Classic Potato Salad for your picnic. Gently spoon the potato salad in the bowl without smashing it in, mounding more in the center. Sprinkle the sliced green onions over the top along with any whole herbs to garnish your beautiful Classic Potato Salad.

Servings: 6

Preparation Time: 10 minutes

Cooking Time: 20 minutes

Total Time: 30 minutes

Nutrition Facts

Nutrition (per serving): 260 calories, 90 calories from fat, 10.2g total fat, 126.9mg cholesterol, 436.4mg sodium, 973.2mg potassium, 34.9g carbohydrates, 3g fiber, 3.5g sugar, 8.3g protein.

Source

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