

## "Southern Bliss: The Ultimate Classic Southern Potato Salad Recipe"



**Prep Time: 20 minutes, Cooking Time: 20 minutes, Total Time: 40 minutes, Serves: 6-8 servings**

Discover the flavorful charm of Classic Southern Potato Salad with this easy-to-follow recipe. Perfectly balanced and packed with traditional ingredients, this delightful salad is a crowd-pleasing favorite for picnics, barbecues, and family gatherings.

### **Ingredients:**

- 2 pounds (900g) potatoes, peeled and diced
- 3 large eggs
- 1 cup mayonnaise
- 2 tablespoons Dijon mustard
- 1 tablespoon white vinegar
- 1/2 cup diced celery
- 1/2 cup diced red onion
- 1/4 cup chopped fresh parsley

- Salt and pepper, to taste
- Paprika, for garnish

**Nutrition Facts (per serving):**

- Calories: 210
- Total Fat: 12g
- Saturated Fat: 2g
- Cholesterol: 85mg
- Sodium: 330mg
- Total Carbohydrates: 21g
- Dietary Fiber: 2g
- Sugar: 2g
- Protein: 4g

**Directions:**

1. In a large pot, add the diced potatoes and cover with water. Bring to a boil over high heat and cook until the potatoes are tender but still firm, about 10-12 minutes. Drain and set aside to cool.
2. In the meantime, place the eggs in a small saucepan and cover with water. Bring to a boil, then remove from heat and let the eggs sit in the hot water for about 10 minutes. Drain and transfer to a bowl of ice water to cool. Once cooled, peel and chop the eggs.
3. In a large bowl, combine the mayonnaise, Dijon mustard, white vinegar, celery, red onion, and parsley. Mix well to combine.
4. Add the cooked and cooled potatoes to the bowl with the dressing mixture. Gently fold the potatoes into the dressing until they are evenly coated. Be careful not to overmix, as you don't want to break up the potatoes too much.

5. Add the chopped eggs to the bowl and gently fold them into the potato salad.
6. Season with salt and pepper to taste. Sprinkle with paprika for garnish.
7. Cover and refrigerate for at least 1 hour before serving to allow the flavors to meld together.

**Servings:**

Classic Southern Potato Salad serves 6-8 people as a side dish.

**How to Serve/Plate and Garnish:**

Serve the Classic Southern Potato Salad chilled. You can transfer it to a serving bowl and sprinkle some additional chopped parsley and paprika on top for a colorful presentation.

**Cook's Notes/Tips:**

- For a tangier flavor, you can add a splash of pickle juice or a teaspoon of relish to the dressing mixture.
- Feel free to customize the salad by adding ingredients like chopped pickles, bacon bits, or green onions for extra flavor and texture.
- Make sure to cool the potatoes completely before mixing them with the dressing, as warm potatoes can cause the mayonnaise to separate.
- This potato salad is best enjoyed within a day or two of making it. Keep it refrigerated to maintain freshness.

## **FAQs:**

### **1. Q: Can I use a different type of potato for this salad?**

A: While russet potatoes are traditional, you can use Yukon Gold or red potatoes for a slightly different texture and flavor.

### **2. Q: Can I make the potato salad ahead of time?**

A: Absolutely! The flavors of Classic Southern Potato Salad develop even more when chilled overnight.

### **3. Q: Can I substitute mayonnaise with a lighter option?**

A: Yes, you can use light mayonnaise or Greek yogurt for a healthier twist. The taste will be slightly different, but still delicious.

### **4. Q: How long can I store the leftover potato salad?**

A: Stored in an airtight container in the refrigerator, it can last for up to 3 days.

### **5. Q: Can I add additional ingredients like bacon or pickles?**

A: Certainly! Classic Southern Potato Salad is versatile, and you can customize it by adding crispy bacon or tangy pickles for extra flavor.

## **Conclusion:**

Classic Southern Potato Salad is a timeless recipe that captures the essence of Southern comfort food. With its creamy dressing, tender potatoes, and flavorful mix-ins, this salad is a true crowd-pleaser. Whether you're planning a summer picnic or a cozy winter gathering, this recipe will add a touch of Southern charm to your table. So go ahead and savor the delightful flavors of Classic Southern Potato Salad with your loved ones. It's a dish that never fails to bring smiles and satisfaction.