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## Summer Potato Salad

Date added: 2026/04/15

### Ingredients

#### Salad

- 3lb yukon gold potatoes
- 3 sticks celery, finely chopped (1 generous cup)
- 1/2 Large onion, finely chopped (1 light cup) \*optionally red
- 2x chopped dill pickles, finely chopped (~1.5 cups)
- 3x hard boiled eggs, peeled/chopped

#### Dressing

- 2/3 cup mayo
- 2 TBS dijon mustard
- 2 TBS apple cider vinegar
- 2 TBS minced fresh dill (or 1 TBS dry)

- Salt/pepper to taste



### Method

1. Cube potatoes 2cm, pressure cook potatoes on manual (in 1 cup water with salt



) for 4 minutes w/ immediate pressure release. They should be soft with smaller pieces just starting to fall apart.

2. Immediately drain potatoes and leave to cool
3. While potatoes cook, finely chop celery/onion/dill pickles, this is a perfect job for a food processor.
4. Mix all dressing ingredients
5. When potatoes are cool, add all chopped vegetables to combine. Then pour over the dressing and gently stir it in.
6. Salt to taste.

### Notes

This potato salad is best made a day ahead, so the flavors can all meld in the fridge over night.

Try celery seed next time?

Inspired by: <https://smittenkitchen.com/2007/07/rosanne-cash-all-american-potato-salad/>

From:

<https://wiki.cookie mountain.org/> - **Recipe Book**

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Last update: **2026/04/16 01:11**

