

Southern Dill Potato Salad

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

This creamy dill potato salad is the one my mother made for me as a boy growing up in Spanish Fort Alabama I know you will enjoy it The best flavor is achieved when the salad is covered and placed in the refrigerator overnight

Ingredients

- - 10 unpeeled red potatoes - $\frac{3}{4}$ cup sour cream - $\frac{3}{4}$ cup mayonnaise - $\frac{1}{2}$ white onion
- finely chopped - 1 stalk celery
- finely chopped - 1 tablespoon apple cider vinegar
- or to taste - 1 tablespoon Dijon mustard
- or to taste - 1 teaspoon celery salt - salt and black pepper to taste - 5 hard-boiled eggs
- roughly chopped - 1 tablespoon dried dill weed

Instructions

1. Place potatoes in a large pot
2. cover them with water
3. and bring to a boil over high heat. Reduce the heat to medium-low
4. and simmer until the potatoes are cooked through but still firm
5. about 20 minutes. Remove from the water
6. let cool
7. and cut potatoes into chunks. Set aside. Stir sour cream
8. mayonnaise
9. onion
10. celery
11. vinegar
12. mustard
13. celery salt
14. and salt and pepper together in a bowl until well combined. Place potatoes and eggs in a large salad bowl; sprinkle with dried dill. Pour dressing over potatoes and eggs; mix lightly. Cover and refrigerate the salad for at least 30 minutes. Serve cold.