

Southern Potato Salad



Ingredients

- 5 pounds Yukon gold potatoes
- 4 large hard-cooked eggs, peeled
- 1 tablespoon table salt
- 1 cup plus 2 Tbsp. mayonnaise
- 1 cup sweet salad cube pickles, drained
- 1/2 cup chopped red onion
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped celery
- 1/4 cup chopped fresh flat-leaf parsley
- 1/4 cup yellow mustard
- 1 (4-oz.) jar diced pimiento, drained
- 2 tablespoons seasoned rice wine vinegar

Info

- **Prep:** 20
- **Cook:** 20
- **Serves:** -
- [Source](#)

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Rate

- 2 tablespoons fresh lemon juice
- 1 tablespoon extra virgin olive oil
- 1 to 2 jalapeño peppers, seeded and minced
- 1 to 2 tsp. celery salt
- 4 drops of hot sauce
- 1/2 teaspoon smoked paprika

Directions

1. Cook potatoes in boiling water to cover 20 minutes or until tender; drain and cool 15 minutes. Peel potatoes, and place in a large bowl. Add eggs, and chop mixture into bite-size pieces. Sprinkle with salt; toss to coat.
2. Stir together mayonnaise and next 13 ingredients; gently stir into potato mixture. Sprinkle with paprika; add black pepper to taste. Serve immediately, or cover and chill up to 2 days.

[southern](#), [potatoes](#), [salad](#), [mayo](#), [eggs](#), [pickles](#), [bell pepper](#), [red onion](#), [onion](#), [celery](#), [parsley](#), [mustard](#), [pimiento](#), [rice wine vinegar](#), [vinegar](#), [lemon](#), [hot sauce](#)

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Last update: **2024/01/07 13:33**

