

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love!

Good Food Brings People Together ♥

Bubbie's CREAMY DILL POTATO SALAD

Classic ♥ Creamy ♥ Family Favorite!



A creamy, flavorful potato salad with tender potatoes, hard-boiled eggs, crisp celery, dill pickles, and a zesty Dijon dressing. Perfect for picnics, BBQs, or any family gathering!

♥ INGREDIENTS ♥

- 3 lbs (5–6 large) red or yellow potatoes (cut into bite-size chunks)
- 7 hard-boiled eggs (chopped)
- 5 celery stalks (finely chopped)
- 1 1/2 cups dill pickles (chopped)
- 1 cup mayonnaise
- 2–4 tbsp Dijon mustard
- 2–3 tsp pickle juice (adjust to taste)
- Salt and black pepper (to taste)



♥ DIRECTIONS ♥

1. **Cook the Potatoes:** Place potatoes in salted water. Bring to a boil, then simmer 10–15 minutes until fork-tender. Don't overcook. Drain and let cool slightly.
2. **Make the Dressing:** In a large bowl, whisk together mayonnaise, Dijon mustard, and pickle juice until smooth.
3. **Combine:** Add warm (not hot) potatoes to the dressing so they absorb the flavor. Gently fold in eggs, celery, and pickles.
4. **Season:** Add salt and black pepper to taste.
5. **Chill & Serve:** Cover and refrigerate for at least 1 hour (better after a few hours) to let the flavors blend.

BUBBIE'S TIP:

For the best flavor, let the potato salad chill for a few hours — it just gets better with time! ♥

♥ SERVING IDEAS ♥

- At your next BBQ
- Alongside grilled chicken or burgers
- Perfect for picnics and potlucks
- Make it a meal with a bed of greens



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