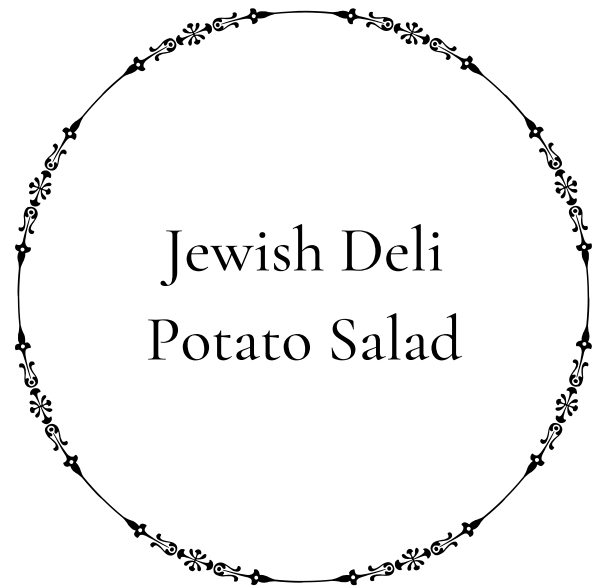




Makes: 8 servings

Prep Time: 20 minutes Cook Time: 15 minutes

Total Time: 35 minutes plus chill time 2 hours

Ingredients

Potato Salad:

- 2 lbs baby Yukon Gold potatoes
- 3 large eggs
- 3/4 cup finely chopped dill pickles
- 1/4 cup dill pickle juice
- 1/2 cup finely chopped celery
- 1/2 cup finely chopped scallions
- 1/4 cup chopped fresh dill

Dressing:

- 3/4 cup mayonnaise
- 2 tbsp Dijon mustard
- 1 tbsp yellow mustard
- 1 tbsp dill pickle juice
- 1 tsp sugar
- 1/2 tsp kosher salt
- 1/2 tsp freshly ground black pepper

Instructions

Place the potatoes in a large pot and cover with cold salted water. Bring to a boil and cook for 12-15 minutes, or until tender when pierced with a knife.

While the potatoes cook, place the eggs in a saucepan, cover with cold water, and bring to a boil. Remove from the heat, cover, and let stand for 10-12 minutes. Transfer to an ice bath,

then peel and chop.

Drain the potatoes and let them cool just enough to handle. Cut them into bite-size pieces while still warm. Place the warm potatoes in a large bowl and toss gently with 1/4 cup pickle juice. Let stand for 10 minutes so the potatoes absorb the flavor.

Whisk together the mayonnaise, Dijon, yellow mustard, remaining 1 tbsp pickle juice, sugar, salt and pepper.

Add the chopped eggs, pickles, celery, scallions and dill to the potatoes. Pour over the dressing and fold gently until evenly coated. Cover and refrigerate for at least 2 hours before serving. Taste and adjust seasoning if needed.

Chef's Notes:

- Tossing the potatoes with pickle juice while they are warm is key to getting that classic deli-style flavor throughout the salad.
- The salad is even better after it has chilled for several hours or overnight.
- For the best texture, don't overcook the potatoes; they should be tender but still hold their shape.