

# Classic Potato Salad

**Author: Jodi Hoffmann**

**Category: Sides**

**Servings: 12**

**Preparation Time: 45 min**

**Cooking Time: 10 min**

## **A note before you start:**

In an effort to reduce the amount of mayonnaise in this recipe, I substituted 1 cup of pureed cottage cheese for 1 cup of mayonnaise. Also, I prefer to overcook my potatoes ever so slightly because I think it gives this salad a better consistency. If you prefer "al dente" cooked potatoes, check for doneness with a sharp knife after 8 minutes of cooking. Lastly, you can add any number of other ingredients to jazz up this salad, for example: diced roasted red peppers, crisp bacon, sliced scallions or diced red onion.

## **Ingredients:**

**4 lbs of Russet potatoes**

**6 hard boiled eggs**

**1/2 cup of sliced celery**

**1/3 cup of shredded carrots**

**1/3 cup of diced pickles or cornichons**

**1 & 1/3 cup of mayonnaise**

**1 & 1/3 cup of pureed cottage cheese**

**1/4 cup of French's Mustard**

**3 Tbsp apple cider vinegar**

**1 Tbsp of sugar**

**1 & 1/2 tsp of Lawry's seasoned salt**

**1/2 tsp of onion powder**

**1/2 tsp of black pepper**

**2 Tbsp of diced chives for garnish (optional)**

**Step 1: Fill a large pot with cold water. Peel and cut the potatoes into bite sized pieces and place in the cold water. Bring the pot to a boil, then reduce the heat to medium and cook the potatoes for 10 minutes.\* (see the note above.) Drain the potatoes and place them back in the hot pot to ensure all the excess water evaporates.**

**Step 2: While the potatoes are cooking make the dressing. Place the mayonnaise, pureed cottage cheese, vinegar, mustard, sugar and spices in a mixing bowl and mix well to incorporate.**

**Step 3: Pour half of the dressing over the warm potatoes and gently mix in. Allow the potatoes to cool down in the refrigerator while you prepare the other ingredients.**

**Step 4: Slice or dice the celery, shred the carrots, dice the pickles (or cornichons) and the hard boiled eggs. Add them to the potato salad and gently mix in. Cover and refrigerate.**

**Step 5: When ready to serve, add the remaining dressing and mix to incorporate. Garnish with diced chives if using.**

**Buon Appetito!**



**Crafting A Blissful Bungalow, LLC  
Jodi.Hoffmann@craftingablissfulbungalow.com**