

Ingredients

Salad:

- 3 pounds russet potatoes, peeled, rinsed and diced into 1-inch chunks
- 1 tablespoon salt, then more to taste
- 4 eggs hard boiled, peeled and diced
- 3/4 cup finely chopped red onion, rinsed under cool water and drained
- 1 cup chopped celery
- 2/3 cup chopped baby dill pickles
- 1 tablespoon chopped fresh parsley (optional)

Dressing:

- 2/3 cup light mayonnaise
- 2/3 cup sour cream
- 1 1/2 tablespoons apple cider vinegar
- 1 tablespoon yellow mustard
- 1/2 teaspoon freshly ground black pepper, or more to taste
- 1/2 teaspoon celery seed
- 1/4 cup milk, then more as needed

Directions

Step 1

Add potatoes to a large pot of boiling, salted water. Reduce heat to medium-low and allow to simmer, covered, for 10-15 minutes until tender. Drain and transfer to a bowl.

Step 2

Combine mayonnaise, sour cream, apple cider vinegar, mustard, pepper, celery seed, and 3 tablespoons of milk in a mixing bowl. Season with salt to your liking.

Step 3

Add eggs, red onion, celery, dill pickles, and dressing to the bowl with the potatoes. Stir until all contents are well coated. Thin with the addition of more milk, if needed.

Step 4

If you have time, chill for at least 30 minutes. Serve cold and garnish with parsley, if desired.