



The Ultimate BBQ Potato Salad

PREP TIME: 20 min.

COOK: 15 to 20 min.

CHILL TIME: 4 to 6 hours. For the best results, chill overnight.

Difficulty: Easy

SERVES: 10



A tangy twist on the classic must-have side dish, this potato salad is made with a splash of red wine vinegar for a zesty kick. Its creamy and tangy dressing makes this salad the Ultimate BBQ Potato Salad.

BY [ERICA GAMBOA](#)

Ingredients:

- 5 Yukon Gold potato
- 5 red skin potato
- 1 cup celery, diced
- ½ red onion, diced
- 2 cups mayonnaise - I like to use Duke's Real Mayo
- 3 tsp. yellow mustard
- 1 tbsp. red wine or white vinegar
- 2 tsp. celery salt
- 2 tsp. salt

- 2 tsp. pepper
- ½ tsp. Paprika for garnish is optional

Directions:

1. Wash and cube potatoes in 1/2” pieces leaving the skin on.
2. Boil potatoes in salted water (salty like the ocean) approx. 15 to 20 minutes or until tender. Test by poking with a fork. Drain and set aside to cool.
3. While potatoes are boiling and cooling, dice onions and celery and set aside.
4. **DRESSING:** In another bowl, make your dressing. Whisk mayo, mustard, and red wine vinegar until creamy and well combined.
5. Season cooked potatoes with seasoning salt and pepper to taste.
6. Combine onions, celery, and dressing with the potatoes and fold in gently. Taste as you go and adjust if needed.
7. **CHILL POTATO SALAD:** Cover and refrigerate for a minimum of 4 to 6 hours. For the best results, chill overnight.

Nutrition

Servings:10

Nutrition Facts	
Servings: 10	
Amount per serving	
Calories	334
	% Daily Value*
Total Fat 16g	20%
Saturated Fat 2.4g	12%
Cholesterol 12mg	4%
Sodium 1037mg	45%
Total Carbohydrate 45.5g	17%
Dietary Fiber 3.8g	13%
Total Sugars 4.9g	
Protein 4g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 1mg	7%
Potassium 796mg	17%

*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.