

# Dill Pickle Potato Salad

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[www.LittlePotatoes.com](http://www.LittlePotatoes.com)

## Servings: 8

*3 pounds Little Charmers  
little potatoes  
2 eggs (optional)  
3 ribs celery, finely chopped  
6 scallions, finely chopped  
2 medium dill pickles, finely  
chopped  
1 cup mayonnaise  
2 teaspoons dill pickle juice  
3 teaspoons mustard  
1 teaspoon celery seed  
3/4 teaspoon salt  
1/2 teaspoon pepper*

## Preparation Time: 15 minutes

### Cook Time: 15 minutes

Place the potatoes into a large pot and cover with water. Bring to a boil. Reduce the heat to medium-low. Simmer for 15 minutes until the potatoes are tender. If adding the eggs, add them to the pot for the last 8 minutes of cooking. Drain.

While the potatoes are cooling, peel and chop the eggs.

Make the dressing: In a bowl, whisk together the mayonnaise, dill pickle juice, mustard, celery seed, salt and pepper. Season to taste, adding more salt, pepper, pickle juice to your liking.

Halve the potatoes. Place them in a large bowl with the chopped celery, scallions, pickles and eggs, if using.

Add the dressing. Toss to combine. Cover.

Refrigerate for at least two hours.

Serve.

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Per Serving (excluding unknown items): 209 Calories; 24g Fat (94.3% calories from fat); 1g Protein; 2g Carbohydrate; 1g Dietary Fiber; 10mg Cholesterol; 603mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 2 Fat; 0 Other Carbohydrates.