



Potato Salad Recipe (No Mayo)

This Potato Salad recipe is delicious, and it doesn't use any mayonnaise! It has fresh herbs, onions, vinegar and olive oil. A great side dish for any BBQ!

Equipment



- Large Pot
- Small Saucepan

Ingredients



- 3 lbs red potatoes cubed (3/4" to 1")
- 1 tbsp avocado oil
- 3/4 cup sweet onion chopped
- 2 tbsp white vinegar
- 2 tbsp apple cider vinegar
- 1 tbsp stone ground mustard
- 2 tsp salt
- 3/4 tsp pepper
- 1/4 cup olive oil
- 3 tbsp fresh chives chopped
- 3 tbsp fresh parsley chopped
- 1 1/2 tbsp fresh dill chopped

Instructions



1. Cube the potatoes and place them in a large pot. I leave the peel on, but you could peel them if you would like to. Cover them with water so there is at least 1 inch above the potatoes. Salt the water and bring to a boil. Reduce the heat to medium and simmer until they are cooked. They should break easily with a fork. Drain the water and let them cool a bit.
2. While the potatoes are cooking, add the avocado oil to your small saucepan and turn to medium heat. Chop the sweet onion and add to the saucepan. Cook until the onions are tender and start to turn translucent. Should be about 6-8 minutes. Be sure to stir occasionally while they cook. Set aside to cool for a few minutes.
3. In a small bowl add the white vinegar, apple cider vinegar, stone ground mustard, salt, pepper, and olive oil. Whisk them together.
4. Chop the chives, parsley, and dill. Add to the small bowl and whisk together.
5. Once the potatoes have cooled a little, add the onions and herb dressing mixture to the potatoes. Gently toss to coat. Adjust seasonings as needed.
6. Place the potato salad into an airtight container and put it in the refrigerator to cool before serving. I like to make this the day before so it can cool overnight.
7. Store any leftovers in an airtight container in the refrigerator. It should last for 4-5 days.