



# Cheryl's CREAMY DILL POTATO SALAD

*(with Eggs & Dijon)*



## INGREDIENTS

- 3 lbs (5–6 large) red or yellow potatoes (cut into bite-sized chunks)
- 7 hard-boiled eggs (chopped)
- 5 celery stalks (finely chopped)
- 1 1/2 cup dill pickles (chopped)
- 1 cup mayonnaise
- 2–4 tbsp Dijon mustard
- 2–3 tsp pickle juice (this is key for flavor!)



## HERBS & SEASONING

2–3 tbsp fresh dill  
(or 2 tsp dried)



2 tbsp fresh parsley  
(or 1/2 tsp dried)

(optional but brightens  
flavor)



1 tsp garlic powder

1 tsp onion powder

Salt & black pepper  
to taste

(I use ALL  
the seasonings)



## INSTRUCTIONS

- 1 Cook the potatoes. Place in salted water, bring to a boil, then simmer 10–15 minutes until fork-tender. **Don't overcook.**
- 2 Drain and let cool slightly. In a large bowl, mix mayo, Dijon mustard, and pickle juice until smooth.
- 3 Add warm (not hot) potatoes to the dressing so they soak up flavor. Gently fold in eggs, celery, and pickles.
- 4 Stir in dill, parsley, garlic powder, onion powder, salt, and pepper.



Refrigerate at least 1 hour  
(better after a few hours).



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