



CAMP KITCHEN RECIPE

CREAMY CAMP POTATO SALAD

A cool, creamy side dish packed with tender potatoes, crunchy celery, chopped eggs, and a tangy dressing. It's easy to make ahead, simple to keep chilled in a cooler or RV fridge, and perfect for campground cookouts, picnic tables, and family meals outdoors.



PREP:
20 min



CHILL:
1 hr



TOTAL:
1 hr 20 min



SERVES:
8–10



BEST FOR:
Cookouts &
camp meals

INGREDIENTS

- 3 lb red or Yukon Gold potatoes, cut into bite-size pieces
- 1 cup mayonnaise
- 1/2 cup sour cream
- 2 tbsp yellow mustard
- 2 tbsp dill pickle relish
- 1/2 cup celery, diced
- 1/4 cup red onion, diced
- 4 hard-boiled eggs, chopped
- 1 tbsp apple cider vinegar
- 1 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp paprika, plus extra for topping
- 2 tbsp chopped dill or parsley (optional)

HOW TO MAKE IT

1. Boil the potatoes in salted water until just fork-tender; drain and let cool slightly.
2. In a large bowl, whisk together mayo, sour cream, mustard, relish, vinegar, salt, pepper, and paprika.
3. Fold in the potatoes, celery, onion, and chopped eggs until evenly coated.
4. Chill for at least 1 hour so the flavors come together.
5. Sprinkle with extra paprika or herbs before serving cold.
6. Keep chilled until mealtime, especially on warm camping days.

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A good potato salad disappears faster than a bag of ice on a July weekend.

— Camper Bob

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CAMPER BOB



CAMPER BOB TIP

Cook the potatoes and eggs at home, then pack them chilled so campsite prep is quick and cleanup stays easy.



MAKE-AHEAD NOTE

This potato salad is a fine make-ahead side. Store it in a sealed container in a cooler or RV fridge below 40°F. Properly chilled leftovers are best within 3 to 4 days.



COOLER FRIENDLY



PICNIC TABLE READY



FAMILY FAVORITE

For more family-friendly outdoor adventure ideas, visit [CamperBob.com](https://www.CamperBob.com).