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Food & Drink

The Best Potatoes for Potato Salad, According to Chefs

The potatoes the pros choose.

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Hot take: Potato salad isn't just for summer. The [cookout](#)-friendly side is delicious year-round, whether you're pairing it with [fried chicken](#) and [ribs](#) or making a simple salad to serve alongside [fish](#). And considering prime potato season peaks from August through late [October](#) in the Northern Hemisphere, now's the time to be serving spuds.

You can eat potato salad warm or cold, creamy or mayo-less, loaded up or pared down—and it travels well, making it a perfect potluck side. Potato salad also lasts for days in the fridge—up to five, to be exact—so it can also be a meal prep contender.

Everyone has their favorite potato—little red spuds, big brown russets, oblong-shaped fingerlings—but if you've ever wondered what type of potato is the best for potato salad, we asked a few chefs to find out everything you need to know.

Keep reading for their top tater picks and tips for making the perfect potato salad.

Russet potatoes

Potato salad purists may tout waxy over starchy or all-purpose since you don't have to peel them, but executive chef Matt McClure of [Woodstock Inn & Resort](#) in Vermont is on the flip side, saying, "I prefer russet for most applications."

His reasoning? They soak up flavors really well. "The common potato salad potatoes are waxy ones like fingerlings, red bliss and Yukon, but for me, I prioritize flavor and texture over visuals; russets absorb the flavors of the dressing."



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