

Bacon Ranch Potato Salad

By Dan Pelosi

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Linda Xiao for The New York Times. Food Stylist: Monica Pierini

Total Time	About 2 hours
Prep Time	15 minutes
Cook Time	40 minutes, plus at least 1 hour's chilling
Rating	★★★★★ (131)

Destined to be the star of your next cookout, this potato salad is loaded with thick, crispy bacon, shredded Cheddar cheese, jammy eggs and crunchy scallions, all wrapped in a tangy, herby hug of ranch dressing. If feeding a crowd isn't in the cards, this recipe is hearty enough to be a meal on its own, and lasts for days in the refrigerator. Feel free to add more vegetables to the mix, like tomatoes, cucumbers or celery; just be sure to add them right before serving to keep the bacon nice and crunchy.

INGREDIENTS

Yield: 8 to 10 servings

FOR THE SALAD

3 pounds baby potatoes, scrubbed and halved
Salt and black pepper
1 pound thick-cut bacon
6 eggs
Ice, for cooling the eggs
3 scallions, sliced (about 1 cup), plus more for serving

PREPARATION

Step 1

Heat oven to 450 degrees. Add potatoes to a large pot and cover them with 2 inches of water. Add a generous amount of salt and cover the pot. Bring to a boil over high heat and cook, covered, until you can easily pierce the potatoes with a knife, 8 to 10 minutes. Drain the potatoes in a colander (if you'd like, arrange them in a single layer on a baking sheet or tray to allow steam to escape and the potatoes to cool faster); set aside.

Step 2

Arrange the bacon slices on a foil-lined sheet pan and roast until browned and crisp, 10 to 15 minutes. Remove from the oven and

2 cups shredded Cheddar (8 ounces)

FOR THE DRESSING

1 cup mayonnaise
1 cup sour cream
1 cup buttermilk
1 cup dill fronds (about 1 ounce)
1 cup parsley leaves (about 1 ounce)
1 cup roughly chopped chives (about 1½ ounces)
2 tablespoons apple cider vinegar
2 garlic cloves
Kosher salt (such as Diamond Crystal)

set bacon strips on a paper towel-lined plate to soak up excess grease, then cut into ½-inch pieces and set aside.

Step 3

Meanwhile, bring a medium pot of water to boil over high heat. Gently add the eggs to the water and boil for 8 minutes, then transfer to a bowl of ice water to cool. Peel the eggs, then set aside.

Step 4

To a blender or food processor, add the mayonnaise, sour cream, buttermilk, dill, parsley, chives, vinegar, garlic and 1 teaspoon salt and blend until the herbs are finely chopped and everything is combined, 30 to 60 seconds. Taste and adjust seasonings. Transfer to an airtight container and refrigerate for up to 5 days, if not using immediately.

Step 5

To a large serving bowl, add the cooled potatoes, scallions, Cheddar and bacon and enough dressing to coat. Using your hands, break the eggs into chunks into the bowl (or chop them, if preferred). Gently toss the salad until everything is coated, adding more dressing as desired, then cover and refrigerate for at least 1 hour or up to 3 days. Before serving, add freshly ground black pepper and toss again to refresh the dressing, then garnish with more sliced scallions on top.

Private Notes

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