

Macaroni Salad

Recipe Bio

Macaroni Salad earned its place in the recipe box as somebody’s favorite. Submitted on a “Request for Your Favorite Recipe” form, this typed recipe mixes macaroni with crisp vegetables, hard-boiled eggs, and a creamy dressing, then offers cabbage, shrimp, or crab as ways to change things up. Sometimes the story on the page is just as good as what’s in the bowl.

REQUEST FOR YOUR FAVORITE RECIPE

MACARONI SALAD

(RECIPE TITLE)*

INGREDIENTS

(Please list in two equal Columns)

tsp. = teaspoon, Tbsp. = tablespoon, c. = cup

2 c. macaroni	1 small clove of garlic, if desired
4 hard boiled eggs	1 small chopped onion
1/2 c. chopped celery	Salt & pepper to taste
1/2 c. pimento, cut fine	1 c. mayonnaise

To vary recipe, add 1 c. of chopped red cabbage and/or 1 c. of shrimp or crab, in which case add more dressing, as the secret of good macaroni salad is ample dressing.

METHOD

(Please check carefully for complete directions)

Cook macaroni only until tender; drain; rinse with cold water and let drain.

Add celery, onions, pimento, garlic, salt & pepper, (cabbage & seafood, if used) and mix. Add diced eggs & mix carefully; finally add dressing and mix. Cover and set in refrigerator. If allowed to stand for several hours before serving, flavor will be improved.