



Jim's Macaroni Salad

Ingredients

- 1 pound elbow macaroni (medium or small sized noodles)*
- 1/2 large white onion - diced small*
- 4 stalks celery - diced small*
- 1/4 cup pimento - diced small*
- 1 cup mayonnaise*
- 1/4 cup sour cream*
- 2 tbs. white vinegar*
- 2 tbs. Dijon mustard*
- 1 tsp. onion powder (or granulated onion)*
- 1 tsp. granulated sugar (may use granulated sugar substitute)*
- 1/2 tsp. salt*
- 1/2 tsp. ground black pepper*
- 1/4 tsp. whole celery seed*

Instructions

- 1.) Pre-cook elbow macaroni to al dente firmness. Drain pasta and rinse under cool water and set aside.*
- 2.) In a small bowl combine mayo, sour cream, vinegar, mustard, sugar and spices, and blend together until smooth and creamy. Set aside.*
- 3.) In a large bowl combine pasta, vegetables, and dressing. Mix together until fully coated. Transfer to bowl with a lid and refrigerate for up to 24 hours for maximum flavor.*
- 4.) Serve chilled and enjoy!*

Prep Time: 10 minutes ~ Cook Time: 20 minutes ~ Total Time: 30 minutes

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