

Macaroni Dandy Salad

(from Mueller's Macaroni box, as modified by CRY)

16 oz (4 cups) elbow macaroni

1/2 tsp celery seed

2 cups celery, chopped

Approx. 1 cup Scallions – sliced or diced (or regular yellow onion – or a combination of both)

Approx. 1 cup Shredded carrots

Sliced radishes - optional (I add these just for color)

Approx. 8 X-lg hard-boiled eggs

Approx. 8 oz sliced black olives

Dressing:

1 cup mayonnaise

2 TBSP lemon juice

2 tsp salt

2 tsp sugar

Mix and whisk well.

Cook macaroni according to package directions; drain. Rinse with cold water; drain again.

Mix in the celery, celery seed, scallions, carrots, radishes and black olives. Mix in the dressing and stir gently making sure to coat all the other ingredients. Slice the eggs into the mixture and salt and pepper the eggs to taste; gently mix into other ingredients.

Notes: The scallions (or onions), carrots, eggs, radishes and black olives are my own addition, thus no exact amounts.

I usually cook the eggs and macaroni, and prepare the dressing the day before making the mac salad, just to break up some of the work (most of the work is in the preparation of the vegetables, which I prefer to do just before assembling all the ingredients). The mac salad is best if made the day before serving so the flavors combine.

The original Mueller's recipe calls for a diced tomato, chopped pimento and green pepper. I omit these ingredients.