

Hawaiian Macaroni Salad

Submitted by Jeff Olmstead

INGREDIENTS

- 2 cups whole milk
- 2 cups mayonnaise
- 1 tablespoon brown sugar
- Salt and pepper
- 1 pound elbow macaroni
- 1/4 cup cider vinegar
- 4 scallions, sliced thin
- 1 large carrot, peeled and grated
- 1 celery rib, chopped fine

PREPARATION

MAKE DRESSING: Whisk 1½ cups milk, 1 cup mayonnaise, sugar, ½ teaspoon salt, and 2 teaspoons pepper in bowl.

COOK PASTA: Bring 4 quarts water to boil in large pot. Add 1 tablespoon salt and pasta and cook until very soft, about 15 minutes. Drain pasta and return to pot. Add vinegar and toss until absorbed. Transfer to bowl. Cool pasta 10 minutes, then stir in dressing until pasta is well coated. Cool completely.

MAKE SALAD: Add scallions, carrot, celery, remaining milk, and remaining mayonnaise to pot with pasta mixture and stir to combine. Season with salt and pepper. Transfer to serving bowl and refrigerate, covered, for at least 1 hour or up to 2 days. Serves 8.

Jeff's Note: I changed the amount of vinegar from ½ cup to ¼ cup because both internet comments on this recipe said that ½ cup was Waaay too much. One person said they used ¼ cup vinegar, the other said 2 tablespoons. I thought ¼ cup allowed only a slight vinegar taste. You may add more if you like more vinegar taste in your mac salad.

