

Noreen's Kitchen

Classic Amish Style Macaroni Salad

Ingredients

4 cups cooked elbow macaroni (2 cups dry) cooled.	1 Cup good quality mayonnaise
2 hard cooked eggs, chopped	1 tablespoon granulated sugar
1/2 cup sweet onion, chopped	2 tablespoons apple cider vinegar
1/2 cup green bell pepper, chopped	1/2 teaspoon celery seed
1/2 cup red bell pepper, chopped	1/2 teaspoon onion powder
1/2 cup celery, chopped	1/2 teaspoon garlic powder
	1/2 teaspoon salt
	1/2 teaspoon cracked black pepper

Step by Step Instructions

Combine macaroni, chopped eggs and vegetables in a large bowl and set aside.

Combine mayonnaise, sugar, vinegar and spices until you have a smooth dressing.

Pour dressing over macaroni and vegetables.

Stir well to combine.

Cover and refrigerate for at least 1 hour to allow flavors to blend.

Serve as a side dish or a light lunch!

Add some cubed ham to make this a main dish salad!

Happy Eating!