

The Art of Cuisine



Creamy Macaroni Salad

Serves 8 to 10

Don't drain the macaroni too well before adding the other ingredients--a little extra moisture will keep the salad from drying out. If you've made the salad ahead of time, simply stir in a little warm water to loosen the texture.

Table salt

- 1 pound elbow macaroni
- ½ Sweet or red onion, minced
- 1 rib celery, minced
- ¼ cup minced fresh parsley leaves
- 1 tablespoons lemon juice
- 1 tablespoon mustard
- 3 hardboiled eggs, chopped
- 2 tablespoon dill pickle relish
- 1/8 teaspoon garlic powder
- Pinch cayenne pepper
- 1 ½ cups low fat mayonnaise
- Ground black pepper

1. Bring 4 quarts water to boil in large pot. Add 1 tablespoon salt and macaroni and cook until nearly tender, about 5 minutes. Drain in colander and rinse with cold water until cool, then drain briefly so that macaroni remains moist. Transfer to large bowl.

2. Stir in onion, celery, parsley, lemon juice, mustard, eggs, pickle relish, garlic powder, and cayenne, and let sit until flavors are absorbed, about 2 minutes. Add mayonnaise and let sit until salad texture is no longer watery, 5 to 10 minutes. Season with salt and pepper to taste. Serve. (The salad can be covered and refrigerated for up to 2 days. Check consistency and seasonings before serving.)

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