

BBQ Macaroni Salad



This recipe is perfect for Fathers Day it is from the Cook's Country website. Most recipes for barbecue-flavored macaroni salad drown the pasta in ketchupy barbecue sauce, creating a salad that is much too sweet and sticky. Here's what we discovered about how to produce a well-balanced smoky and spicy side dish.

Test Kitchen Discoveries

- A combination of mayonnaise and barbecue sauce is more effective than barbecue sauce alone, as the tang of the barbecue sauce is balanced by the neutral creaminess of the mayonnaise.
- This salad works best with a sweet, smoky-flavored barbecue sauce.
- If the salad sits and becomes dry, adding a little warm water will make it creamy again.

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Serves 8 to 10

We like the sweet, smoky flavor of Texas Best or Bull's-Eye barbecue sauce here, but feel free to substitute your favorite. As the salad sits, it can become dry; just before serving, stir in a few tablespoons of warm water to bring back its creamy texture.

[Table salt](#)

1	pound elbow macaroni
1	red bell pepper , <i>seeded and chopped fine</i>
1	rib celery , <i>chopped fine</i>
4	scallions , <i>sliced thin</i>
2	tablespoons cider vinegar
1	teaspoon hot sauce
1	teaspoon chili powder
1/8	teaspoon garlic powder
	Pinch cayenne pepper
1	cup mayonnaise
1/2	cup barbecue sauce (<i>see note above</i>)
	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 once more, briefly, so that pasta is still moist; transfer to large bowl.

2. Stir in bell pepper, celery, scallions, vinegar, hot sauce, chili powder, garlic powder, and cayenne pepper, and let sit until flavors are absorbed, about 2 minutes. Stir in mayonnaise and barbecue sauce and let sit until salad is no longer watery, about 5 minutes. Season with salt and pepper and serve. (The salad can be covered and refrigerated for up to 2 days. Check seasonings before serving.)

Source www.cookscountry.com