



Classic Macroni Salad

Ingredients

- 4 cups uncooked elbow macaroni
- 1 cup mayonnaise
- $\frac{2}{3}$ cup white sugar (adjust to taste)
- $\frac{1}{4}$ cup distilled white vinegar
- 2½ tablespoons yellow mustard
- 1½ teaspoons salt
- $\frac{1}{2}$ teaspoon ground black pepper
- 2 stalks celery, chopped
- 1 large onion, chopped
- 1 green bell pepper, chopped
- $\frac{1}{4}$ cup grated carrot (*optional*)
- 2 tablespoons chopped pimentos (*optional*)

Instructions

1. Cook the Pasta:

Bring a large pot of salted water to a boil. Add elbow macaroni and cook for about 8 minutes, or until al dente. Drain and rinse with cold water to cool the pasta completely.

2. Make the Dressing:

In a large mixing bowl, whisk together mayonnaise, sugar, vinegar, mustard, salt, and black pepper until smooth.

3. Combine Ingredients:

Add the cooled macaroni to the bowl with the dressing. Stir in celery, onion, green bell pepper, grated carrot (if using), and pimentos (if using) until everything is evenly coated.

4. Chill:

Cover the bowl and refrigerate for at least 4 hours, ideally overnight. This allows the flavors to meld and the salad to firm up.

5. Serve:

Give the salad a gentle stir before serving. Taste and adjust seasoning if needed.