



Amish Macaroni Salad

 Serving: 6

 Cooking Time: 10 mins



 Level: Easy

INGREDIENTS

2 cups uncooked elbow macaroni
3 large eggs hard-cooked eggs, chopped
1 small onion, chopped
3 stalks celery, chopped
1 small red bell pepper, seeded and chopped
2 tablespoons dill pickle relish
2 cups creamy salad dressing (e.g. Miracle Whip)
3 tablespoons prepared yellow mustard
 $\frac{3}{4}$ cup white sugar
2 $\frac{1}{4}$ teaspoons white vinegar
 $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ teaspoon celery seed

PREPARATION

1. Bring a pot of lightly salted water to a boil. Add macaroni, and cook for 8 to 10 minutes, until tender. Drain, and set aside to cool.
2. In a large bowl, stir together the eggs, onion, celery, red pepper, and relish. In a small bowl, stir together the salad dressing, mustard, white sugar, vinegar, salt and celery seed. Pour over the vegetables and stir in macaroni until well blended. Cover and chill for at least 1 hour before serving.