

Macaroni Salad

It's wonderful to still be able to enjoy macaroni salad. We just made this for our 4th of July celebration along with some coleslaw and hamburgers.

The addition of green olives in this recipe truly enhances the taste of this salad.

Makes 6 one cup servings

In a large stockpot over high heat bring to a full boil:

4 quarts **water**

Add:

16 ounces **Tinkyada Elbow pasta** (one bag)

While the macaroni is cooking, place the following salad ingredients into a large bowl:

3 **stalks celery**, each sliced lengthwise and then sliced thinly horizontally

1 medium **onion**, chopped

½ cup **green olives**, sliced in half

½ cup **mayonnaise**

2 tablespoons **milk** or **non-dairy milk substitute**

2 tablespoons **apple cider vinegar**

1 tablespoon **sugar**

After elbows have finished cooking, drain thoroughly and add to salad ingredients. Mix well and refrigerate for at least an hour.

Serve cold.

- The only pasta brand we use is Tinkyada. The main ingredient is rice. And we've found this brand tastes the closest to wheat based spaghetti.
- Chopped red pepper can be substituted for green olives.