

## **Out of this World Macaroni Salad**

**Servings: About 4 side servings**

### **Ingredients**

- 1 ea pkg Ditalini pasta
- 4 tablespoons mayonnaise
- 2 tablespoons sour cream
- 2 – 3 tablespoons Dijon mustard
- ½ tsp salt + 2 – 3 tablespoons for potato water
- ½ tsp pepper
- 3 – 6 dill pickles – chopped small, reserve a little juice
- 3 stalks celery – sliced or chopped small
- ½ - 1 cup cheddar cheese – cubed small
- 2 – 3 boiled eggs – cubed (optional)
- Parsley or cilantro for garnish

### **Directions**

In a large pot, add water (hot enough to dissolve salt) and add about 2 – 3 tablespoons salt. Bring to a boil and cook until al-dente (or more if desired, but not a lot more), according to package directions. Remove to the sauce bowl and stir. Taste for seasonings and add more, if desired.

Meanwhile, in a large bowl, mix the mayonnaise, sour cream, mustard, salt and pepper with a little bit of the pickle juice until desired 'sauce' consistency is achieved. Stir in the pickles and celery.

Now, if you put the pasta in very warm, wait to put in the cheese and egg. The warmer the pasta, the more sauce it will absorb.

Refrigerate about 20 – 30 minutes or until the pasta have cooled enough to not melt the cheese. Stir in the cheese, then gently stir in the eggs.

Garnish with cilantro or parsley and serve

Variations: pickled onions are fantastic in this salad, also sliced olives make a great addition. Frozen peas thawed also make a great addition.

You can also garnish with paprika or maybe try Victoria Gourmet Honey Aleppo seasoning. This stuff is fantastic!