

MACARONI SALAD

Ingredients

1. 4 cups uncooked elbow macaroni
2. 1 cup mayonnaise
3. 1/4 cup distilled white vinegar
4. 2/3 cup white sugar
5. 2 1/2 tablespoons prepared yellow mustard
6. 1 1/2 teaspoons salt
7. 1/2 teaspoon ground black pepper
8. 1 large onion, chopped
9. 2 stalks celery, chopped
10. 1 green bell pepper, seeded and chopped
11. 1/4 cup grated carrot (optional)
12. 2 tablespoons chopped pimento peppers

Instructions

1. Bring a large pot of lightly salted water to a boil.
2. Add the macaroni, and cook until tender, about 8 minutes.
3. Rinse under cold water and drain.
4. In a large bowl, mix together the mayonnaise, vinegar, sugar, mustard, salt and pepper.
5. Stir in the onion, celery, green pepper, carrot, pimentos and macaroni.
6. Refrigerate for at least 4 hours before serving, but preferably overnight.