



Chef John39s Classic Macaroni Salad

Jacob · 29/09/2024



Prep Time

4 hrs 15 mins

Difficult

Medium

Servings

5 hrs

Description

This delistyle macaroni salad will always be a crowdpleaser whether its sitting next to some smoky ribs or just a humble hot dog Just pay attention to a few key details as you make it Top with sliced green onions if desired

Ingredients

- - 1 cup mayonnaise (Optional) - ¼ cup white vinegar - 2 tablespoons Dijon mustard - 2 teaspoons kosher salt
- or more to taste - ½ teaspoon ground black pepper - ? teaspoon cayenne pepper - 1 tablespoon white sugar
- or more to taste - 1 cup finely diced celery - ¾ cup diced red bell pepper - ½ cup grated carrot - ½ cup chopped green onions
- white and light parts - ¼ cup diced jalapeño pepper - ¼ cup diced poblano pepper - 1 (16 ounce) package uncooked elbow macaroni - 1 tablespoon water (Optional) - 1 tablespoon mayonnaise (Optional)

Instructions

1. Whisk mayonnaise
2. vinegar
3. Dijon
4. salt
5. black pepper
6. and cayenne together in a bowl until well blended. Whisk in sugar
7. then stir in celery
8. bell pepper
9. carrot
10. green onions
11. jalapeño pepper
12. and poblano pepper. Cover and refrigerate until macaroni is ready. Bring a large pot of generously salted water to a boil. Cook macaroni in the boiling water
13. stirring occasionally
14. until tender but firm to the bite
15. about 8 minutes. Drain but do not rinse. Let macaroni drain in a colander for about 5 minutes
16. shaking out the moisture from time to time. Pour macaroni into a large bowl; toss to separate and let cool to room temperature
17. 10 to 15 minutes. Macaroni should be sticky. Pour dressing over macaroni and stir until evenly distributed. Cover and refrigerate until macaroni absorbs the dressing
18. at least 4 hours or overnight if possible. Stir salad before serving. Mix water and remaining mayonnaise into salad for a fresher look.