



Bacon and Macaroni Salad

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

12

Description

Another perfect picnic or grilling addition

Ingredients

- - 1 pound sliced bacon - 1 (16 ounce) package elbow macaroni - 1 cup mayonnaise - ½ cup sour cream - 2 tablespoons prepared yellow mustard - ¼ cup white sugar - ¼ cup cider vinegar - ½ teaspoon salt - ½ teaspoon ground black pepper - 3 tomatoes
- seeded and chopped - 1 large cucumber
- peeled and chopped - 4 hard-cooked eggs
- chopped - ½ cup chopped celery - ½ cup sliced green olives

Instructions

1. Place bacon in a large
2. deep skillet. Cook over medium high heat until evenly brown. Drain
3. crumble and set aside. Bring a large pot of lightly salted water to a boil. Add the macaroni pasta
4. and cook until al dente
5. 8 to 10 minutes. Drain and rinse with cold water. Whisk the mayonnaise
6. sour cream
7. mustard
8. sugar
9. vinegar
10. salt
11. and pepper in a large bowl until the sugar has dissolved. Add the bacon
12. pasta
13. tomato
14. cucumber
15. egg
16. and celery. Gently fold until the salad is evenly covered with the dressing. Sprinkle with the sliced olives to serve.