

Amish Macaroni Salad

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 25 mins

Description

This Amish macaroni salad is a colorful and flavorful dish made with hardcooked eggs bell pepper and celery in a creamy dressing Best macaroni salad I have ever had I always get many requests for the recipe Enjoy

Ingredients

- - 2 cups uncooked elbow macaroni - 3 large hard-cooked eggs
- chopped - 1 small onion
- chopped - 3 stalks celery
- chopped - 1 small red bell pepper
- seeded and chopped - 2 tablespoons dill pickle relish - 2 cups creamy salad dressing (e.g. Miracle Whip) - $\frac{3}{4}$ cup white sugar - 3 tablespoons prepared yellow mustard - 2 $\frac{1}{4}$ teaspoons white vinegar - $\frac{3}{4}$ teaspoon celery seed - $\frac{1}{4}$ teaspoon salt

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. about 8 minutes. Drain and set aside to cool. Combine eggs
5. onion
6. celery
7. bell pepper
8. and relish in a large bowl. Stir together salad dressing
9. sugar
10. mustard
11. vinegar
12. celery seed
13. and salt in a small bowl. Pour over eggs and vegetables. Top with cooled macaroni; stir until well combined. Cover and chill in the refrigerator for at least 1 hour before serving.