MACARONI SALAD

mAKE ON wEDNESDAY FOR tHURSDAY SALAD BAR

INGREDIENTS

* 6 X 900g pkg elbow macaroni
* 6 cups Hellmann's mayonnaise
* 3 Tbsp. cider vinegar
* 3 Tbsp. mustard
* 6 tsp. sugar
* 3 tsp. salt
* 3/4 tsp. ground black pepper
* 3 cups thinly sliced celery
* 4 pkg frozen peas (thawed)
* 2-3 chopped onions
* 2-3 bunches grated carrot
* cheddar cheese cut into cubes

INSTRUCTIONS

1. Bring a large pot of salted water to a boil.
2. Pour in macaroni and cook until tender (DON’T OVERCOOK) ☺.
3. Drain completely & rinse well with cold water

Pasta must be cooked in smaller batches so it doesn't get overcooked & rinsed right away in cold water  ;-)

When being used for a cold salad, pasta should always be rinsed after cooking. This serves two purposes. First, it **stops the cooking process** immediately. Rinsing in cold water brings the temperature of the pasta down, which you don't want when eating it hot, but is OK in this instance since the pasta will be served cold. It also keeps the pasta **loose for the salad**. When left unrinsed, the starchy coating can make the pasta gummy and clump together.

For a dish where you want the pasta cold and distinct, rinse well after cooking to remove extra starch and cool down the pasta. Drain well Toss with oil. Let it sit a minute or two and toss again adding a bit more oil if needed. You have to keep tossing them frequently until evenly coated with oil to break up any sticking that occurs before it gets too strong. Do not pack them tightly for storage, keep them as loose as possible in a big bowl/tub but covered.

1. Store pasta loosely in metal trays in fridge covered.
2. Combine mayonnaise, mustard, vinegar, salt, pepper, and sugar and mix well. Taste and adjust seasoning. Save in a container separately
3. Prepare and store celery, carrot, onion, and peas separately.
4. Everything will be combined on salad bar day.