

# Best Macaroni Salad



Author: Bob and Robin Young    Cooking Time: 15 minutes  
Start to Finish Time: 25 minutes  
Preparation Time: 10 minutes  
Categories: Salad Dressing  
Servings: 12

Description: An All-American picnic favorite! There are many, many variations.  
Source: Inspired by Ree Drummond

## Ingredients

3 c Ditalini Pasta  
1/2 c Black Olives,  
drained and sliced  
6 slice Pickled Carrots,  
chopped  
1 stalk Celery, sliced  
thin  
2 T Green Tomato Relish  
4 whole Green Onions,  
white and green chopped  
3/4 c Ham, 1/4" dice  
1/4 c diced Bread and  
Butter Pickles  
1/2 c Mayonnaise  
2 T Red Wine Vinegar  
1 T Sugar  
1/4 T Sea Salt  
Fresh ground Tellicherry  
Black Pepper, to taste  
1/4 c whole Milk

## Directions -

Cook the pasta in lightly salted water according to package directions. Drain. Set aside. If it starts to clump, use a little olive oil in the water.

Mix together mayo, vinegar, sugar, salt, and pepper. Splash in enough milk to make it pourable. Set aside. (Dressing will seem a little thin, but it will thicken up as salad chills.)

Place cooled Ditalini pasta in a large bowl and pour in  $\frac{3}{4}$  of the dressing. Add the green tomato relish, black olives, carrots, celery, ham and onions. Thoroughly mix. Taste and adjust seasonings as needed. Toss and add more dressing if you would like. Add the diced pickles and a splash of pickle juice.

Chill for at least 2 hours before serving. Sprinkle with sliced green onion to serve!