

Janis Famous Macaroni Salad

Janis Spero

Unitarian Universalist Fellowship of Vero Beach, FL 2000

Servings: 8

1 box (16 ounce) elbow macaroni
3 hard-boiled eggs, chopped
2 stalks celery, finely chopped
2 large dill pickles, finely chopped
1/2 small onion, finely chopped
1/2 small can chopped black olives
1/4 cup dill pickle juice
1 1/4 cups mayonnaise
4 tablespoons yellow mustard
salt (to taste)
pepper (to taste)
1 hard-boiled egg, sliced
paprika (for garnish)

Preparation Time: 30 minutes

Cook Time: 10 minutes

Cook the macaroni according to package directions. Drain.

Add the hard-boiled eggs, celery, dill pickles, onion, black olives, pickle juice, mayonnaise and mustard. Mix thoroughly.

Add salt and pepper to taste.

Top with egg slices. Sprinkle with paprika.

Chill in the refrigerator.

Per Serving (excluding unknown items): 324 Calories; 32g Fat (85.1% calories from fat); 5g Protein; 8g Carbohydrate; 1g Dietary Fiber; 118mg Cholesterol; 538mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 3 Fat; 0 Other Carbohydrates.