

# Macaroni Salad III

Ruth Kern - Wilkes Barre, PA

Treasure Classics - National LP Gas Association - 1985

## Yield: 6 to 8 servings

*1 pound medium sea shell  
macaroni  
1 green pepper, chopped  
1 to 2 ribs celery with  
leaves, diced  
1 small onion, chopped  
1 cup or more boiled or  
baked ham, cubed  
2 hard-cooked eggs, diced  
1 can condensed milk,  
sweetened  
1/4 bottle chili sauce  
1/2 cup cider vinegar  
1 raw egg  
salt (to taste)  
pepper (to taste)*

## Preparation Time: 30 minutes

### Cook Time: 12 minutes

Cook the shells. Cool. Add the green pepper, celery, onion, ham and eggs.

In a bowl, blend well the condensed milk, chili sauce, vinegar and raw egg.

Add the milk mixture to the macaroni mixture. Mix well. Salt and pepper to taste.

Refrigerate until ready to serve.

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Per Serving (excluding unknown items): 1196 Calories; 37g Fat (27.4% calories from fat); 38g Protein; 184g Carbohydrate; 2g Dietary Fiber; 528mg Cholesterol; 518mg Sodium. Exchanges: 2 Lean Meat; 1 1/2 Vegetable; 6 1/2 Fat; 11 1/2 Other Carbohydrates.