
Barbecue Macaroni Salad

Andrea Bolden - Unionville, TN

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1 cup mayonnaise
2 teaspoons sugar
3/4 teaspoon ground mustard
1/4 teaspoon salt, `
1/4 teaspoon pepper
4 cups cooked elbow macaroni
1 to 3 tablespoons barbecue sauce
1 tablespoon ranch salad dressing mix
2 hard-boiled eggs, chopped
2 tablespoons sweet pickle relish
additional barbecue sauce (optional)

Make the dressing: In a small bowl, combine the mayonnaise, sugar, ground mustard, salt and pepper.

Place the cooked macaroni into a large bowl.

Stir in the dressing.

Stir in the barbecue sauce, ranch dressing mix, chopped eggs and pickle relish.

Toss gently to coat. Drizzle with additional barbecue sauce, if desired.

Refrigerate until serving.

Salads

Per Serving (excluding unknown items): 2782 Calories; 206g Fat (64.3% calories from fat); 46g Protein; 211g Carbohydrate; 11g Dietary Fiber; 501mg Cholesterol; 4198mg Sodium. Exchanges: 10 Grain(Starch); 2 Lean Meat; 17 Fat; 3 1/2 Other Carbohydrates.