

MACARONI SALAD

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
141 cal	20 g	3 g	6 g	26 mg	217 mg	14 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
WATER,BOILING	29-1/4 lbs	3 gal 2 qts	
SALT	7/8 oz	1 tbsp	
OIL,SALAD	5/8 oz	1 tbsp	
MACARONI NOODLES,ELBOW,DRY	4-3/8 lbs	1 gal 3/4 qts	
EGG,HARD COOKED,CHOPPED	1-1/4 lbs	1 qts	
CELERY,FRESH,CHOPPED	1-7/8 lbs	1 qts 3-1/8 cup	2-5/8 lbs
ONIONS,FRESH,CHOPPED	1-3/8 lbs	3-7/8 cup	1-1/2 lbs
PICKLE RELISH,SWEET	1-1/3 lbs	2-1/2 cup	
SALAD DRESSING,MAYONNAISE TYPE	2 lbs	1 qts	
PIMIENTO,CANNED,DRAINED,CHOPPED	6-3/4 oz	1 cup	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
VINEGAR,DISTILLED	6-1/4 oz	3/4 cup	
PAPRIKA,GROUND	1/8 oz	1/3 tsp	

Method

- 1 Add salt and salad oil to water; heat to a rolling boil.
- 2 Slowly add macaroni while stirring constantly, until water boils again. Cook about 15 minutes or until tender; stir occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly.
- 4 Combine macaroni, chopped eggs, celery, onions, pickle relish, Salad Dressing, pimientos, pepper, and vinegar. Toss lightly.
- 5 Garnish with paprika.
- 6 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.