



Harveys Supermarkets Big Island Macaroni Salad



Ingredient List

- 2 cups whole milk (1 & 1/2 and 1/2 cup set aside)
- 2 cups mayonaise (divided like milk)
- 1 pound Southern Home elbow macaroni
- 1 tbsp. brown sugar
- salt and pepper
- 1/2 cup cider vinegar
- 4 green onions, sliced thinly
- 1 celery stalk, chopped
- 1 large carrot, grated or julienne

Directions

1. Cook the macaroni. Bring enough water to a boil in large pot. Cook pasta until extremely soft - better to be overcooked than under - around 15 mins. Drain pasta and return to pot. Pour in vinegar and toss until it is absorbed. Set aside to cool (about 10 mins.).
2. Make the dressing. In a large bowl, whisk 1 & 1/2 cups milk, 1 & 1/2 cups mayonnaise, brown sugar, 1 teaspoon salt and 2 tsp. black pepper. Add pasta and toss until well-coated. Allow to continue cooling.
3. Add carrots, celery, green onions along with the remaining 1/2 cup milk and 1/2 cup of mayonnaise. Stir to combine all and season to taste with salt and pepper. Cover and refrigerate 1 to 2 hours or overnight before serving.

Enjoy!