

Michelle's Macaroni Salad

Ingredients:

1 lb. Elbow Macaroni

6-8 Eggs

1 whole Carrot

1 stalk of Celery

½ Onion or 4-6 Green Onions

½ tsp. Mustard

Salt

Black Pepper

Mayonnaise to your taste (I started with $\frac{3}{4}$ of a cup and added slowly.)



While the macaroni and eggs are boiling cut up the veggies. (For the carrots & celery, I julienned them.) Put them into a large bowl, bigger than you are going to serve this in, so you can mix the entire ingredients well.

Cut up six eggs and mix them in with the veggies. You can add salt and pepper to taste at this time, as well as, half of the mayonnaise (adding more to taste as you are mixing the salad) along with some of the macaroni. Mix well, adding more macaroni as you're mixing. Transfer the salad to the bowl you want to serve in. Slice remaining two eggs (if you wish) and place them on the top of the salad with a sprinkle of Paprika on them. Cover and refrigerate for 3-5 hours or overnight.

TIP: The more colorful your veggies, the nicer it will look. EX: green onion instead of white or yellow onion.

Maybe some Red Pepper if you like that as well!