**Carol’s Mom’s Famous Macaroni Salad**

Summertime picnics are not complete without side dishes! My momma used to make this one all the time and it’s the cool crunch of the celery that makes it so memorable. It’s a basic macaroni salad... nothing fancy, and so easy to make! But the unexpected bite from the pickle juice and the little bit of yellow mustard makes your family fall in love with it and keep coming back for more!

My momma used to get fancy sometimes and would add cooked shrimp and imitation crab meat to this salad. Oh my gosh it was the best, especially with a little bit of Old Bay sprinkled over the top!!! My parents are originally from Maryland, so to this day, I still keep a canister of Old Bay in my fridge because you never know when you’ll need it.

Let’s get cooking together...

**Ingredients:**
• 4 Cups Cooked Elbow Noodles (About 1/2 of 16 Oz Box)
• 1/4 - 1/2 Cup Mayo
• 1 or 2 Tbsp Yellow Mustard
• Not Pictured: 1/8 or 1/4 Cup Dill Pickle Juice
• 2 Stalks Celery, Diced
• 1-2 Tsp Each - Salt and Pepper
• Optional: Old Bay

**How to Make:**
• Boil noodles according to box. Cook between firm and al dente. For my box that was between 6 and 7 minutes. Do not overcook the noodles or they’ll be mushy. I always add salt and a little bit of olive oil to my water when making pasta.
• Strain water out of noodles and let cool for a little bit.
• In a large mixing bowl, add noodles, celery, 1/4 cup mayo, 1 Tbsp yellow mustard and 1/8 Cup pickle juice along with salt and pepper.
• Mix ingredients together. Add more mayo, pickle juice and a little bit of mustard as needed until desired creaminess. It’s easy to make it too wet with pickle juice and mayo, so add a little at a time and keep combining each time before adding more.
• Cover with lid and place in fridge to chill.
• Once chilled, serve with or without Old Bay to sprinkle over the top and Enjoy! :)

Tyler has been jumping in the kitchen so much with her girls already this summer and I’m so proud of her! I’m hoping your family is having just as much fun in the kitchen this summer, too! We’d love to see your pictures and hear how these recipes turned out for you. You can share them with us on the [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/).

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Originally posted on [**Carolbake.com**](http://carolbake.com/)