
Hawaiian-Style Macaroni Salad

2 cups whole milk, divided
2 cups mayonnaise, divided
1 tablespoon brown sugar
1 tablespoon plus ½ tea-
spoon salt, divided
2 teaspoons black pepper

1 pound macaroni elbows
½ cup cider vinegar
4 scallions, sliced thin
1 large carrot, peeled and
grated
1 celery rib, chopped fine

1. To make dressing, whisk together 1½ cups milk, 1 cup mayonnaise, brown sugar, ½ teaspoon salt and 2 teaspoons black pepper (or pepper to taste). Set aside.

2. Bring 4 quarts water to a boil in large pot. Add 1 tablespoon salt and pasta and cook until very soft, about 15 minutes. Drain pasta and return to pot.

3. Add vinegar and toss until absorbed. Transfer to a bowl. Cool pasta, then stir in dressing until well-coated. Cool completely.

4. To assemble salad, add scallions, carrot, celery, remaining milk and remaining mayonnaise to pasta mixture and stir to combine. Season to taste. Refrigerate covered for at least 1 hour and up to 2 days.

— *Cook's Country* magazine, submitted by Janie Harris Kelly
