# Macaroni Salad

**Ingredients**

* 3 cups elbow macaroni
* 1 1/2 cups mayonnaise
* 1/2 large onion, minced
* 1/4 cup chopped fresh parsley
* 2 tablespoons prepared yellow mustard
* 2 teaspoons vinegar
* 1 teaspoon white sugar, or more to taste
* 3/4 teaspoon celery seed
* 1/2 teaspoon salt
* 3 hard-boiled eggs, chopped

**Directions**

1. Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water, stirring occasionally, until cooked through but firm to the bite, 8 minutes; drain.
2. Rinse macaroni in cold water until cool; drain.
3. Stir mayonnaise, onion, parsley, mustard, vinegar, sugar, celery seed, and salt together in a bowl; add macaroni and eggs and stir to coat.
4. Chill in refrigerate for 30 minutes before serving.

Variations:

1. Add 1 cup of cheddar cheese, shredded
2. 2 cups crab meat or lobster, diced
3. 2 cups diced chicken

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