

Macaroni Salad

1/2 # elbow macaroni cooked
1/2 Cup chopped celery
1 sweet white onion finely chopped
Fresh Parsley to taste
Grated carrots to taste and color
1/2 dozen hard boiled eggs

Dressing: I usually make this and boil the eggs the day before.

1 1/2 cup sugar
1 1/2 cup water
1/4 cup flour
1/2 cup white vinegar
1/2 TBS. salt

Directions: Cook the above dressing ingredients on the stove until "clear". Cool. Then add the following

2 TBSP Yellow Mustard
1/2 cup salad dressing

Assemble the above and pour dressing over all. Mix well. Keeps nice and gets better with age. Make up to 24 hours before needed. I usually double the ingredients and just make one container of the dressing it goes a long way and keeps a couple weeks in the frig.

Enjoy!