



## Stirring Up Memories

# Sweet Macaroni Salad

### INGREDIENTS:

|       |                       |        |                           |
|-------|-----------------------|--------|---------------------------|
| 2 qt. | Cooked elbow macaroni | ½ cup  | Chopped red pepper        |
| 1 cup | Golden raisins        | ½ cup  | Chopped orange            |
| 1 cup | Dried cranberries     |        | pepper                    |
| ½ cup | Chopped sweet onion   | ½ cups | Mayonnaise                |
| ½ cup | Chopped cucumber      |        | Salt and pepper, to taste |
| ½ cup | Chopped green pepper  |        |                           |
| ½ cup | Chopped yellow pepper |        | <i>Continued on back</i>  |

**OPTIONAL ADDITIONS:**

Celery

Peas

Diced hard-boiled eggs

Tuna

Cheese

Tomatoes

**INSTRUCTIONS:**

1. Bring a large pot of salted water to a boil over high heat.

Add macaroni and cook according to package directions; drain, rinse under cold water, and drain again.

2. Combine the mayonnaise, sweet onion, cucumber, and peppers in a large bowl. Add the golden raisins and cranberries. Stir mayonnaise mixture into the macaroni. Cover bowl and refrigerate for two hours.

Serve cold.

cooked elbow macaroni