

# Mack's Macaroni / Potato Salad

Of all the recipes my dad left me, his macaroni / potato salad recipe is one of my backyard go-to's. The basic ingredients work either way for a great side dish. Thanks Pop!

## Ingredients:

- 1 lb. Ditalini or Salad macaroni  
or
- 2 lbs. Red Skinned Potatoes
- 1 cup mayonnaise
- 5 eggs (*hard boiled*)
- 1 cup sweet spicy pickle chips + 1 tsp. sweet pickle juice
- 1 cup dill pickle chips + 1 tsp. dill pickle juice
- 2-3 ribs of celery
- ½ lg. red onion
- 1 tsp. + 1/2 tsp. Prairie Dust

## Directions:

1. Prepare macaroni according to package directions. Once cooked until tender, cool and set aside.  
or
2. Cube potatoes into bite size chunks and cook until just fork tender, drain, rinse and set aside to cool
3. Cut hard boiled eggs in half. Remove the yolks, place in a large bowl. Chop egg whites, and set aside.
4. Finely chop the pickles, Set aside.
5. Small dice celery and onion, Set aside
6. In the large bowl, combine egg yolks with mayonnaise, pickle juice and 1 tsp. Prairie Dust. Mix until smooth, and no large chunks of egg yolk remain.
7. Add chopped egg white, pickle, celery and onion to dressing, stir to combine.
8. Add cooked macaroni or potato and fold together to not tear up macaroni or potatoes, refrigerate at least 2 hours

Best if allowed to sit for 4-6 hours for flavors to meld. If making the day before, increase dressing quantity by 25-50%, as the macaroni / potato benefits from additional moisture, as it will continue to absorb the longer it sits.

Immediately before service, add additional Prairie Dust on top.

*(You can also make chicken salad or tuna salad with this same recipe)*