

Prairie Dust Macaroni Salad

One of the mainstays of any Barbecue is macaroni Salad.

Scott from Green Card Q gave me this Recipe for his Prairie Dust version.

Ingredients:

- 1/2 lb. elbow macaroni
- 2/3 cup mayonnaise (*Hellman's / Best Foods only*)
- 1 tbsp. spicy brown mustard
- 1 tbsp. prepared yellow mustard
- 4 eggs (*hard boiled*)
- 1 cup whole black olives (*approximately 1/2 large can*)
- 1 cup dill pickle chips
- 2-3 large Cebollitas (*Mexican green onion*)
- 1 tsp. + 1/2 tsp. Prairie Dust
- 1 tbsp. olive oil

Directions:

1. Prepare macaroni according to package directions. Once cooked until tender, cool and set aside.
2. Toss green onions with olive oil and 1/2 tsp. Prairie Dust.
3. Prepare grill for medium heat. Add onions, and cook until tender and exterior begins to char. Remove from heat, chop, and allow to cool.
4. Cut hard boiled eggs in half. Remove the yolks, place in a large bowl. Chop egg whites, and set aside.
5. Finely chop the pickles and olives. Set aside.
6. In the large bowl, combine egg yolks with mayonnaise, both types of mustard, chopped Cebollitas, and 1 tsp. Prairie Dust. Mix until smooth, and no large chunks of egg yolk remain.
7. Add cooked macaroni, chopped egg white, olive and pickle to dressing, toss to combine. Refrigerate.

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 benefits from additional moisture, as it will continue to absorb the longer it sits.

Immediately before service, add additional Prairie Dust to taste.

Thank You, Scott Shimano, Green Card Q for the recipe