



Spicy Picnic Macaroni Salad

Cassandra, an employee who has worked for us for many years, LOVES to cook and create her own recipes. She's really good at it, too! Spicy Picnic Macaroni Salad is a recipe she created which uses products we sell at our farmstands (in bold text below). We've tried it and think you're going to love it as much as we do!

Ingredients:

4 cups elbow macaroni

1/2 cup **Amish Kaskaskia Valley Old Fashioned Pepper Relish** or 3 whole roasted red peppers, chopped (more to taste, can use pimentos)

1/2 cup black olives, finely chopped

1/2 cup diced **Amish Kaskaskia Valley Sweet Fire Bread & Butter Pickles & Peppers** (I use the whole jar!), pickle juiced saved

3 whole green onions, sliced (white and dark green parts)

1/2 cup – 3/4 cup **Amish Kaskaskia Valley Mild Jalapeno Mayo & Mustard Spread**

1/4 teaspoon salt, more to taste

black pepper, to taste

1/4 cup milk, more if needed



pickle juice from **Amish Kaskaskia Valley Sweet Fire Bread & Butter**

Pickles & Peppers, to taste

Directions:

Cook the macaroni in lightly salted water according to package directions.

Drain and rinse under cold water to cool. Set aside.

Mix together mayo mustard spread, salt, and pepper. Splash in enough milk to make it pourable. Splash in pickle juice for extra flavor. Taste and adjust seasonings as needed. Set aside.

Place cooled macaroni in a large bowl and pour 3/4 of the dressing on top. Toss and add more dressing to taste. (Dressing will seem a little thin, but it will thicken as salad chills.)

Stir in olives, pepper relish (or pimentos), pickles, and green onions. Add more of any ingredient if you'd like more bang! At the end, splash in a little more pickle juice and stir.

Chill for at least 2 hours before serving. Add a big splash of milk before serving to make it nice and creamy. Sprinkle with sliced green onions as well. Serves 12.

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