***Recipe #562 Macaroni Salad, UPDATED***

***Serving Size and Ingredients: 4 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 4 ¼ pks. | 8 ¼ pks. | 16 ½ pks. | Elbow Macaroni (8 oz.) pk. |
| 3 cups + 2 Tbsp. | 6 ¼ cups | 12 ½ cups | Mayonnaise, Light  |
| ½ cup + 1 tsp. | 1 cup + 1 Tbsp. | 2 cups + 1 Tbsp. | Apple Cider Vinegar |
| 1 Tbsp. | 2 Tbsp. | 4 TBSP | Sugar |
|  |  |  |  |
| 1 tsp. | 2 tsp. | 1 Tbsp. + 1 ¼ tsp. | White Pepper |
| 1 cup + 1 Tbsp. | 2 cups + 1 Tbsp. | 4 cups + 2 Tbsp. | Green Onions, Sliced |
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***Recipe #562 Macaroni Salad,***

 ***Instructions:***

1. ***Bring a large pot of lightly salted water to a boil. Add macaroni, and cook until tender, Drain, and rinse under cold running water.***
2. ***In a large bowl, mix together the mayonnaise, vinegar, sugar, pepper, and green onions. Stir in the macaroni. Refrigerate until chilled before serving, at least 30 minutes***