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### **Pimento Macaroni Salad**

Serves 6-8

1 lb elbow macaroni  
1 lb sharp cheddar cheese, shredded  
4 green onions, sliced

#### ***Pimento Dressing Ingredients:***

1/2 package of cream cheese, softened  
1/2 cup mayonnaise  
1 tablespoon apple cider vinegar  
1 teaspoon Worcestershire sauce  
1/2 teaspoon hot sauce  
3/4 cup chopped pimentos (1- 4oz jar)  
1/2 cup chopped pickled jalapeños  
2 tablespoons onion, grated  
1 teaspoon paprika  
2 teaspoons sugar  
1/4 teaspoon cayenne  
1/4 teaspoon dried mustard  
1 teaspoon celery seed  
1/4 teaspoon kosher salt  
1/4 teaspoon fresh ground pepper

#### ***Directions:***

1. Boil the elbow macaroni until *al dente*, drain, rinse, and let the cooked pasta cool in a colander.
2. Meanwhile, prepare the pimento dressing. Combine the softened cream cheese, mayonnaise, vinegar, Worcestershire sauce, hot sauce, diced pimentos, diced pickled jalapeños, grated onion, and spices together.
3. Once the pasta has cooled, mix the pasta together with the pimento dressing. Toss in the cheese and green onions, and mix until combined. Refrigerate until ready to serve.