

# SOUTHERN MACARONI SALAD RECIPE

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Follow our complete, step-by-step, recipe to learn how to make our easy Southern Macaroni Pasta Salad with mayonnaise.



Quick and easy, this Macaroni Salad recipe is another old Southern classic. Make it a day or two

ahead of time if needed. Great for home, picnics, potlucks, any old place.

This is a quick and easy recipe for making our Southern Macaroni Pasta Salad. You'll love it, and it can even be made a day or two in advance if you need to do it that way.

Macaroni Salad is another one of those dishes that shows up everywhere it seems. At church socials, potluck dinners, picnics, cookouts, or any old place. It travels well so you can share it with all of your family and friends at your next get together.

This is a pretty basic recipe that I saw over on the [Duke's® Mayonnaise website](#). They have lots of good recipes, and you have to know how much I do love me some Duke's Mayonnaise. It's my favorite for sure. Smile.

I suggest you make the basic version first, then you can add to it anyway you like. Bacon bits, small cubes of ham, diced tomatoes, sweet pickle relish and lots more can be added to make the recipe your very own. You'll find lots of different ways to make it online if you search for them.

It's a creamy, cool, refreshing dish to serve during the hot summer months. And, it goes great with about anything you might cook on the grill, especially some barbecue. Just saying.

Ready to give our recipe a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

**Classic Macaroni Salad Recipe** – You'll need these ingredients.

Prepare the pasta according to the directions on the package.

This is 2 cups of dry pasta that has been cooked, drained, rinsed, drained again. Set aside for now.

**Prepare your vegetables.** Wash the celery and the bell pepper. Then...

Slice the 1/2 cup of celery.

Dice 1/2 cup of bell pepper.

Chop 1/4 cup of onion.

Place 1 cup of Duke's Mayonnaise in a large mixing bowl.

Add 2 Tablespoons of vinegar. I used Apple Cider, white will work just as well.

Add 1 Tablespoon of Yellow Mustard.

Add 1 teaspoon of Sugar.

Add 1 teaspoon of Salt.

Add 1/4 teaspoon of Black Pepper.

Grab a spoon and mix everything together until fully combined.

Add the 1/2 cup of sliced celery.

Add the 1/2 cup of diced Bell Pepper.

Add the 1/4th cup of chopped onions.

Add the drained pasta to the bowl.

Use a large spoon and mix all the ingredients together. Be sure to scoop down to the bottom and work all the mayonnaise into the pasta.

Cover the bowl with a lid, plastic wrap, or aluminum foil.

Place the covered bowl in your refrigerator and let the flavors blend together for several hours.

Enjoy!