

BBQ Macaroni Salad

Author: From Cook's Country magazine



Table salt

- 1 pound elbow macaroni**
- 1 whole red bell pepper, seeded and chopped fine (use more)**
- 1 rib celery, chopped fine, and use more**
- 4 whole scallions, sliced thin, or red onion minced**
- 2 tablespoons cider vinegar**
- 1 teaspoon hot sauce**
- 1 teaspoon chili powder**
- 1/8 teaspoon garlic powder**
- 1 pinch cayenne pepper**
- 1 cup mayonnaise, low-fat may be fine**
- 1/2 cup barbecue sauce (I used an Ancho Chile Glaze, similar to a BBQ sauce)**
- Ground black pepper**

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 343 Calories; 20g Fat (50.3% calories from fat); 7g Protein; 37g Carbohydrate; 2g Dietary Fiber; 8mg Cholesterol; 250mg Sodium. Exchanges: 2 Grain(Starch); 0 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.

Your Text Here

**Carolyn T's
Cookbook**

Servings: 10

Notes: After sitting for a few hours or overnight, the salad may be a bit dry. Sprinkle the salad with a bit of cold water and stir to loosen it up. Tomatoes would be a nice addition to this salad, and perhaps some chopped cooked chicken would elevate this to a nice summertime main dish.

Description:

1. Bring 4 quarts water to boil in large pot. Add 1 tablespoon salt and macaroni and cook until nearly tender, about 5 minutes. Drain in colander and rinse with cold water until cool, then drain once more, briefly, so that pasta is still moist; transfer to large bowl.
2. Stir in bell pepper, celery, scallions, vinegar, hot sauce, chili powder, garlic powder, and cayenne pepper, and let sit until flavors are absorbed, about 2 minutes. Stir in mayonnaise and barbecue sauce and let sit until salad is no longer watery, about 5 minutes. Season with salt and pepper and serve. (The salad can be covered and refrigerated for up to 2 days. Check seasonings before serving.)