

Peas, Cheese and Macaroni Salad

Author: My own, but adapted from a lot of old-time recipes.

***Carolyn T's
Main Cookbook***

Servings: 6



Notes: If some of the ingredients don't appeal, just leave them out. You can also add some diced sweet pickle.

Description: Just a simple, but old fashioned salad

1. Mix the mayonnaise, vinegar and mustard and set aside.
2. Prepare, drain and set aside the cooked bacon.
3. Combine all other ingredients. Add the dressing and season with pepper and salt, if desired and gently stir together. Garnish with bacon and additional parsley. Chill for an hour or two before serving, if time permits.

1 pound frozen peas (petite size, if possible), partially defrosted
1/3 cup sharp cheddar cheese, cubed, small
3 whole green onions, minced, including green tops
3 slices bacon, fried until crisp, minced
2/3 cup celery, diced
3/4 cup macaroni, cooked, rinsed in cold water, drained
1/2 cup mayonnaise
1 teaspoon Dijon mustard
1/2 teaspoon red wine vinegar
2 tablespoons Italian parsley, chopped
2 large eggs, hard-boiled, chopped
1/2 teaspoon dried thyme, crushed
Pepper, and perhaps some salt, to taste

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 313 Calories; 21g Fat (59.8% calories from fat); 11g Protein; 22g Carbohydrate; 4g Dietary Fiber; 86mg Cholesterol; 327mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 2 Fat; 0 Other Carbohydrates.