

Creamy Macaroni Salad

A very appetizing dish that is easily brightened up with garnishings such as tomato wedges, spring onion leaves and fine carrot sticks.

Ingredients:

150 gm Macaroni
250 gm Sour Cream
2/3 cup milk
1 teaspoon English Mustard
4 Spring Onions
2/3 cup tasty cheddar cheese
2 sticks celery
1 green pepper

Method:

Cook the macaroni in boiling salted water until tender then drain, and rinse in cold water.

Mix the sour cream, milk and mustard to a smooth consistency

Slice the celery finely together with the green pepper. Finely chop the spring onions separately.

Combine together the chopped vegetables, grated cheese and sour cream mixture. Fold this gently into the macaroni and season with salt and pepper to taste.

A little more milk may be added if the salad is to stand as the mixture will naturally thicken itself.

(Serves 6 – 8 people)