

# Our State eats

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## Macaroni Salad

*Yield: 10-12 servings.*

- 1 pound elbow macaroni**
- 1 cup mayonnaise**
- ½ cup sour cream**
- 1 teaspoon salt**
- ½ teaspoon freshly ground black pepper**
- 2 teaspoons sugar**
- 3 tablespoons dill pickle juice**
- 1 cup fresh white corn, cut from the cob, approximately 4 ears**
- 1 cup chopped celery**
- 2 tablespoons red onion, finely chopped**
- 1 green bell pepper, chopped**
- 4 hard-boiled eggs, chopped**

Cook macaroni according to directions on the package. Drain in a colander and rinse well with cold water. Place in a large mixing bowl and set aside to cool.

In a separate mixing bowl, whisk together mayonnaise, sour cream, salt, pepper, sugar, and pickle juice. Whisk until sugar has dissolved. Pour mayonnaise mixture over the macaroni and toss well.

Add fresh corn, celery, onion, bell pepper, and chopped eggs to the macaroni and toss well. Additional mayonnaise may be added to reach desired consistency. Salt to taste. Refrigerate until ready to serve.



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