

MACARONI SALAD  
(For 200 chicken halves)

SLEEZY CHICKEN BARBECUE  
B Jones

5 doz. large eggs  
3 bunches celery  
3 # carrots  
3 # onions  
8 oz. Mustard  
16 oz. Sweet pickles  
\*\*8 # macaroni  
\*\*1 gallon Mayonnaise (Bakers & Chefs Extra Heavy Mayonnaise, Hotel & Restaurant Quality)  
1/2 c. sugar  
Salt & pepper, to taste (about 1/2 Tablespoon each)

Hard boil the eggs- Put raw eggs in large pot, add about 1 T. salt, cover with cold water, bring to a rolling boil, turn heat down to low, cover pot with lid, cook for 20 minutes, drain, gently shake in the cooking pot, cover with cold water, peel immediately after cooking, rinse each egg to be sure there are no pieces of shell. Cook the macaroni- bring a large pot of lukewarm water to a rolling boil, add about 1 T. salt, add about 3 T. vegetable oil- to prevent sticking, add macaroni-amount will be determined by the size of pot, stir macaroni until it begins to boil again, turn down heat to low, cover pot, cook for about 10 to 15 minutes until macaroni is done, stir once or twice during cooking to prevent the macaroni from sticking together and from sticking to bottom of pot

Carrots- peel, cut off ends, rinse

Celery- break apart, cut off ends, clean under running cold water to remove dirt, cut out bad spots

Onions- peel and rinse

Pickles- pour juice into empty mustard container to rinse out all mustard, juice will be used in the dressing, cut all stems off ends of pickles

If a food processor is available, use it to grate the celery, carrots, onions, eggs and pickles. If one isn't available, then chop the vegetables, pickles and eggs into small pieces

Dressing- mix mayonnaise, sugar, salt, pepper, mustard, pickle juice, sugar; stir well

Combine: macaroni, chopped carrots, celery, onions, eggs and pickles

Add dressing, MIX WELL

Keep chilled until ready to sell

\*\*Can be purchased at a Sam's Club