



FROM ANDREA'S KITCHEN

SHRIMP MACARONI SALAD

by Andrea Woodson

June's recipe comes from my paternal grandmother's collection. Our large family would gather for summer BBQ's and picnics and we would always bring this dish. As we walked away with the empty container, I remember people begging my mom for the recipe. On hot summer nights, when I just don't feel like turning on the oven, I find this is refreshing and light fare. I enjoy serving it with buttery crackers. I love that it fits the summer season's busy lifestyle because it can be made in advance. Enjoy this simple and delicious comfort food at home or make it and become popular at your next outdoor gathering or summer family night!

INGREDIENTS

- 1 lb. pasta (use any shape you want)
- 2 – 6 oz. cans shrimp or equal amount of fresh cooked shrimp
- 3 eggs hardboiled
- 4 oz. jar of pimentos
- 1/2 cup of onion
- 2 stalks of celery
- 1/4 cup parsley
- 16 oz. Italian dressing
- 1 cup of mayonnaise

PREPARATION

Cook pasta according to directions on the box. In a large bowl add finely chopped onion, parsley, and celery. Next dice the shrimp (I prefer canned shrimp because of the great flavor) boiled eggs, and the whole jar of pimentos and add to the bowl with onion, celery and parsley. Drain the cooked pasta, and while it is still hot, add to the shrimp and veggies and Italian dressing and allow the dressing to absorb a few minutes. Last, stir in mayonnaise. Refrigerate for at least 2 hours. Season with salt and serve chilled with crackers. ENJOY!

