Macaroni Salad

Here’s a classic side dish if ever there was one! Inspired by the recipe in the [Dinosaur BBQ Cookbook](https://smile.amazon.com/Dinosaur-Bar-B-Que-Roadhouse-John-Stage/dp/1580082653/ref=sr_1_2?crid=2S01BNR6GRJ1V&dchild=1&keywords=dinosaur+bbq+cookbook&qid=1619225583&sprefix=dinosaur+bbq%2Caps%2C224&sr=8-2), this recipe has some modifications to make it tangy and delicious!

Perfect for outdoor dinners as the weather gets nicer, or for a lunch during a virtual conference – your pick!

The Salad:

* 1 pound small pasta shells
* 2 medium ripe tomatoes, cored and diced
* 1 cup thinly sliced celery
* ½ cup finely diced green pepper

The Dressing:

* ¾ cup mayonnaise (you can replace some with sour cream if you wish!)
* ¼ cup cider vinegar
* ¼ cup creole or spicy brown mustard (preferably Zatarain’s)
* 4 cloves garlic
* 1 teaspoon brown sugar
* 1 teaspoon kosher salt
* 1 teaspoon black pepper

Cook the shells in a large quantity of well-salted, rapidly boiling water until al dente. Drain and cool down the shells under cold running water. Darin again and put them ina large bowl. Add the tomatoes, celery, and peppers.

Make the dressing by mixing all ingredients together. Stir into the pasta until coated and creamy. Taste and fix the seasonings if you need to. Refrigerate or serve pronto.