



## Cajun Macaroni Salad

### INGREDIENTS

- 1 small red onion, finely chopped
- Kosher salt
- 8 ounces elbow macaroni
- 1/4 cup milk
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 2 tablespoons Creole mustard
- 1/2 cup chopped pickled okra or pickled green beans, plus 1/4 cup brine
- 1 teaspoon sugar
- 1 to 2 teaspoons hot sauce
- 2 bell peppers (1 red, 1 yellow), chopped
- 2 stalks celery, chopped, plus 1/2 cup chopped leaves
- 1/4 cup chopped fresh parsley

Yield 6-8 servings

Recipe from Food Network Kitchen

### INSTRUCTION

1. Soak the red onion in a bowl of ice water for 15 minutes; drain and pat dry. Meanwhile, bring a large pot of salted water to a boil. Add the macaroni and cook as the label directs. Drain, transfer to a bowl and toss with 3 tablespoons milk. Let cool.
2. Whisk the mayonnaise, sour cream, mustard, pickle brine, sugar, hot sauce, remaining 1 tablespoon milk and 1/2 teaspoon salt in a large bowl. Add the macaroni, red onion, bell peppers, celery, celery leaves and parsley; toss to coat. Cover and refrigerate at least 2 hours. Stir again before serving; season with salt.