

## Carol's Macaroni Salad

1 10oz. pkg. shell macaroni or elbow if you prefer  
1 Tbs. Accent  
2 Tbs. Seasoned Salt  
3 Tbs. Lemon Juice  
4 Tbs. Oil (Canola, vegetable, or olive)  
1 c. chopped celery  
1/2 c. chopped bell pepper  
1/2 c. chopped onion  
1/2 c. chopped ripe olives  
1/2 c. pimentos  
Mayonnaise

Cook macaroni according to package directions. Do not overcook. When done, drain and rinse with cold water. Place in large bowl.

Add 1 tablespoon Accent, 2 tablespoons seasoned salt, 3 tablespoons lemon juice, and 4 tablespoons oil. Stir well, cover and refrigerate overnight.

The next day, add 1 cup chopped bell pepper, 1/2 cup chopped onion, 1/2 cup chopped ripe (black) olives, and 1/2 cup pimentos. Stir.

Add one tablespoonful of mayonnaise at a time until you reach the desired amount to your tastes.

Can easily be doubled or more if needed. Salad will keep in fridge for up to one week.

-The Whiskey Chick