

Beverly Keller's Macaroni Salad

Adapted from Beverly Keller's Macaroni Salad published in St. Louis Catholic School's More Heavenly Delights

Serves 4-6

- 1 (7 oz) box Skinner elbow macaroni
- 1/3 cup finely chopped onion
- 1/3 cup chopped green bell pepper
- 1 (med to large) ripe tomato, finely chopped
- 3/4 tsp Kosher salt
- 1/2 tsp celery salt
- 1/4 tsp ground black pepper (add more to taste, if needed)
- 3/4 cup Duke's or Hellman's Mayonnaise

Cook pasta according to package directions until al dente. Drain, rinse with cool water and drain completely. Immediately stir in the onion and bell pepper while the pasta is still warm. Add the tomato, salt, celery salt, black pepper and mayonnaise. Stir until well blended. Chill and serve. Can be made ahead of time and refrigerated overnight. Best when used within three days. Makes 5 to 6 cups.

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