



"Bake what you love and love what you bake" Established in 2005
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All American Macaroni Salad

Here is what you need:

1-cup mayo
1-teaspoon white vinegar
1-teaspoon sugar
½ teaspoon or more dry mustard, or any type of mustard
Salt & pepper to taste
1-pound box elbow macaroni – cooked and cooled
½-cup red or white onion, diced small
½-cup celery, chopped
2 plum tomatoes, diced (optional)
1 small green pepper, diced

Here is how you do it:

In a large bowl, combine mayo, white vinegar, sugar, mustard, salt, and pepper. Add diced veggies and cooked pasta; toss to coat. Place in refrigerator for four hours, or overnight covered, and then serve. Store up to 1 week.

Cucumber Salad

Here is what you need:

1-cup white vinegar
1 cup granulated sugar
½ cup water
4 cucumbers, cold
1 small white onion, cold
Fresh dill (optional)

Here is how you do it:

In a sauce pan over medium to low heat, combine vinegar, sugar, and water. Heat and stir until sugar dissolved. Remove from heat and let sit to cool. Thinly slice cucumbers and onion and place in a large bowl. Pour sugar mixture over the top and add dill. Place in fridge uncovered for 1 hour, or until it reaches 41 degrees, then cover and let sit overnight before serving. The longer it sits, the better it tastes. Store up to 1 week.