

**Old Fashioned Macaroni Salad**  
[Reproduced courtesy of JHR, aka The Warlock]

**Ingredients:**

- 1 16 oz. package short elbow macaroni (not the long elbow, with the 90° turn)
  - 2 Cup mayonnaise
  - 2 tsp dry mustard
  - 2 8"-9" cucumbers, peeled
  - 4 hard-boiled eggs, peeled
  - 1 1/2 Cup finely chopped onion
  - 2 Cup chopped green olives - the ordinary pimiento-stuffed olives; the least expensive.
- Appearance doesn't count!

**Preparation:**

Boil and peel the eggs and set aside to cool. Cook the macaroni per package instructions. While it is cooking, measure the mayonnaise and mustard into a large mixing bowl and mix thoroughly. When the macaroni is cooked, dump it into a colander and shake it until no more water drips from the colander. Dump it into the bowl and mix thoroughly with the mayonnaise/mustard mixture. This must be done while the macaroni is still very warm, as if it cools even a bit, it will begin to clump into lumps that are very hard to separate. Once this is done, you can relax.

Peel the cucumbers. I am insistent on this, as unpeeled sliced cucumbers spread a nasty, green-bitter taste throughout the salad, rendering it fit only for the hawgs. Slice cucumbers lengthwise in half, then the halves each into quarters. Slice the long strips into 1/4" slices, and dump into the bowl. Slice or chop up the hard-boiled eggs and dump into the bowl. Chop the onion and add. Chop the green olives and add. Mix thoroughly and taste. Add salt, mustard, and/or mayonnaise if desired. Decorate with a sprinkle of paprika and parsley sprigs and serve.

This will not last beyond 48 hours of refrigeration. That presents no problem, as there will likely be none left to refrigerate.