

Helergon Kitchen

Macaroni Salad – Easy Homemade BBQ Favorite

20 min Prep time	**10 min** Cook time	**30 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb elbow macaroni
- [ ] 1 cup mayonnaise
- [ ] 2 tbsp apple cider vinegar
- [ ] 1 tbsp sugar
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp black pepper
- [ ] 1/2 cup red onion, finely diced
- [ ] 1/2 cup celery, diced
- [ ] 1/3 cup dill pickles, chopped
- [ ] 2 tbsp fresh dill, chopped

Instructions

1. Bring a large pot of salted water to a boil, add the macaroni, and cook until al dente, about 8-9 minutes.
2. Drain the pasta and rinse under cold running water until cool; set aside to drain completely.
3. In a bowl, whisk together mayonnaise, apple cider vinegar, sugar, salt, and pepper until smooth.
4. Fold the cooled macaroni into the dressing, then add red onion, celery, pickles, and fresh dill; toss gently.
5. Cover the bowl and chill in the refrigerator for at least one hour before serving.

Nutrition per serving

380 kcal	9 g	34 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a tangier salad, increase the vinegar by one extra tablespoon.
- For extra crunch, consider adding sliced almonds just before serving.
- A dash of smoked paprika adds a subtle warmth without overwhelming the flavor.