**Macaroni Salad**

 **Ingredients**

**2 stalks celery, chopped**

**¼ cup grated carrot**

**1 green bell pepper, chopped**

**1 large onion, chopped**

**2 tbsp pimento pepper, chopped**

**4 cups uncooked elbow macaroni**

**1 cup mayonnaise**

**2 & ½ tbsps prepared yellow mustard**

**2/3 cup white sugar**

**Chopped parsley for garnish**

**Boiled eggs, sliced**

**1 & ½ tsp salt**

**Water**

**½ tsps ground black pepper**

**¼ cup white vinegar**

**Tools**

**Cutting board**

**Stove**

**Stockpot**

**Bowl**

**Serving plate**

**Knife**

**Spatula**

**Slotted spoon**

**Grater**

**Directions**

**Bring a large stockpot of salted water to a boil over high heat. Once the water is boiling , add the macaroni and cook until tender, about 10 minutes. Drain and set aside to cool. In a large bowl, combine the cooked macaroni, onion, celery stalks, green bell pepper, carrot, pimento, peppers, mayonnaise, white vinegar, sugar, mustard, salt, pepper and mix everything together. Place macaroni salad in the refrigerator for at least 4 hours before serving. Remove macaroni salad from the refrigerator and serve with boiled eggs slices over the top, sprinkle with chopped parsley.**