



Local-Style Macaroni Salad



Ingredients:

1 pound large elbow macaroni	1 tablespoon Worcestershire Sauce
½ cup rice vinegar	2 teaspoons prepared mustard
2-1/2 cups water (approximately)	1 tablespoon brown sugar
1 tablespoon oil	1 teaspoon onion powder
salt	¼ cup grated carrot
1-1/4 cups real mayonnaise	2 stalks celery, finely chopped
1 cup whole milk	3 scallions, finely chopped (or green onions)

Directions:

1. Dump macaroni into the Instant Pot.
2. Add rice vinegar and water (liquid should just barely cover the macaroni, adjust as needed).
3. Add oil to help reduce foaming and salt the water liberally.
4. Place the top on the pressure cooker and set for LOW pressure.
5. Set the timer for 5 minutes. It should be soft and not al dente.
6. While the macaroni is cooking, prepare dressing.
7. In a bowl whisk together mayonnaise, milk, Worcestershire Sauce, prepared mustard, brown sugar and onion powder. This mixture will look thin, but once it is blended into the macaroni and some of it is absorbed it will be just right.
8. When time is up, do a quick release. Remove the top and let it sit for about a minute.
9. Transfer the macaroni to a colander and rinse with cold water. Drain for a few minutes, then transfer macaroni to a large bowl.
10. Add carrots, celery and scallions and mix together with the macaroni. I used the medium side of a box grater for the carrot.
11. Pour the mayo/milk mixture over macaroni and stir it all together.
12. Taste and add salt, if needed.
13. Refrigerate for at least 30 minutes to let the flavors meld.
14. Top with freshly ground black pepper and/or paprika, if desired.