



## Menu du Jour

28 Jan 06

Macaroni Salad - Hawaiian-Style  
(Serves four)

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### Macaroni Salad - Hawaiian-Style

*No one really knows why Macaroni Salad became a staple of the Hawaiian plate lunch and luaus; some say from the plantation workers, others give credit to the Portuguese fishermen who worked the whaling boats from the Islands. For whatever reason, it's as common as "two scoops of rice" with a plate lunch. As with any salad, there are a lot of variations. Some recipes call for the addition of peas. If you like peas with your pasta, feel free to add them! (Hawaiian Mac Salad also often has tuna or Spam in it.)*

1 (1-pound) box elbow macaroni  
1 rib celery, washed and finely chopped  
1 cup finely chopped red onion (1/2 medium red onion)  
1/4 cup sweet pickle relish  
3/4 cup good quality mayonnaise  
1 carrot, peeled and grated  
1/2 cup finely chopped green bell pepper  
2 tablespoons coarse grain mustard  
Coarse kosher salt or Hawaiian salt  
Freshly ground black pepper

Cook the macaroni according to the package directions. Drain in a colander and cool.

Mix the chopped celery, chopped onion, and sweet pickle relish in large bowl. Add the cooled pasta and toss to mix. Add the mayonnaise, carrot, bell pepper, and mustard; season to taste with kosher salt and freshly ground black pepper. Refrigerate, covered, for several hours (or overnight) before serving.

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**Cooking & Presentation**



**Macaroni Salad – Hawaiian Style**