

Hawaiian Macaroni Salad

Hawaiians cook the macaroni for their Hawaiian Macaroni Salad until it's "fat," or very soft. Turns out they know what they're doing. While overcooking the pasta seems like a bad idea, it actually enables the macaroni to absorb more dressing. The dressing for our Hawaiian Macaroni Salad had to be thin enough to soak into the pasta, so we used an equal amount of mayonnaise and milk, and a lot of each. To prevent the cider vinegar from curdling the milk, we poured the vinegar directly over the hot macaroni. After the vinegar soaked in, we poured on about half the dressing, gave the mixture a stir, and let it cool. We then stirred in the remaining dressing and added grated carrot, chopped celery (for crunch), scallions, a bit of brown sugar, and some vigorous shakes of salt and black pepper.



2 cups whole milk (see note)

2 cups
mayonnaise
(see note)

1 tablespoon brown sugar

2 teaspoons pepper

½ teaspoon table salt, plus salt for cooking pasta

1 pound elbow macaroni

½ cup cider vinegar

4 scallions, sliced thin

1 large carrot, peeled and grated

1 celery rib, chopped fine

Low-fat milk or mayonnaise will make the dressing too thin.

INSTRUCTIONS

Whisk milk, mayonnaise, sugar, pepper, and ½ teaspoon salt together in bowl. Reserve and refrigerate 1 cup dressing for finishing salad. Set both aside.

Bring 4 quarts water to boil in large pot. Add 1 tablespoon salt and pasta and cook until very soft, about 15 minutes. Drain pasta in colander and shake to remove excess water. Transfer pasta to large bowl, add vinegar, and toss until vinegar is absorbed. Let pasta cool for 10 minutes.

Stir remaining dressing (larger portion) into pasta mixture until combined. Stir in scallions, carrot, and celery until combined. Cover and refrigerate until fully chilled, about 1 hour. Stir in reserved 1 cup dressing. Season with salt and pepper to taste. Serve.