



CHEESE AND MACARONI SALAD

- 8 ounces Elbow Macaroni, Cooked
- 2 Tablespoons Butter
- 1/4 Cup Grated Parmesan
- 1 Cup Chopped Celery
- 1/4 Cup Sweet Pickle Relish
- 1/4 Cup Chopped Pimiento
- 1 Envelope Cheese Sauce Mix
- 1/2 Cup Mayonnaise
- 1/4 Cup Grated Cheddar Cheese
- 1/4 Cup Milk

DIRECTIONS

1. While macaroni is still hot, stir in butter and parmesan cheese.
2. Chill.
3. Once macaroni is cooled,
4. Combine it with celery, pickle and pimiento.
5. Stir contents of sauce mix, mayonnaise, cheddar and milk.
6. Add to macaroni.
7. Toss to thoroughly combine.
8. Serve Cold.