

# Duke's Macaroni Salad

Yield: 8 servings

Prep Time: 0:20:00

1. In a large bowl, combine the chopped sweet pickles, onion, bell pepper, sugar, and mayonnaise.

- 1/2 cup Sweet Pickles
- 1/2 cup Onion
- 1/2 cup Bell Peppers
- 4 tbsp Granulated Sugar
- 2 cup Mayonnaise

2. Pour the mixture over the cooled macaroni and mix well until evenly coated.

- 16 oz Macaroni

3. Gently fold in the chopped eggs.

- 6 each Hard-Boiled Eggs

4. Sprinkle paprika on top.

- 1/2 tsp Paprika
- Table Salt
- Black Pepper

5. Cover and chill the salad for at least 4 hours before serving.