

# Duke's Macaroni Salad

## Ingredients

- 16 oz. package of macaroni, cooked and drained
- 1/2 cup chopped sweet pickles
- 1/2 cup chopped onion
- 1/2 cup chopped bell pepper
- 4 tablespoons sugar
- 2 cups mayonnaise
- 6 hard-boiled eggs, peeled and chopped
- 1/2 teaspoon paprika
- Salt and pepper to taste

## Instructions

1. In a large bowl, combine the chopped sweet pickles, onion, bell pepper, sugar, and mayonnaise.
2. Pour the mixture over the cooled macaroni and mix well until evenly coated.
3. Gently fold in the chopped eggs.
4. Sprinkle paprika on top.
5. Cover and chill the salad for at least 4 hours before serving.