

# Macaroni and Ham Salad

Grains/Breads

Salads and Salad Dressings

E-10A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Water		1 gal 2 qt		3 gal	1. Heat water to rolling boil. Add the salt.
Salt		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Elbow macaroni	1 lb 5 oz	1 qt 1/2 cup	2 lb 10 oz	2 qt 1 cup	2. Slowly add macaroni. Stir constantly, until water boils again. Cook for 10 to 12 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain well. Cool.
Mayonnaise or salad dressing	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	3. Add mayonnaise or salad dressing. Mix.
Cooked ham, diced	1 lb 14 oz	1 qt 1 3/4 cups	3 lb 12 oz	2 qt 3 1/2 cups	4. Add ham, carrots, celery, onions, pickle relish, and seasonings. Toss lightly.
*Fresh carrots, shredded	4 oz	1 cup	8 oz	2 cups	
*Fresh celery, chopped	4 oz	1 cup	8 oz	2 cups	
*Onions, chopped		1/3 cup	4 oz	2/3 cup	
Sweet pickle relish, undrained		1/4 cup	4 oz	1/2 cup	
Black or white pepper		1/2 tsp		1 tsp	
Dry mustard		1 1/2 tsp		1 Tbsp	
Salt		1/2 tsp		1 tsp	
Paprika		3/4 tsp		1 1/2 tsp	5. Garnish with paprika. 6. CCP Cool to 41 degrees F or lower within 4 hours.  Cover. Refrigerate until ready to serve.
					7. Portion with No. 8 scoop (1/2 cup).
*See Marketing Guide					

Marketing Guide		
Food as Purchased	For 25 Svgs	For 50 Svgs
Carrots	6 oz	11 1/2 oz
Celery	5 oz	9 3/4 oz
Mature onions	2 1/2 oz	4 1/2 oz