

Shrimp and Macaroni Salad

Serves: 12-15 Print

Ingredients:

- 1 box (16 oz) elbow macaroni
- 2 cups mayonnaise
- 1 cup water
- ¼ cup sugar
- 2 stalks celery, finely chopped
- ½ small onion, minced
- 1 lb steamed shrimp, peeled and chopped
- 2 tbsp Old Bay seasoning

Directions:

1. Cook macaroni to al dente according to package directions. Drain, and transfer to a large mixing bowl.
2. In a separate mixing bowl, combine mayo and water. Stir until mayo is thinned out. Transfer mayo mix to the bowl with the macaroni. Add sugar, and stir to combine. Add celery, onion, shrimp, and Old Bay. Stir well to combine. Cover, and refrigerate for at least 4 hours or preferably overnight. Stir well before serving.

Recipe notes:

*I like to buy already steamed shrimp from the store to save time. It's seasoned with old bay when it's steamed, so that adds another layer of flavor. You could also make some roasted shrimp at home by seasoning 1 lb peeled, deveined shrimp with about 1 tsp of old bay and roasting them at 400 degrees for 8-10 minutes.

*The mayo/water mix is going to seem a little strange, but trust me. The mac salad will look really thin when you first mix it, but it thickens up significantly while it rests in the fridge. It just needs a good stir before you serve it.

*Make sure you have a really fine mince of the celery and onions. I run my knife through both a few more times after my initial fine dice.