CONCOCTIONS / PLATE-LUNCH SIDES

Original Hawaiian Macaroni Salad



Makes 6 side servings
Prep 15 min · Cook about 15 min
Chill 2 hr · Total about 2 hr 30 min

Soft, plump elbows in a generous creamy dressing, with fine carrot and a little grated onion. A restrained splash of cider vinegar keeps this plate-lunch side rich without turning sharp.

MACARONI & VEGETABLES

- 8 oz dried elbow macaroni
- 1/3 cup finely grated carrot
- 2 Tbsp finely grated onion, with its juice

CREAMY DRESSING

- 1 1/4 cups full-fat mayonnaise, divided
- 2 tsp apple cider vinegar
- 1 tsp granulated sugar
- 1/2 tsp fine salt, plus salt for pasta water
- 1/4 tsp ground black pepper
- 2–4 Tbsp cold water, as needed

EQUIPMENT. Large pot, colander, grater, mixing bowl and shallow covered containers.

METHOD

Cook until soft. Bring a large pot of salted water to a boil. Add macaroni and cook 1–2 minutes past the package time, until plump and tender, not falling apart. Drain thoroughly; do not rinse.

Season & cool briefly. Toss warm macaroni with vinegar in a wide, shallow bowl. Spread it out for 5 minutes to release steam; do not leave it out to reach room temperature.

Dress & chill. Mix 1 cup mayonnaise with onion, carrot, sugar, 1/2 tsp salt and pepper. Fold into the still-warm pasta with 2 Tbsp cold water. Divide between shallow covered containers and refrigerate promptly for at least 2 hours, until thoroughly cold.

Restore the creaminess. The pasta absorbs dressing as it chills. Fold in the reserved 1/4 cup mayonnaise, then up to 2 Tbsp more cold water, a little at a time, for a soft, creamy coating. Taste and adjust salt or pepper. Serve cold alongside a plate lunch.

COOL & STORE. Keep covered at 40°F or below; use within 2 days of preparation, including chilling time, or an earlier ingredient deadline. Count all time out of refrigeration: discard after 2 hours total (1 hour above 90°F). For a picnic, keep the serving bowl over ice.

ALLERGENS. Wheat and egg; check the mayonnaise label for additional allergens.

Independently developed recipe; not kitchen-tested. AI-generated serving illustration, not a photograph of a tested batch.

Inspired by Nay A’s “Hawaiian Macaroni Salad Recipe” title/caption. These measures and method are an independent adaptation, not the creator’s formula.

[1] Nay A · inspiration · [2] Onolicious Hawaii · [3] Cold holding · Fight BAC!