

Curry Pasta Salad

The trick to GF macaroni salad is not to overcook the macaroni. There a split second from cooked to overcooked. If using rice pasta use brown rice pasta instead of the white to get the biggest nutritional bang. I also like using Quinoa pasta.

The line up of ingredients in this recipe is

1 Lb	Brown Rice Pasta
3 Stalks	Celery
1 large	Red pepper
1 large	Green Pepper
½ large	Red onion

Bring a pot of salted water to the boil. Add macaroni and boil for 12 minutes. Drain in a colander and rinse with cold water to stop the cooking process. Transfer to a bowl and lightly toss in oil so the pasta won't stick. Cut all vegetable ½ " dice and put with pasta. Add dressing and toss

Dressing

2 cups	Sore bought GF Mayo (see recipe below for homemade)
2 Tb	Curry powder
2 Tb	Dijon mustard
1 Tb	celery salt
2 Tb	Dried basil
2 Tb	Lemon juice
TT	Salt and pepper

Mayo recipe

- 2 eggs whole or yolks only
- ¾ teaspoon salt
- ½ teaspoon powdered mustard
- 1/8 teaspoon sugar
- Pinch cayenne pepper
- 4 to 5 teaspoons lemon juice or white vinegar
- 1-1/2 cups olive or other salad oil
- 4 teaspoons hot water

Blend all ingredients except water and oil. Slowly add the oil blending until thickened. Add water 1 tbsp at a time to loosen to the desired consistency.