

INGREDIENTS FOR 6 SERVINGS

- 1 lb Pasta
- ½ Cup Apple Cider Vinegar
- 1 ¼ Cups Whole Milk
- 2 Cups Best Foods Mayonnaise
- 1 Tablespoon Brown Sugar
- 1 Bundle Green Onions
- 1-2 Carrots, Shredded
- 2 Stalks Celery, Minced
- Salt
- Pepper



Viognier



Amber

Optional:

- ½ lb Salad Shrimp
- 1 Small Can Pineapple Tidbits, Drained



PREPARATION

Prepare pasta according to package instructions. We recommend elbow macaroni, salad macaroni, penne, rotini etc. Short cut pasta will work best.

Drain noodles returning to the pot adding all of the vinegar. Toss the noodles and allow them to absorb the vinegar, about 10 minutes.

In your serving bowl prepare the dressing adding the milk, mayonnaise and brown sugar. Mix with a whisk until no lumps remain. Add in your prepared carrots, celery and green onion. Pour the pasta and any remaining vinegar into your serving bowl. Add salt and pepper. Add shrimp and pineapple. Stir to combine and refrigerate until chilled.