

Bama Slamma Macaroni Salad

Yield: 30 each 5 oz servings

Ingredients:

White BBQ Sauce

- 2 cups Mayonnaise
- ½ cup Apple cider vinegar
- 2 Tbsp Lemon juice
- 1 Tbsp Worcestershire
- 2 tsp Black pepper, ground
- 1 tsp Kosher salt
- 1 tsp Cayenne pepper
- 1 Tbsp Prepared horseradish

Macaroni Salad

- ¾ cup White BBQ sauce
- 1 Red onion, peeled and julienned
- 3 cups Broccoli florets
- 1 Tbsp Hot Sauce
- 8 lbs Reser's® Homestyle Elbow Macaroni (71117.00288)

Directions:

1. For White BBQ Sauce, combine all the ingredients in a large bowl with a whisk and check for seasoning.
2. Place into tub and refrigerate.
3. For the Macaroni Salad, combine with red onions and broccoli with the white BBQ sauce and hot sauce in a large bowl.
4. Fold in the Reser's Homestyle Elbow Macaroni to combine.
5. Place into serving container and refrigerate for at least 2 hours before serving to allow the flavors to meld.

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