

How To Make Best Macaroni Salad Instant Pot.

INGREDIENTS

3 cups macaroni

3 cups water

2 pickles

1,5 cup mayonnaise

0.5 cup sour cream

0.5 cup milk

1 tbsp white vinegar

2 tbsp juice from pickles

1/2 tsp cayenne pepper

1 tbsp Worcestershire sauce

1 tbsp mustard

1 tbsp sugar

1/4 tsp salt

1 lb ham

1 cup miracle whip

INSTRUCTIONS

Instant Pot add 3 cups of macaroni + 3 cups of water macaroni should be covered with water. Close the lid and press pressure cook on Hi for 8 minutes. When macaroni are cooking I will make MACARONI SALAD MIXTURE. I will cut 2 pickles and add 1,5 cups of mayonnaise + 0.5 cup of sour cream + 0.5 cup of milk + 1 tbsp of white vinegar + 2 tbsp of juice from pickles + 1/2 tsp of cayenne pepper + 1tbsp of Worcestershire sauce + 1 tbsp of mustard + 1 tbsp of sugar + 1/4 tsp of salt. When macaroni finish I will do 2 minutes of natural release and then quick release. Open the lid drain the macaroni and mix with macaroni salad mixture. Cut 1 lb of ham and add to macaroni cover it and put in the fridge for at least 2-4 hours. I left in fridge overnight. Then I add 1 cup of mayonnaise and 1 cup of miracle whip. Mix it and eat.