

Tried and True
Recipes from the Fine Folks at:
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

<http://www.deejayssmokepit.net/>



Smoked's Wife Ruth - Everett Washington
Pitmaster and then Some
OTBS Member

Ruth's Pasta Salad

- 1 pound bag Mini Shells Pasta, uncooked
- 1 cup mayonnaise 1/2 cup sour cream
- 2 packages Italian dressing mix
- 2 cans sliced pitted ripe black olives
- 2 bunches green onions, sliced
- Half of each: red, orange & yellow bell pepper, diced
- 3/4 cup shredded parmesan cheese

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Directions:

Cook mini shell pasta according to package directions; drain. First: In a small bowl, blend mayonnaise, sour cream & Italian dressing mix; then place in fridge to cool. Then in a large bowl, combine macaroni, olives, green onions, all three bell peppers & shredded parmesan cheese. Add the mayonnaise mixture to the large bowl once cooled; toss gently. Cover; chill thoroughly. Stir gently before serving.

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