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# Cubano Macaroni Salad

*Marina Castle Kelley - Canyon Country, CA*

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**1 cup mayonnaise**  
**2 teaspoons sugar**  
**3/4 teaspoon ground mustard**  
**1/4 teaspoon salt, `**  
**1/4 teaspoon pepper**  
**4 cups cooked elbow macaroni**  
**1 cup shredded Swiss cheese**  
**1 cup cooked pork, cubed**  
**1 cup fully cooked ham, cubed**  
**1/2 cup chopped sweet pickles**  
**1/4 cup chopped onion**

Make the dressing: In a small bowl, combine the mayonnaise, sugar, ground mustard, salt and pepper.

Place the cooked macaroni into a large bowl.

Stir in the dressing.

Stir in the Swiss cheese, pork, ham, pickles and chopped onion.

Toss gently to coat.

Refrigerate until serving.

## Salads

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*Per Serving (excluding unknown items): 3282 Calories; 243g Fat (64.5% calories from fat); 100g Protein; 200g Carbohydrate; 9g Dietary Fiber; 296mg Cholesterol; 2919mg Sodium. Exchanges: 10 Grain(Starch); 10 Lean Meat; 1/2 Vegetable; 20 1/2 Fat; 2 Other Carbohydrates.*