
Polynesian Macaroni Salad

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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 can (12 ounce) SPAM, cubed and cooked
1 can (8 ounce) water chestnuts, drained
1 red pepper, chopped
1 can (8 ounce) unsweetened pineapple tidbits, drained
chopped green onions (for topping) (optional)

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 SPAM, water chestnuts, red pepper and pineapple tidbits.

Toss gently to coat. Top with green onions, if desired.

Refrigerate until serving.

Salads

Per Serving (excluding unknown items): 2432 Calories; 191g Fat (67.7% calories from fat); 30g Protein; 175g Carbohydrate; 10g Dietary Fiber; 77mg Cholesterol; 1792mg Sodium. Exchanges: 10 Grain(Starch); 1 Vegetable; 16 Fat; 1/2 Other Carbohydrates.