



PICKLE PASTA SALAD

1/2 LB DRY SHELL PASTA
1 C DICED CRUNCHY GHERKINS
3/4 C DICED MILD CHEDDAR
1/8 C DICED WHITE ONION
1/2 C PICKLE JUICE

DRESSING

2/3 C MAYO
1/3 C LIGHT SOUR CREAM
1 TEASPOON PAPRIKA
1/2 TEASPOON DILL WEED
1/4 TEASPOON GARLIC SALT
2 TABLESPOONS PICKLE JUICE

PICKLING SPICES FROM BOTTOM OF THE JAR AS DESIRED (WE USED ABOUT 1/2 TABLESPOON)

CRACKED PEPPER TO TASTE

CHOP PICKLES & CHEESE, PETITE DICE ONION. BOIL PASTA ACCORDING TO PKG DIRECTIONS.

DRAIN & COOL PASTA UNDER COOL WATER. TOSS PASTA IN 1/4 C PICKLE JUICE. DRAIN.

COMBINE DRESSING INGREDIENTS, STIRRING GENTLY UNTIL SMOOTH. MIX ALL INGREDIENTS & CHILL BEFORE SERVING.



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