

TAILGATE PASTA SALAD

- 1 (16 oz) box rotini noodles
- 1 medium onion, chopped
- 1 cucumber, chopped
- 1 small jar chopped pimento
- 1 small green pepper, chopped
- 1 small can black olives, sliced
- 1 cup oil
- 1 cup sugar
- 1 cup white vinegar
- 1 tablespoon salt
- 1/2 tablespoon pepper
- 1 tablespoon garlic powder
- 4 tablespoons parsley flakes
- 4 teaspoons dry mustard

Cook noodles until tender, then drain, stir in the onion, cucumber, pimento and green pepper.

Heat oil, sugar, vinegar - add salt, pepper, garlic, parsley flakes, and mustard. Stir together until well blended, then pour over pasta mixture and toss well, then place in refrigerator overnight until all the salad marinates for the best flavor. Keep stored in refrigerator, this mixture will keep for a good week. (you can mix as listed and serve sooner; but the flavor will not be as distinct as if marinated overnight.)