

# Dill Pickle Pasta Salad

DILL PICKLES PLAY THE LEADING ROLE, ADDING LOADS OF FLAVOR AND CRUNCH TO THIS SUMMER FAVORITE. PLAN AHEAD TO ALLOW AT LEAST AN HOUR TO CHILL TO BRING OUT ITS MOST REFRESHING QUALITIES!



## INGREDIENTS

1/2 lb dry shell pasta about 3 cups  
3/4 cup sliced pickles  
2/3 cup cheddar cheese diced  
3 tablespoons finely diced white onion  
2 tablespoons fresh dill  
1/2 cup pickle juice

## DRESSING

2/3 cup mayonnaise  
1/3 cup sour cream  
1/8 tsp cayenne pepper  
4 tablespoons pickle juice  
salt & pepper to taste

## INSTRUCTIONS

1. Boil pasta al dente according to package directions. Run under cold water to stop cooking.
2. Toss cold pasta with about 1/2 cup of pickle juice and set aside for about 5 minutes. Drain & discard pickle juice.
3. Combine all dressing ingredients in a small bowl and mix well.
4. Toss all ingredients in a large bowl. Refrigerate at least 1 hour before serving.