

Mac and Shrimp Salad



**6 oz uncooked macaroni -
cooked according to package -
you want about 1 1/2 cups cooked**

**10 ounce frozen green peas,
separated by running under cold
water**

**1 cup shredded cheese, cheddar
or cojack, or whatever you like**

**1/2 cup sliced green onions,
can add the green tops, too**

**3/4 to 1 cup mayo and or miracle
whip. Add enough to make it moist**

**1/3 cup sweet relish (I've used
sweet chopped pickles, too, also
good)**

**1 stalk celery, chopped finely
(optional)**

**1 4-1/2 ounce can shrimp, tiny
or medium, drained and rinsed**

**about 6 slices of crisply fried
bacon, crumbled up**

**2-3 hard boiled eggs, chopped
(optional)**

Prep Time: 20 minutes

Cook Time: 2 hours

Total Time: 2 hours, 20 minutes

Preparation:

**Mix it all in a large bowl, adding
the eggs and bacon last. Cool and
serve. Now, you can add the bacon
after it's chilled, so it stays
crispier, but I like to add it when I
mix the rest of it. You can also use
chicken or turkey cut up for the
shrimp if you prefer.**