

Jerry Johnson's Macaroni Salad



Many years ago when I first visited Mexico, I fell in love with the city of Mexicali in Baja California. When traveling there on many occasions we often went with groups from the United States.

One of the cooks on the trips was a great chef named Jerry Johnson. Jerry is a dear family friend and was famous for many of his delicious dishes; among these his famous macaroni salad. Although it takes simple ingredients to make it, it seems to always be the hit at the barbecues and get-togethers.

Ingredients:

Elbow macaroni

Mayonnaise

bell pepper (red, yellow, & green)

Lawry's "Pinch of Herbs"

Optional Ingredients:

Black or green olives

Imitation crab meat

Directions:

Mix the pinch of herbs into the mayonnaise. Pour the mix over the remaining ingredients. Serve cold.

Lawry's "Pinch of Herbs" ingredients:

3 tablespoons toasted sesame seeds

2 tablespoons dried oregano

2 tablespoons dried sage

1 tablespoon dried basil

2 teaspoons dried thyme

2 teaspoons black pepper

1 teaspoon cumin

1 teaspoon garlic powder

1/2 teaspoon cayenne pepper

1/2 teaspoon ground ginger