



Corkscrew Pasta Salad

(Louise Cheran Yerkes Thompson)

Salad

16 ounces corkscrew pasta
1 cup cherry tomatoes
1 cucumber (sliced)
1 green pepper (chopped)
1/2 cup red onion (chopped)
Optional- 1 cup feta cheese & kalamata olives

Sauce

1/2 cup olive oil
3/4 cup white vinegar
1 cup sugar
1 teaspoon salt
1 teaspoon pepper
2 tablespoons mustard
1 teaspoon garlic salt or powder

Cook the corkscrew pasta in boiling water, drain, and cool.

In a large bowl whisk together the sauce ingredients.

Add the pasta, tomatoes, cucumber, green pepper, and onion to the sauce and stir to coat everything.

Cool in the fridge for at least 4 hours or over night.

Stir before serving (the sauce tends to settle at the bottom).