

**Dill Pickle Pasta Salad, Beth Theobald, Alumni Engagement program assistant**

- 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

Boil pasta al dente according to package directions. Run under cold water to stop cooking.

Toss cold pasta with about 1/2 cup of pickle juice and set aside for about 5 minutes. Drain & discard pickle juice. Combine all dressing ingredients in a small bowl and mix well. Toss all ingredients in a large bowl. Refrigerate at least 1 hour before serving.