



205 S. Comanche Ave  
Bartlesville, OK 74003  
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Wednesday Mornings at 8:20 on KRIG 104.9 FM

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### Dill Pickle Pasta Salad

Serves: 8-10

Prep Time: 20 min

Cook Time: 15 min

#### Ingredients:

12 oz. Rotini or Shell Pasta (about 3 cups)  
1 1/2 C. Thick Sliced Baby Dill Pickles  
1/2 Bunch Green Onions, chopped w/tops  
3 T. Fresh Dill  
1/2 C. Pickle Juice  
8 oz. Block Cheddar Jack Cheese, cubed

#### Dressing:

1/2 C. Mayonnaise  
1/2 C. Sour Cream  
1/4 C. Pickle Juice  
1 tsp. Garlic Powder  
Pepper to taste

#### Instructions:

1. In a pot, cook pasta according to directions for al dente. Drain, run under cool water and drain well. Place in gallon sized baggie with 1/2 cup pickle juice. Set aside.
2. Combine ingredients for dressing in a medium bowl.
3. Drain pickle juice from pasta, add dressing, cheese, dill, onions and pickles and stir to combine.
4. Cover and refrigerate at least 1 hour. (Overnight is best!)

#### Notes:

Every time I make this, it always gets rave reviews!  
Fresh dill is a key ingredient to this salad. If you have to use dried dill, use twice the amount, but the taste will not be the same.

