

Buffalo is known for its chicken wings as well as for beef on ‘weck, which I talk about briefly in my cookbook. Friday night is fish fry, which is delicious, but not that good for you. While working during my college days at the supermarket, on Friday nights I would head over to Nero’s Restaurant across the street for a fish fry, which actually may have been baked – that’s my choice. The restaurant is nowhere to be seen after it burned (just kidding, it’s been replaced with another business.) I do have memories of the wonderful accompaniments to the fish, especially the macaroni salad. The other opportunities for fish fry on Friday nights at almost every restaurant here have that same macaroni salad, the recipe of which I have included below for the month of March – rather appropriate for the season of lent.

macaroni salad

serves 4

2 cups elbow macaroni
water
2 Tbsp lemon juice
1 small onion, minced
1 celery stalk, chopped

1/2 cup dill pickle relish
1/4 cup Dijon mustard
2/3 cup mayonnaise
1 tsp sugar
1 small red pepper, minced

In a large pot, cook macaroni in water to cover according to directions on the package. Drain and cool slightly. Add the other ingredients, stir to blend. Serve.