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## ***Sweet and Sour Seashells***

- 1 Lb small seashell pasta (9 Cups cooked)
- 2 Tbsp vegetable oil
- 3/4 Cup sugar
- 1/2 Cup cider vinegar
- 1/2 Cup wine vinegar
- 1/2 Cup water
- 3 Tbsp prepared mustard
- 1/8 Tsp ground black pepper
- 1 Jar (2 oz) sliced pimientos
- 2 Small cucumbers, rinsed
- 2 Small onions, thinly sliced
- 18 Leaves lettuce, rinsed and dried

- 1) Cook pasta according to package directions—but do not add salt to the cooking water. Drain, rinse with cold water, and drain again. Stir in oil.
- 2) Transfer to a 4-quart bowl. In blender, place sugar, vinegars, water, prepared mustard, pepper, and pimientos. Process at low speed for 15–20 seconds, or just enough so flecks of pimiento can be seen. Pour over pasta.
- 3) Score cucumber peels with fork tines (optional). Cut cucumbers in half lengthwise, then slice thinly. Add to pasta, along with onions. Toss well.
- 4) Drain, and serve; each serving size is 1 cup pasta on two lettuce leaves.

Makes 9 Servings