



Farmhouse Dill Pickle Lovers Pasta Salad made with Rustlin' Rob's Farmhouse Pickles

Ingredients

- 1 lb dry shell pasta (about 3 cups)
 - 1 ½ cup sliced [Rustlin' Rob's Farmhouse Pickles](#)
 - 1 1/3 cup cheddar cheese, diced
 - 6 tablespoons finely diced red onion
 - 4 tablespoons fresh dill
 - 1 cup pickle juice
- Dressing
- 1 1/3 cup mayonnaise
 - 2/3 cup sour cream
 - 1/4 tsp cayenne pepper
 - ½ cup pickle juice

Instructions

1. Boil pasta al dente according to package directions. Run under cold water to stop cooking.
2. Toss cold pasta with ½ cup of pickle juice and set aside for about 5 minutes.
3. Drain & discard pickle juice.
4. Combine all dressing ingredients in a small bowl and mix well.
5. Toss all ingredients in a large bowl. Refrigerate at least 1 hour before serving.