

Loaded Baked Potato Salad

Ingredients:

- 4 pounds white baking potatoes**
- 1 pound bacon cooked crispy and chopped into pieces**
- 1 stick butter**
- 1/2 cup chopped green onions**
- 2 cups cheddar cheese**
- 1 1/2 cup sour cream**
- 1 tablespoon black pepper**
- 1 teaspoon salt**

Prep:

Cook whole potatoes in boiling water until tender. Cool to room temp and then refrigerate until chilled. Slice or cubed chilled potatoes. Add rest of ingredients to potatoes and mix well. Cover and chill for a couple hours before eating.

Smoked Creole Pork Loins

Ingredients:

1 Pork Loin

Taylor Grocery All Purpose Seasoning

Worcestershire Sauce

Prep:

Pour worcestershire sauce over pork loin. Lightly coat pork loin with Taylor Grocery all purpose seasoning. Place on smoker at 230 degrees for about 4 hours or until internal temp reaches 160 degrees.

Smoked Catfish Dip

Ingredients:

4 oz Cream Cheese

2 cups Blue Plate Mayo

1/2 cup Bell Pepper

1/2 cup Dill Pickle

1/2 cup Celery

1/4 cup Onion

4 cups Smoked Catfish Fillets

1 tablespoons Minced Garlic

Taylor Creole Seasoning

Black Pepper

Prep:

Blend cream cheese and mayo until smooth. Finely dice bell peppers, dill pickles, celery, onion and catfish. Mix diced ingredients and minced garlic with mayo / cream cheese blend. Add Taylor Grocery Creole Seasoning and Black Pepper to taste. Chill and served with crackers or chips.