

Skeeter's **GARLIC TATERS**

INGREDIENTS:

2 lbs Russet or Yukon Gold Potatoes

6 medium Garlic cloves crushed and chopped

1/8 lb Unsalted Butter cut into quarters

1/2 cup Whole Milk or Half and Half

1 tsp Kosher Salt

2 Tbsp Fresh Chives or Parsley

Suggested Extra Toppings:

Thick cut Applewood Smoked Bacon, fried crisp and broken into small pieces.

Your favorite shredded cheese

DIRECTIONS:

Fill a pot with enough water to submerge cut Potatoes about an inch below the surface. Place on heat to boil.

Add 1/2 tsp Kosher Salt and chopped Garlic to water. Bring to a boil and add Potatoes

Cook about 12 - 15 minutes or until done. If you prefer "smashed" style: remove potatoes when slightly firm. Mashed style potatoes should be cooked but not over cooked.

Once the potatoes are cooked to desired doneness, drain thoroughly in a large pasta colander.

Transfer back to the pan and on very low heat add the softened butter, salt, black pepper and milk (or half-and-half).

Start mashing the potatoes using an old fashioned potato masher. When the butter, salt, black pepper and milk are mixed in turn the heat off and continue mashing until desired texture is reached.

Transfer to a serving bowl. Dust or fold in fresh herb of choice and serve.

Place additional toppings in small bowls for folks to customize their garlic taters.

SWEET POTATO SALAD

INGREDIENTS:

2 large Russet Potatoes
2 large Sweet Potatoes
Salt, to taste
1/3 cup Mayo
2 Tbsp Dijon Mustard
2 Tbsp Extra-Virgin Olive Oil
2 Tbsp Red Wine Vinegar
2 Tbsp Capers
2 Tbsp chopped Green Olives
Freshly ground Black Pepper
2 ribs Celery with leaves,
finely chopped
3 Scallions, white and green,
finely chopped
1/2 cup Red Onion, finely chopped
1/4 cup Flat Leaf Parsely,
finely chopped
Fresh chopped parsely
for garnish

DIRECTIONS:

Peel all of the potatoes and cut them into $\frac{3}{4}$ in cubes. Place the Russet Potatoes in a large saucepan with 2 quarts of water. Bring to a boil and cook for 4 minutes. Add Sweet Potatoes and let simmer for 6 minutes more, or until just tender. Drain.

Make the dressing. Combine the Mayo and Mustard in a large bowl and whisk until blended smooth. Whisk in the Olive Oil, Wine Vinegar, Capers, and Green Olives. Season with Salt and Pepper to taste. Stir the potatoes into the dressing while still hot, and set aside to cool and absorb dressing.

Stir Celery, Scallions, Onion, and Parsely gently but thoroughly into potato mixture. Taste for seasoning, and add more salt and pepper to taste. Salad should be highly seasoned. Garnish with fresh parsley and serve.

CUCUMBER SLAW

INGREDIENTS:

2 Cucumbers
1 head White cabbage
¼ head Red Cabbage
1 cup Red Onion
½ cup chopped Cilantro
½ cup chopped Cherry Tomatoes
1 tsp Luck 13 BBQ Rub
½ tsp Lemon and Herb Spice
2 tsp Mayo
1 tsp Mustard
1 ½ cup Red Wine Vinegar
Salt and pepper

DIRECTIONS:

Combine all wet and dry ingredients and make a dressing. Chop all vegetables into uniform bite size pieces. Combine and toss with dressing. Add salt and pepper to taste.

GREEN APPLE COLE SLAW

INGREDIENTS:

½ cup Heavy Cream
¼ cup Mayonnaise
3 Tbsp apple cider vinegar
3 Tbsp sugar
½ tsp kosher salt
3 cups Cabbage, finely shredded
(bagged or fresh works fine)
2 cups Granny Smith Apples
julienned (peeled or not peeled)
½ cup chopped fresh Parsley
Black Pepper

DIRECTIONS:

In a large bowl, toss Cabbage, Apples and Parsley together. Whisk together all other ingredients and pour over cabbage and apples. Pepper to taste and mix.

SALT PORK PINTO BEANS

INGREDIENTS:

4lbs Dry Pinto Beans
2 Cups White Onion, roughly chopped
1 lb Diced Salt Pork
2 tsp Lucky 13 BBQ Rub
1 tsp Granulated Garlic
1 tsp Cumin
2 tsp Chili Powder
2 12oz bottles of Beer
24 oz Salted Chicken Broth
2 Large cans of Diced Tomatoes
1 bunch Cilantro
Water

DIRECTIONS:

Begin by sautéing the salt pork until some fat renders out in a 8 Qt stock pot. Add the onion and cook until onions are translucent. Add all dry spices and continue sautéing for 2-3 more minutes. Add beans and chicken broth. Add enough water to fill the pot $\frac{3}{4}$ of the way full. Stir and bring beans to a boil. Cover and simmer on medium low. Stir every thirty minutes adding more hot water when necessary. Beans should be fully cooked in 3 to 3 $\frac{1}{2}$ hours. When beans are ready, add beer, tomatoes and cilantro and simmer uncovered for 20 minutes. Serve.

Grilled BRUSSELS SPROUTS

With Balsamic Reduction and Meyer Lemon

INGREDIENTS:

1 lb Brussels sprouts,
as uniform in size as possible*
2 Tbsp Olive Oil
1 Tbsp minced Garlic
1 tsp Dry Mustard
1 tsp Smoked Paprika
1 tsp Kosher Salt
1/4 tsp freshly ground
Black Pepper
3 oz Balsamic Reduction
Juice of 1 Meyer Lemon

**In order to facilitate even cooking.*

DIRECTIONS:

Heat a grill to medium.

Cut off the stem end of the Brussels Sprouts and remove any yellowing outer leaves.

Place the Brussels Sprouts into a large microwave-safe mixing bowl and heat in the microwave on high for 3 minutes. Add the Olive Oil, Garlic, Mustard, Paprika and Salt, toss to combine. Allow the sprouts to cool until you can handle them.

Skewer 4 to 5 Brussels Sprouts onto each metal skewer with the stem ends facing in the same direction, leaving at least 1/2-inch in between each sprout.

Place the skewers onto the grill with stem end closest to the flame.

Cover and cook for 5 minutes. Turn the skewers over and continue to cook for another 5 minutes. Drizzle skewers with Balsamic Reduction and juice of the Meyer Lemon before serving.