

Loaded Potato Salad



Ingredients-

- 8 Potatoes, Cubed (Half Peeled or half with skin)
- 2 teaspoons salt
- 6 slices bacon, diced & crisp cooked
- 6 green onions
- 2 cups cheddar cheese, shredded
- 16 ounces sour cream
- $\frac{1}{4}$ teaspoon pepper
- 1cup Miracle Whip or 1 cup mayonnaise

Loaded Potato Salad



Directions-

- Cube and boil potatoes with salt.
- Drain.
- Crumble bacon and slice onions (including tops).
- Combine sour cream, pepper and Miracle Whip.
- Add to potatoes.
- Add bacon, onions and cheese (reserve some of each for top).
- Mix with potatoes.
- Pour into baking dish.
- Top with reserved cheese, onions, and bacon.
- Bake 350 for 10-15 minutes (until cheese melts).

Deep Fried Turkey Nuggets



Ingredients-

- One whole turkey breast
- One box of Kentucky kernel flour
- 16oz container of butter milk
- Cooking oil (Canola or Vegetable)

Deep Fried Turkey Nuggets



Directions-

- Clean the turkey breast and cut into 1-1/2" x 1-1/2" cubes.
- Place in a sealable bowl and pour the butter milk over enough to cover.
- Refrigerate overnight.
- In a pan pour about 1-1/2" cooking oil into it and heat to 350.
- In a bowl pour in about half the box of Kentucky Kernel and bread your nuggets. Pour more flour in a needed until all pieces are coated.
- I let my nuggets rest on a cooling rack for about five minutes then roll them in the flour again.
- After the second coating deep fry until golden brown.