

Linda Jo's 7-Layer Salad

1 bag shredded lettuce
1 small bag riced cauliflower
1 small package frozen petite peas - thawed
1 red onion, diced
1 package bacon, cooked + chopped (or fried bacon pieces)
2 C shredded cheddar cheese

Dressing:

Mix of equal parts mayo + sour cream with "a handful of sugar mixed in"

Layer all ingredients and refrigerate overnight. Mix before serving.

Andy's Atomic Buffalo Turds (aka Smoked Jalapeño Poppers)

Nothing special to them. Don't really have an exact recipe. Just go by Feel! 🤪

- Jalapeños seeds and veins scraped out
- Mix softened cream cheese 1 block with 1T of your choice of rub (see below)
- Shredded cheddar or a mix of cheese. Maybe a cup
- Your favorite all purpose bbq rub(or one that is almost empty and taking up space) having some turbinado sugar helps in the rub [Andy used this:
<https://www.meatchurch.com/products/honey-hog-rub>]
- Spoon mix into japs, wrap generously with bacon. 1 piece per popper is what I try to do.
- Season the bacon liberally with the rub and put em on the grill.
- I like to smoke mine at 250-260 degrees so the cheese mixture doesn't melt out of the ends as bad with higher temps.
- Those took 1hr 45 min I believe the other day to get the bacon done and the peppers not crunchy.