

COWBOY POTATOES

CRISPY POTATOES, SAVORY HAM, BACON, SWEET CORN, MELTED CHEDDAR CHEESE, AND HANDCRAFTED SMOKED SEASONINGS COMBINE TO CREATE THE ULTIMATE COMFORT FOOD SIDE DISH FOR COOKOUTS, FAMILY DINNERS, AND BACKYARD GRILLING.



				
PREP TIME 20 MIN	COOK TIME 1 HR	TOTAL TIME 1 HR 20 MIN	SERVINGS 8	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1

- PREHEAT OVEN TO 350°F. GREASE A 9X13-INCH BAKING DISH OR CAST IRON SKILLET WITH NON-STICK COOKING SPRAY.

STEP 2

- ADD A LAYER OF POTATOES TO THE BOTTOM OF THE DISH. SEASON WITH A GENEROUS SPRINKLE OF HICKORY SMOKED SEA SALT, HICKORY SMOKED PEPPERCORN, AND HICKORY SMOKED PAPRIKA. TOP WITH A LAYER OF SHREDDED CHEDDAR CHEESE

STEP 3

- ADD A LAYER OF COOKED HAM, BACON, CHOPPED RED ONION, AND SWEET CORN. LIGHTLY SEASON AGAIN WITH THE SMOKED SEASONING BLEND.

STEP 4

- REPEAT THE LAYERS--POTATOES, SEASONINGS, CHEESE, HAM, BACON, ONION, AND CORN-UNTIL ALL INGREDIENTS ARE USED. FINISH WITH A GENEROUS LAYER OF CHEDDAR CHEESE ON TOP.

STEP 5

- BAKE UNCOVERED FOR 60 MINUTES, OR UNTIL THE POTATOES ARE FORK TENDER AND THE CHEESE IS MELTED AND BUBBLY.

STEP 6

- REMOVE FROM THE OVEN AND LET REST FOR 5 MINUTES. GARNISH WITH SLICED GREEN ONIONS AND SERVE WARM.



SMOKEHOUSE KITCHEN TIPS:

- COOK THE BACON UNTIL JUST CRISP BEFORE LAYERING.
- CUT THE POTATOES EVENLY SO THEY COOK AT THE SAME RATE.
- FRESHLY SHREDDED CHEDDAR MELTS BETTER THAN PRE-SHREDDED CHEESE.
- LET THE CASSEROLE REST FOR FIVE MINUTES BEFORE SERVING.

INGREDIENTS

- 1 CUP BACON (OPTIONAL)
- 1/2 RED ONION
- 2 CUPS COOKED HAM
- 6 LARGE RED POTATOES
- 1 CUP FROZEN YELLOW CORN
- 4 TBSP BUTTER
- 1 BAG SHREDDED CHEDDAR CHEESE
- 1/2 CUP CHOPPED GREEN ONIONS

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- HICKORY SMOKED SEA SALT
- HICKORY SMOKED PEPPERCORN
- HICKORY SMOKED PAPRIKA

WHAT TO SERVE WITH

- GRILLED STEAK OR CHICKEN
- BBQ RIBS
- HAMBURGERS
- PULLED PORK

RECIPE VARIATIONS

- SMOKED SAUSAGE
- PULLED PORK
- LEFTOVER BRISKET
- GROUND BEEF