

# Just a Taste

By Jim Thompson



## Desperately Seeking Spuds

I always find myself in a discussion about food with my coworker in the mid-morning lurch. The conversation usually takes place after I have had my second cup of coffee and lunch is on the horizon. Last week's topic was potato salad and the nuances that can make or break it.

I truly believe most of us are tactile eaters, meaning that we are picky about the consistency of our foods. Whether it be a crunchy versus chewy cookie that we prefer, thick and creamy soups versus thin stock soups, or liking warm versus cold pizza...we simply know what we like. My coworker and I agreed that potato salad is also in the eye of the beholder. We both prefer it thicker and with smaller diced

onions. Thick slices of onions or watery consistency in potato salad is a big turn off for me. I'm also a little bit torn between mustard potato salad and traditional mayo potato salad.

The base sauce of a potato salad can make or break it. Several restaurants I have worked in used salad cream in their base sauce instead of mayo, which I am a fan of. The cream mixed with salt and pepper really gives the potato salad an extra kick. These restaurants were known for their potato salad.

I have also seen folks put some bacon in their potato salad, and we all know you can't go wrong with bacon. I spent some time experimenting with my potato salad recipe. I like a creamy and thick mixture that is packed with flavor. I am also a big fan of deviled eggs and I wondered how I could fuse the two into an amalgam, which someone would think was a perfect blend. Try it out and let me know what you think:

### \*Charges

(Continued from page 1.) according to Greer, after smashing several windows along Depot Street, reportedly by hurling large concrete and plastic flowers pots through them. Businesses that suffered broken windows were Renasant Bank, Howell & Heggie, Southern

### Mississippi Deviled Potato Salad

- 4 Large Potatoes
  - 4 Large Eggs
  - 1/2 Cup Sweet Pickle Relish
  - 1/2 Cup Mayonnaise
  - 1 Pint Sour Cream
  - 3 Tablespoons Prepared Mustard
  - 3 Tablespoons Bottled Ranch Dressing
  - 1 envelope Garlic Italian Dressing Mix
  - 2 teaspoons White Pepper
  - 1/4 Cup Chopped Parsley (or dry)
  - Salt to taste
  - 1 Small Onion (diced)
  - 2 Ribs of Celery (chopped)
  - Garnish with Paprika
- Peel, cube, and boil the potatoes in a large saucepan. Hard boil the eggs separately in a medium saucepan.
- Add the dry Italian dressing mix packet into the pint of sour cream, mix well, and let sit for 5 minutes.
- To a large mixing bowl add the following: The sour cream mixture, mayonnaise, mustard, ranch dressing, pickle relish, chopped celery, diced

onions, parsley, and white pepper. Mix ingredients well, cover and chill in the refrigerator for about 15-30 minutes.

Drain the potatoes and shell the eggs. Remove the cooked yolks from the eggs and place in a separate mixing bowl with half of the drained, boiled potatoes. Cream the yolks and potatoes together with a mixer or spoon until light and fluffy.

Remove the sauce mixture from the refrigerator and gently fold the yolks and potato mixture into it. Chop the

### \*Conspiracy

(Continued from page 1.) 2018, to being a felon in possession of a firearm. He will be sentenced by Judge Reeves on May 15, 2018, and faces a maximum penalty of ten years in prison and a \$250,000 fine.

Co-defendant Corey Hughes pled guilty on February 13, 2018, to being a felon in possession of a firearm. He will be sentenced by Judge Reeves on June 11, 2018, and faces a maximum

cooked egg whites up and add to the sauce with the remaining cubed potatoes. Add salt to preferred taste and top with powdered paprika.

Chill for an hour or two in the refrigerator.

*\*Jim Thompson is the Director of Library Services for Holmes Community College and vice-president of the Holmes County Chamber of Commerce. Thompson has over 12 years experience working in diverse restaurants across southern Mississippi.*

penalty of ten years in prison and a \$250,000 fine.

Jermaine Griffin pled guilty on January 18, 2018, to possession of a stolen firearm. He will be sentenced by Judge Tom S. Lee on May 31, 2018, and faces a maximum penalty of ten years in prison and a \$250,000 fine.

This case was investigated by the Bureau of Alcohol, Tobacco, Firearms, and Explosives. It is being prosecuted by Assistant United States Attorney Jennifer Case.

Greer said several witnesses contacted police about the incident.

As of Monday, March 12, an estimated total dollar amount of the damages was determined by police to be around \$4,350.00, but some businesses still had not replaced their broken windows, which will add to

the amount.

Also on Monday, March 12, the suspect remained at the University of Mississippi Medical Center in Jackson.

"We're still waiting to see how much was a mental issue," said Greer on Monday, March 12. "We're also waiting on toxicology reports."

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