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FOOD & DRINK



Cooking Bachelor Style *Terry Miller*

Naked Nuptials

When it comes to love and marriage, I thought I had seen it all—until my friend Fred's wedding, that is.

Fred lived, like me, on the wilder side of life. Everyone had lost hope that he would ever marry. Man, did he blow them out of the water.

Fred's wedding took place on a sunny Saturday at an elementary school playground. They were married under a swing set that had been stripped of its swings for the event. There was also a seesaw, two ponies on springs, a mini choo-choo train, and a sand pit.

The backdrop was evidence of the innocence of the couple about to spend eternity together, Fred's Grandma Foley told me.

Carmen, Fred's wife, brought with her a wedding party of fifteen of the most gorgeous women I had ever seen. Each looked like she could have made a living on the stage. I was biting at the bit waiting for the reception to begin. And I didn't have to wait long because one of the most stunning sights I had ever seen appeared. A beer truck the size of a cement mixer rolled in. It was classic: eighteen beers of every taste and color awaiting consumption. As the taps opened, the band began to play. They were smokin' right from the opening song.

The girls, meantime, had all changed into shorts and halter tops and were swilling suds as fast as they would flow. The bride and groom soon emerged and the party was on.

I was into my fourth or fifth beer when I noticed a tank top lying next to the chair where Grandma Foley was seated. I quickly snagged it and went to look for the double D to whom it belonged. I didn't have to look far. Sliding down one of the swing set poles was a topless member of the party of fifteen.

I stood to cheer. As I clapped, I noticed on the seesaw two more women tossing clothes. To the left of them sat two cowgirls on the plastic ponies waving their shorts like surrender flags. The conductor of the choo-choo train was clad in only a hat, and four other near-naked women were wrestling in the sandbox.

After helping Grandma Foley with her heart medicine, I pulled Fred aside and asked the obvious question.

"They're strippers," he said with a grin. "Carmen's a professional stripper."

I patted the groom on the back and helped Grandma Foley to her car. I had a harder time getting Grandpa Foley to follow.

Due to the PG rating of *Mountain Home* magazine, I cannot divulge further details relating to Carmen's army nor the night that ensued.

Terry Miller's Web site is cookingbachelorstyle.wordpress.com. You can contact Terry at cookingbachelorstyle@mountainhomemag.com.

BBQ Burger Filled Potato Skins

- ½ pound ground beef
- ½ medium onion, minced
- 6 medium-sized baking potatoes
- ¾ cup of your favorite barbecue sauce
- Grated cheese (optional)
- Olive oil



Wash potatoes and bake at 400 degrees for about an hour. While the potatoes are baking, brown the ground beef and onion until beef is no longer pink. Add barbecue sauce and let simmer 10-15 minutes. When potatoes are done, let cool until you can handle them. Cut in half, horizontally. With a spoon, scoop out the center, leaving about ¼ of an inch of potato on the skin. Rub each skin, inside and out, with olive oil and place in a roasting pan or on a heavy-duty cookie sheet. Bake at 450 degrees for 10 minutes, flip, and bake for another 10 minutes. Remove from oven. Fill each skin with ground beef mixture and return to oven for 3-4 minutes. Remove from oven and top with cheese while hot. I think you'll like this one.