

BOYD BUZZ



Boyd's Best Bites: Jamil Taylor from Sam's Town Tunica shares his favorite dishes

by Elisabeth Daniels

Jamil Taylor's fascination with cooking began at an early age, when he stood on a chair to watch his grandmother cook. Taylor joined Boyd Gaming in August 2006 as Executive Kitchen Steward at **Sam's Town Hotel & Gambling Hall in Tunica, Mississippi**, and has been Executive Sous Chef at the property since October 2013.

What is the best thing you ever ate?

The best dish I've ever had is my Grandmother Minnie Lou Brown's spaghetti. It's not just the taste, but also the sentimental value of the dish. My grandmother picked all of her vegetables, herbs and spices from her garden. The meat and cheeses used in her dish came from a local farmer who's a member of our church family. My grandmother even made the pasta by hand, although there has been a time or two that it came from the local grocery store. When she prepared this dish, it fed families. This dish is by far my favorite of all because of the time, labor, patience, love and the process it took to make it. This dish meant "family" to me!

What is your favorite food at Sam's Town?

I love the Porter House Pork Chop from our menu at Twain's. The chop is cooked to perfection on our wood-burning grill, which gives the pork a long-lasting smoky, grilled flavor. The aroma alone visits your nostrils before the dish is even seen. The chop is also accented by our house Jack Daniels demi-glace.

What's coming up at Food & Beverage at Sam's Town?

The sky is the limit for us. With our diverse team, we think outside the norm and try to bring "eatertainment" to all our guests. Our newest adventure will be Flights Craft Beer and Apps. Flights features a wine and beverage menu that no other casino in our area currently offers. We're also expanding into wedding catering. And, the newest station of our buffet, Specialties, has something to please everyone's taste buds.