



Mississippi Mud Potatoes

Description

Ingredients

6 cups potatoes, peeled and diced
1 cup cheddar cheese, shredded
3/4 cup mayonnaise
1 cup bacon, cooked and crumbled
3 teaspoons garlic, minced
1/2 cup onion, chopped

How to Make Mississippi Mud Potatoes

Preheat the Oven:

Preheat your oven to 325°F (163°C). Prepare a 9×13 baking pan by greasing it lightly.

Combine Ingredients:

In the prepared baking pan, mix together the diced potatoes, shredded cheddar cheese, cooked and crumbled bacon, minced garlic, and chopped onion.

Add Mayonnaise:

Add the mayonnaise to the potato mixture and stir until everything is evenly coated.

Bake:

Place the pan in your preheated oven and bake for about 1 1/2 hours, or until the potatoes are tender and the top is golden brown.

Serve:

Serve hot straight from the oven. Enjoy the creamy, cheesy, bacon-filled delight that is Mississippi Mud Potatoes!

Notes

For a lighter version, substitute sour cream with Greek yogurt and use low-fat cheese. Add jalapeños or chili flakes to introduce a spicy kick to the dish.

Category

1. Granda Recipes

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