

## Loaded Potato Salad with Bacon and Chive Cream - The Ultimate BBQ Side Dish

Looking for the side dish that steals the show? This



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

2 lbs baby potatoes, washed and halved  
6 strips crispy bacon, crumbled  
¾ cup sour cream  
¾ cup mayonnaise  
¼ cup fresh chives, finely chopped  
¾ cup shredded cheddar cheese  
1 tsp Dijon mustard  
1 tsp garlic powder  
Salt and black pepper, to taste

### DIRECTIONS

- 1.** Boil the Potatoes: Bring a large pot of salted water to a boil. Add the halved potatoes and boil for 12-15 minutes, until fork-tender. Drain and let cool slightly (you want them warm but not hot when dressing them).
- 2.** Make the Dressing: In a large mixing bowl, combine:
- 3.** Sour cream
- 4.** Mayonnaise
- 5.** Dijon mustard
- 6.** Garlic powder
- 7.** Half of the chopped chives
- 8.** Salt and pepper to taste
- 9.** Whisk until smooth.
- 10.** Toss and Fold: Add the warm potatoes to the bowl and gently toss to coat. Fold in crumbled bacon and shredded cheddar, reserving a bit of each for topping.
- 11.** Garnish and Chill: Transfer to a serving dish and top with the remaining bacon, cheese, and chives. Chill for at least 30 minutes to let the flavors meld.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/loaded-potato-salad-with-bacon-and-chive-cream-the-ultimate-bbq-side-dish/>