

Crispy Bacon Fully-Loaded Tater Tots with Smoked Gouda: The Ultimate Appetizer

Crispy Bacon Fully-Loaded Tater Tots with Smoked Gouda Glory



OVEN
425°F

TIME
20-25 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 lb frozen tater tots
6 slices of bacon, cooked and crumbled
1 cup shredded smoked Gouda cheese
1/4 cup sour cream
2 green onions, chopped
Salt and pepper to taste
Cooking spray

DIRECTIONS

1. instructions, typically 20-25 minutes, or until they are
2. crispy and golden brown
3. . This initial crisping is crucial for the best texture.
4. Prepare the : Topping:
5. While the tater tots are baking, get your topping ready. In a medium-sized bowl, combine the cooked and crumbled bacon, shredded smoked Gouda cheese, sour cream, chopped green onions, and a pinch of salt and pepper. Mix well until everything is evenly combined.
6. Slightly : Cool & Flatten:
7. Once the tater tots are done baking, remove them from the oven and let them cool for just a few minutes, enough so they're easier to handle but still warm. Reduce the oven temperature to 375°F (190°C). Using the back of a fork or a potato masher,
8. gently press down on each tater tot
9. to slightly flatten it. This creates a perfect little divot for your glorious topping.
10. Load ' : Em Up:
11. Spoon a generous amount of the bacon and cheese mixture on top of each flattened tater tot, making sure to cover them completely. Don't be shy!
12. Final : Bake:
13. Return the baking sheet to the oven and bake for an additional 10-15 minutes, or until the cheese is beautifully melted, bubbly, and slightly golden.
14. Serve : Hot:
15. Carefully remove from the oven and serve your

16. Crispy : Bacon Fully-Loaded Tater Tots with Smoked Gouda Glory

SWAPS & NOTES

Cheese: While smoked Gouda is truly the star here, you could experiment with other melty cheeses like sharp cheddar, Monterey Jack, or even a blend.

Just be aware that the smoky flavor of Gouda really sets this recipe apart.

Bacon: If you're short on time, pre-cooked bacon bits can work in a pinch, but cooking fresh bacon yourself will always yield the best flavor and texture.

Sour Cream: Greek yogurt can be a good substitute for sour cream if you're looking for a tangier, slightly lighter option.

TIPS FOR SUCCESS

Don't overcrowd the pan: Ensure your tater tots have enough space on the baking sheet to get truly crispy.

If they're too close together, they'll steam instead of crisp.

Crisp first: The initial high-temperature bake is key to getting perfectly crispy tots that can hold up to the toppings.

Smoked Gouda makes a difference: While other cheeses work, the smoked Gouda adds a depth of flavor that really elevates this dish.

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

Original recipe: <https://chefmaniac.com/crispy-bacon-fully-loaded-tater-tots-with-smoked-gouda-the-ultimate-appetizer/>