

Cheesy Mississippi Mud Potatoes: The Ultimate Comfort Food Bake

Cheesy Mississippi Mud Potatoes: Your New Go-To Comfort Food Bake!



OVEN
325°F

TIME
30 min

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Recipe Card

SAVE
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INGREDIENTS

6-7 cups potatoes, peeled and diced (Russet or Yukon Gold work best)

2 cups cheddar cheese, grated (sharp cheddar is highly recommended for flavor)

1 (1 lb) package bacon, cooked and crumbled

1 teaspoon garlic salt

1 cup mayonnaise

1/2 cup green onions, thinly sliced (plus extra for garnish, if desired)

Swaps and Notes:

Potatoes: Russet or Yukon Gold potatoes are ideal due to their starch content, which helps absorb the flavors and creates a creamy texture. Dice them into roughly 1/2-inch pieces for even cooking.

Cheddar Cheese: Sharp cheddar will give you the most robust flavor, but medium cheddar works too. Freshly grated cheese melts much better than pre-shredded.

Bacon: Cook the bacon until it's nice and crispy before crumbling. You can use thin or thick-cut bacon.

Garlic Salt: This ingredient pulls double duty, providing both saltiness and garlic flavor. If you only have garlic powder and regular salt, use 1/2 tsp garlic powder and 1/2 tsp salt, adjusting to taste.

Mayonnaise: This is the key to the creamy, tangy "mud" sauce. Use your favorite brand. While light

mayonnaise can be used, full-fat will provide the richest texture.

Green Onions: These add a fresh, pungent bite that cuts through the richness. Don't skip them!

Preparation:

Preheat Oven: Preheat your oven to 325°F (163°C).

Combine Ingredients in Dish: In a large 9x13-inch baking dish, combine the peeled and diced potatoes, grated cheddar cheese, garlic salt, cooked and crumbled bacon, and thinly sliced green onions.

Add Mayonnaise & Coat: Add the mayonnaise to the mixture. Stir everything together until all the ingredients are well coated in the mayonnaise, ensuring even distribution of flavors throughout the potatoes.

Bake: Place the baking dish in the preheated oven. Bake until the potatoes are tender (you should be able to easily pierce them with a fork) and the top is golden brown and bubbly, which will take approximately 1 hour to 1 hour 30 minutes. Cooking time can vary depending on your oven and how small your potatoes are diced.

Enjoy: Remove from the oven, let it cool for a few minutes (the cheese will be molten!), and then serve hot. Enjoy this incredibly comforting and delicious dish!

Tips for Success:

Dice Potatoes Evenly: Cutting your potatoes into uniform pieces ensures they cook at the same rate, resulting in a consistent tender texture.

Crispy Bacon: Ensure your bacon is perfectly crispy before crumbling it into the mixture. This adds crucial texture.

Freshly Grated Cheese: For the best melt and flavor, always opt for freshly grated cheddar cheese over pre-shredded.

Don't Rush Baking: The long baking time at a moderate temperature is essential for the potatoes to become fully tender and absorb the flavors of the sauce.

Cover if Browning Too Fast: If the top is browning too quickly before the potatoes are tender, you can loosely tent the dish with foil.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another fantastic breakfast or brunch casserole, check out my [This One-Pan Breakfast Bake Will Make You Skip](#).

If you're a fan of quick and flavorful one-pan meals with sausage, my [This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor](#) is a must-try.

And for an incredibly cheesy and easy-to-make

casual meal, don't miss my Easy Cheesy Chicken Sliders with Marinara Garlic Butter.

Final Thoughts:

DIRECTIONS

1. Making these : Cheesy Mississippi Mud Potatoes is incredibly simple - just mix and bake!
2. Preheat : Oven: Preheat your oven to 325°F (163°C).
3. Combine : Ingredients in Dish: In a large 9x13-inch baking dish, combine the peeled and diced potatoes, grated cheddar cheese, garlic salt, cooked and crumbled bacon, and thinly sliced green onions.
4. Add : Mayonnaise & Coat: Add the mayonnaise to the mixture. Stir everything together until all the ingredients are well coated in the mayonnaise, ensuring even distribution of flavors throughout the potatoes.
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6. Enjoy: Remove from the oven, let it cool for a few minutes (the cheese will be molten!), and then serve hot. Enjoy this incredibly comforting and delicious dish!
7. Tips for Success: Dice Potatoes Evenly: Cutting your potatoes into uniform pieces ensures they cook at the same rate, resulting in a consistent tender texture.
8. Crispy : Bacon: Ensure your bacon is perfectly crispy before crumbling it into the mixture. This adds crucial texture.
9. Freshly : Grated Cheese: For the best melt and flavor, always opt for freshly grated cheddar cheese over

pre-shredded.

10. Don't : Rush Baking: The long baking time at a moderate temperature is essential for the potatoes to become fully tender and absorb the flavors of the sauce.
11. Cover if : Browning Too Fast: If the top is browning too quickly before the potatoes are tender, you can loosely tent the dish with foil.
12. Serving Suggestions and Pairings: Cheesy Mississippi Mud Potatoes are a hearty side dish that can easily steal the show! They are a fantastic accompaniment to grilled meats like steak, chicken, or pork chops. They'd be amazing alongside a classic meatloaf, roasted chicken, or even as a decadent brunch item with fried eggs on top. For other cheesy, comforting dishes, you might love my This Crockpot Nacho Dip Is the Reason I Never Have Leftovers or my creative How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip.
13. Storage and Leftover Tips: Leftover Cheesy Mississippi Mud Potatoes can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, cover lightly with foil and warm in a preheated oven at 325°F (163°C) until heated through, or microwave individual portions. The texture might change slightly upon reheating, but the flavor remains delicious!
14. More Recipes You Will Love: If you enjoyed the rich, cheesy comfort of these potatoes, here are a few more savory and satisfying recipes that I think you'll absolutely love:
15. For another fantastic breakfast or brunch casserole, check out my This One-Pan Breakfast Bake Will Make You Skip.
16. If you're a fan of quick and flavorful one-pan meals with sausage, my This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor is a must-try.
17. And for an incredibly cheesy and easy-to-make casual meal, don't miss my Easy Cheesy Chicken Sliders with Marinara Garlic Butter.
18. Final Thoughts: Cheesy Mississippi Mud Potatoes are a delightful celebration of comfort food at its best. They're rich, flavorful, and incredibly satisfying, perfect for bringing warmth and deliciousness to any meal. Give this recipe a try, and prepare for it to become a new favorite side dish (or even a main!).
19. What's your go-to potato dish for ultimate comfort? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more delicious and inspiring recipes!

SWAPS & NOTES

And these Cheesy Mississippi Mud Potatoes ?

Imagine tender, diced potatoes, swimming in a creamy, savory sauce, loaded with crispy bacon, sharp cheddar, and fresh green onions, then baked until golden and bubbly.

It's a rich, flavorful side dish (or even a main!) that will have everyone coming back for seconds.

Why I Love This Recipe I'm a big believer in dishes that bring immense comfort and joy to the table, and this recipe delivers that in spades.

TIPS FOR SUCCESS

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Freshly Grated Cheese: For the best melt and flavor, always opt for freshly grated cheddar cheese over pre-shredded.

Don't Rush Baking: The long baking time at a moderate temperature is essential for the potatoes to become fully tender and absorb the flavors of the sauce.

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

Original recipe: <https://chefmaniac.com/cheesy-mississippi-mud-potatoes-the-ultimate-comfort-food-bake/>