

Garlic Bacon Loaded Mashed Potato Cheese Mug: Instant Comfort in a Cup

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TIME
5-7 min

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INGREDIENTS

1 large potato (Russet or Yukon Gold work best)
2 slices of bacon, cooked until crispy and crumbled
2 cloves of garlic, minced
1/4 cup of shredded cheddar cheese
2 tablespoons of butter
1/4 cup of milk (dairy or non-dairy, depending on preference)
Salt and black pepper to taste

DIRECTIONS

- 1. Prep the : Potato & Garlic:** Peel the large potato and chop it into small, even cubes (about 1/2 inch to 3/4 inch). Smaller cubes will cook faster. Place the potato cubes into a microwave-safe mug (ensure it's a mug large enough to hold the finished mashed potatoes). Add the minced garlic on top of the potatoes.
- 2. Microwave : Potatoes:** Pour enough water into the mug to just cover the potato cubes. Microwave on high for about 5-7 minutes, or until the potatoes are completely soft and easily pierced with a fork. Cooking time will vary depending on your microwave's wattage and potato cube size.
- 3. Mash & : Season:** Carefully drain the hot water from the mug (use oven mitts, as the mug will be hot!). Using a fork or a small potato masher directly in the mug, mash the potatoes until mostly smooth. Stir in the butter, milk, salt, and black pepper. Mix vigorously until everything is well combined and the mashed potatoes are creamy.
- 4. Load : It Up:** Add the crumbled bacon and shredded cheddar cheese to the mashed potatoes in the mug. Stir everything together gently to distribute the bacon and cheese throughout the mash.
- 5. Final : Microwave Melt:** Return the mug to the microwave. Heat on high for another 1-2 minutes, or until the cheese is completely melted and bubbly, and the mixture is heated through.
- 6. Serve & : Enjoy:** Carefully remove the hot mug from the microwave. Give it a final stir if desired. Serve immediately and savor your delicious, comforting Garlic Bacon Loaded Mashed Potato Cheese Mug!

SWAPS & NOTES

Potato: While a large potato works for one generous serving, you can adjust the size based on your mug and appetite.

Russet potatoes yield a fluffier mash, while Yukon Golds are creamier.

Bacon: Ensure your bacon is cooked to a good crisp before crumbling; it adds a crucial texture element.

You can cook extra bacon ahead of time for quick assembly.

TIPS FOR SUCCESS

Even Potato Cubes: Cutting the potato into uniform small cubes ensures they cook evenly and quickly in the microwave.

Don't Overfill: Use a mug that gives you enough room to mash and mix without overflowing.

Adjust Milk/Butter: Start with slightly less milk and butter than specified, then add more until you reach your desired creamy consistency.

Different potatoes absorb liquid differently.

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

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