

Mississippi Mud Potatoes: The Ultimate Creamy, Cheesy, Bacon-Loaded Comfort Side

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TIME
8-10 min

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INGREDIENTS

Swaps and Notes:

Potatoes: While Russets are classic for casseroles, Yukon Golds will hold their shape better and offer a buttery flavor.

Cheese: Feel free to swap cheddar for a mix of Monterey Jack or Gruyère for a different melt and flavor.

Lightened Up: You can use Greek yogurt in place of sour cream for a slightly tangier, lower-fat option, but stick with full-fat mayo for the best creaminess.

Spice Kick: Add a dash of cayenne pepper or a chopped jalapeño (remove seeds for less heat) to the mix if you like a little heat.

DIRECTIONS

1. Follow these easy steps to create this incredible baked potato dish.
2. **Prep the Potatoes: Dice and Boil:** Peel and dice the potatoes into consistent 1-inch cubes. Place them in a pot of cold, salted water. Bring to a boil and cook until the potatoes are just fork-tender, about 8-10 minutes. It's crucial not to overcook them, or they will turn to mush when you mix the casserole.
3. **Drain:** Drain the potatoes immediately and set them aside to cool slightly.
4. **Mix the Creamy Base:** Preheat: Preheat your oven to 375°F (190°C). Lightly grease an 8x8 or 9x9 inch baking dish.
5. **Combine :** **Ingredients:** In a large mixing bowl, combine the mayonnaise, sour cream, shredded cheddar cheese, cooked bacon, green onions, salt, pepper, and any optional seasonings (garlic powder, paprika).
6. **Mix : Well:** Stir everything together until the base is uniform and creamy.
7. **Assemble and Bake:** **Fold in Potatoes:** Gently add the slightly cooled, drained potatoes to the creamy mixture. Use a rubber spatula to gently fold the ingredients together, ensuring the potatoes are coated without breaking them apart.
8. **Transfer:** Pour the mixture into your prepared baking dish and spread it into an even layer.
9. **Bake:** Bake for 25-30 minutes, or until the casserole is bubbling hot, the top is lightly golden, and the cheese around the edges is irresistible.
10. **Serve:** Let it rest for a few minutes before topping with extra sliced green onions or a sprinkle of

crumbled bacon. Serve warm!

SWAPS & NOTES

of classic comfort food: creamy texture, gooey cheese, and salty, crunchy bacon.

Crowd-Pleaser: This recipe is perfectly scaled for potlucks and holiday dinners.

It's one of those dishes that even the pickiest eaters love.

Prep-Ahead Power: You can boil the potatoes and mix the dressing the day before, assembling and baking right before serving.

TIPS FOR SUCCESS

Cold Start for Potatoes: Always start your potatoes in cold water and bring them up to a boil.

This ensures they cook evenly from the outside to the center.

Salty Water: Cook your potatoes in well-salted water.

This is the only chance you get to season the interior of the potatoes, which is key for flavor.

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