

Southern Style Mississippi Mud Potatoes: Easy, Cheesy, and Loaded with Bacon

Introduction: The Comfort of the South in a Casserole Dish



Mississippi Mud Potatoes

You Will Need:

6 cups potatoes, peeled and diced
1 cup cheddar cheese, shredded
3/4 cup mayonnaise
1 cup bacon, cooked and crumbled

OVEN
325°F

TIME
10 min

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INGREDIENTS

6-7 cups potatoes: Peeled and cut into bite-sized cubes. (Russet or Yukon Gold work best).
1 cup full-fat mayonnaise: This provides the signature creamy "mud" texture.
1-1... cups shredded sharp cheddar cheese: For that essential savory kick.
8-10 slices bacon: Cooked until crispy and crumbled.
1 small onion: Finely chopped to add a subtle sweetness and depth.
2-3 cloves garlic: Freshly minced (or 1-2 teaspoons garlic powder if you're in a hurry).
Salt and black pepper: To taste.
Optional garnish: Freshly sliced green onions for a pop of color and bite.

DIRECTIONS

- 1. Preheat and Prep:** Preheat your oven to 325°F (160°C). This lower temperature is key; it allows the potatoes to cook through completely without the mayonnaise breaking or the cheese burning. Lightly grease a 9x13-inch baking dish with non-stick spray or a thin coat of butter.
- 2. Prepare the Potatoes:** Peel your potatoes and cube them into roughly 1-inch pieces. Keeping the size uniform is the secret to ensuring every bite is perfectly tender at the same time.
- 3. Crisp the Bacon:** Cook your bacon until it is very crisp. You want it to stand up to the creamy sauce without becoming chewy. Drain it well on paper towels and crumble it into small bits.
- 4. The Great Mix:** In a large mixing bowl (or directly in your baking dish to save on dishes!), combine the cubed potatoes, shredded cheese, crumbled bacon, chopped onion, and minced garlic.
- 5. Bind it Together:** Spoon the mayonnaise over the potato mixture. Use a large spatula to fold everything together until every single cube of potato is well-coated in that creamy goodness. Season generously with salt and pepper.
- 6. The Long Bake:** Spread the mixture evenly in the dish. Bake uncovered for about 1.5 hours. You are looking for the potatoes to be fork-tender and the top to be bubbly with golden-brown edges.
- 7. Rest and Serve:** Let the dish rest for about 10 minutes. This allows the sauce to thicken up slightly so it sticks to the potatoes rather than running to the bottom of the plate. Garnish with green onions and enjoy!

SWAPS & NOTES

The Potatoes: I personally prefer Yukon Gold potatoes because they hold their shape well while offering a naturally buttery flavor.

If you want a softer, fluffier result, Russets are your best bet.

The Mayo: While full-fat mayo gives the best mouthfeel, you can substitute half of it with sour cream or Greek yogurt if you want a slightly tangier profile.

The Cheese: Sharp cheddar is classic, but a mix of Pepper Jack and Smoked Gouda can take this dish in a completely different, spicy direction.

TIPS FOR SUCCESS

Don't Rush the Bake: Potatoes take time to soften in a creamy base.

If the top is browning too fast, tent it loosely with foil, but keep it in for the full duration.

Small Onion Dice: Make sure to chop your onions very finely.

Since they aren't sautéed beforehand, a fine dice ensures they soften perfectly during the long bake.

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

Original recipe: <https://chefmaniac.com/southern-style-mississippi-mud-potatoes-easy-cheesy-and-loaded-with-bacon/>