

## Creamy Loaded Baked Potato Dip with Bacon and Cheddar

Loaded Baked Potato Chip Dip



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

- 1/2 yellow onion, diced
- 1 tbsp olive oil
- 1 tbsp minced garlic
- 16 oz sour cream
- 1 cup mayonnaise
- 3 tsp garlic seasoning (or to taste)
- 3 tsp onion powder (or to taste)
- 2 tsp salt
- 2 tsp black pepper
- ... cup chopped pickles (bread and butter style works great)
- 6 pieces cooked bacon, chopped
- 1 1/2 cups shredded sharp cheddar cheese
- 1-2 tbsp chopped green onions (for topping)

### DIRECTIONS

1. **Step 1: Sauté the Onion & Garlic:** In a pan over medium heat, add olive oil and diced yellow onion. Cook for about 5 minutes until the onion becomes soft and translucent.
2. Stir in the minced garlic and cook for another minute until fragrant.
3. Remove from heat and allow the mixture to cool completely. (This step adds depth of flavor - don't skip it!)
4. **Step 2: Make the Creamy Base:** In a large mixing bowl, combine sour cream and mayonnaise. Stir until smooth and fully blended.
5. Add garlic seasoning, onion powder, salt, and pepper. Mix until evenly combined.
6. **Step 3: Add the Good Stuff:** Fold in:
7. Cooled onion and garlic mixture
8. Chopped pickles
9. Crumbled bacon
10. Shredded sharp cheddar
11. Mix until everything is evenly distributed and creamy.
12. **Step 4: Finish & Serve:** Transfer to a serving bowl and top with chopped green onions.
13. Serve immediately with thick-cut potato chips for dipping.

### SWAPS & NOTES

& Swaps Pickles: Bread and butter add a slight sweetness, but dill works beautifully too.

Cheese: Sharp cheddar gives bold flavor, but smoked cheddar is incredible here.

Bacon: Use thick-cut for extra texture.

Lighten it up: Use Greek yogurt in place of some sour cream.

## TIPS FOR SUCCESS

Let the sautéed onions cool completely before mixing to keep the dip thick.

Chill for 30-60 minutes before serving for even better flavor.

Use sturdy chips - this dip is thick and loaded.

Make it a day ahead for maximum flavor development.

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

Original recipe: <https://chefmaniac.com/creamy-loaded-baked-potato-dip-with-bacon-and-cheddar/>