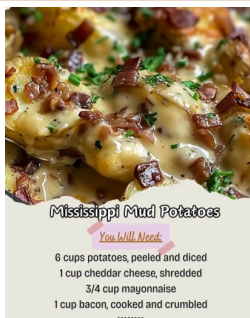


Mississippi Mud Potatoes: The Creamy, Cheesy Side Dish Everyone Devours

Mississippi Mud Potatoes: The Rich, Cheesy Comfort-Food Side Dish That Never Lasts Long



OVEN
375°F

TIME
45 min

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SAVE
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INGREDIENTS

- 6 cups potatoes, peeled and diced
- 1 cup cheddar cheese, shredded
- 1/2 cup cream cheese, softened
- 1/4 cup sour cream
- 1/4 cup butter, melted
- 1/2 cup cooked bacon, crumbled
- 2 green onions, sliced
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Salt and black pepper, to taste

DIRECTIONS

1. Prep the potatoes: Preheat your oven to 375°F. Lightly grease a 9x13-inch baking dish. Peel and dice the potatoes into evenly sized pieces so they cook at the same rate.
2. Make the creamy mixture: In a large mixing bowl, combine the softened cream cheese, sour cream, melted butter, garlic powder, onion powder, salt, and black pepper. Stir until smooth and well blended.
3. Add the potatoes and mix-ins: Fold the diced potatoes into the creamy mixture. Add the shredded cheddar cheese, crumbled bacon, and most of the green onions, reserving a little for garnish if you like. Stir until the potatoes are evenly coated.
4. Transfer to the baking dish: Spread the potato mixture evenly into the prepared baking dish. If you want a little extra cheesy finish, sprinkle a small handful of additional cheddar over the top.
5. Bake until tender: Cover with foil and bake for about 45 minutes. Remove the foil and continue baking for another 20 to 25 minutes, or until the potatoes are fork-tender and the top is golden and bubbling.
6. Garnish and serve: Let the dish rest for a few minutes before serving. Sprinkle the reserved green onions over the top and serve warm.

SWAPS & NOTES

Russet potatoes are a great option for this recipe because they bake up tender and soak in all that creamy flavor beautifully.

Yukon Gold potatoes also work well if you want a slightly creamier, buttery texture.

Cheddar brings a classic cheesy sharpness, but you can easily swap in Monterey Jack, Colby Jack, or a blend if that is what you have.

For even more richness, a little extra cheese on top before baking is never a bad move.

TIPS FOR SUCCESS

Cutting the potatoes into evenly sized pieces is one of the most important steps.

That helps everything cook consistently so you do not end up with some pieces too soft and others still firm.

Make sure the cream cheese is softened before mixing.

It blends much more easily and creates a smoother coating for the potatoes.

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

Original recipe: <https://chefmaniac.com/mississippi-mud-potatoes-the-creamy-cheesy-side-dish-everyone-devours/>