

LOADED POTATO CASSEROLE RECIPE

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Follow our easy, step-by-step, instructions to learn how to make our Loaded Potato Casserole Recipe. Yes, it includes bacon.



Here's another great casserole dish for the family, or for your next pot luck get together. Quick and easy to make, with all the great flavors of your favorite loaded baked potato.

I am truly a meat and potatoes kind of guy. I love potatoes of about all kinds and I'm not ashamed to admit it. I've even been known to enjoy a Mashed Potato Sandwich every now and then. Please don't judge me.

I love mashed potatoes and gravy, and I also love a good baked potato. Especially one with lots of butter.

If you've ever had the chance to try a Loaded Baked Potato, I'm pretty sure you'll enjoy our quick and easy casserole version of the same thing. Besides, there's just more of it to enjoy, so what can be wrong with that? Smile

I used Russet potatoes to make these. I generally keep a bag of potatoes in the kitchen, so when I got down to the smaller one's in the bag, I decided to try something a little different than just mashed potatoes. I hope you'll enjoy it should you try the recipe.

You'll need to prepare some bacon ahead of time. That alone makes the recipe a keeper if you ask me.

I've recently started placing my strips of bacon on a lined baking sheet and cooking them in the oven. I like the way the bacon turns out, and I still get to save the bacon grease for use in other recipes. You do save your bacon grease... right? That stuff is pure gold when seasoning a pot of green beans. Smile.

And, I always like to grate my own cheese instead of purchasing the pre-grated stuff with all that white powder on it. It only takes a couple of minutes to grate a block of cheese, and it's much easier to do if you grate it straight out of the refrigerator while the cheese is still good and cold. Just take your time and don't get in a rush and your fingers will be safe. You can thank me later.

So, ready to give our recipe a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

Loaded Potato Casserole Recipe – You'll need these ingredients.

It's not pictured here, but I used Garlic Powder. Consider it an optional ingredient.

We're leaving the skins on our potatoes, so be sure to wash them well first. Then, cut the potatoes into small cubes and place them in a large sauce pot. Cover the potatoes with water and place on stove top to boil.

Place the pot over Medium-High heat and bring the potatoes up to a good rolling boil. REDUCE heat to about Medium and let the potatoes continue to boil for about 15 minutes, or until they are fork tender.

While the potatoes are boiling, grate the entire 8oz package of Cheddar Cheese.

I've said this often, but it's best to grate your own cheese instead of using the stuff already grated. To keep the cheese from clumping, they add a cellulose powder which is the white stuff you see on pre-grated cheese.

It only takes a couple of minutes to grate an entire block of cheese, and if you use caution, you don't have to worry about cutting your fingers. Take your time, don't rush it, and all will be good.

When the potatoes are done, drain them in a colander.

Place the potatoes back in the pot. Use a potato masher or fork and mash the potatoes. I like to leave mine a bit on the chunky side. Just saying.

Add 1/2 cup milk to the potatoes.

Add the half stick of butter. (4 Tablespoons)

Add 1/2 teaspoon of black pepper.

Add 1/2 teaspoon of Salt.

And if desired, add 1/2 teaspoon of Garlic Powder. It's optional, so it's totally up to you. Smile.

Grab a large spoon and stir everything together until fully combined. The mixture will be thicker than your average mashed potatoes, but that's what we're looking for.

Taste the mixture to see if you prefer any more pepper, salt, or garlic powder.

Place the potato mixture in a 3 quart baking dish or pan. Spread it out smoothly in the dish.

Spread a good layer of the grated cheese over the top of the potatoes.

Add a layer of crumbled bacon.

Place dollops of the sour cream all around the top of the bacon.

Add the remainder of the grated cheese. Place it around the dollops of sour cream so that they are not completely covered. Just trying to make it pretty.

Place the casserole in an oven that has been pre-heated to 325F degrees.

Bake the casserole for about 20-30 minutes until it's heated all the way through and the cheese is melted on top. Just don't burn the top layer of cheese.

Remove the dish from the oven when done. Place on a folded towel or wire rack and let cool for about 10 minutes prior to serving.

Enjoy!

Garnish the top of the potatoes with some of the chopped chives.