



Hogfather Cheesy Potatoes

INGREDIENTS

- 1 package Zatarain's crab boil
- 3 pounds red potatoes
- 1 pound diced
- thick-cut bacon
- 1 cup diced red onion
- 1 tablespoon minced garlic
- 1/4 pound room temperature butter
- 1/4 pound shredded Cheddar
- 1 chopped green onion
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon paprika
- Salt and pepper
- 3/4 cup sour cream

Directions

Fill a 6-quart pot 2/3 full of water; add the crab boil and mix until blended

Cut the potatoes in half and slice into 3/8-inch-thick pieces

Add the potatoes to the pot and bring to a boil

Cook the potatoes until fork-tender

While the potatoes are cooking, cook bacon in a sauté pan over medium heat until crispy

Remove and drain on a paper towel

Add red onion to bacon grease and cook until caramelized

Just before onions are done, add garlic and cook until lightly brown.

In a bowl, place butter, 1/2 the cheese, 1/2 the bacon bits, 1/2 the green onions, the cooked red onions and garlic, cayenne, paprika, salt, pepper, and sour cream; mix together thoroughly.

Strain potatoes and add to bowl; let stand for a few minutes or until cheese starts to melt

Fold ingredients together, trying not to break up the potatoes excessively

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Top with remaining cheese, bacon, and green onions.
Check seasonings and adjust to taste.