

Loaded Breakfast Potatoes

Serves: 6-8 people | **Cook Time:** 35 minutes | **Difficulty:** Easy

Equipment Needed:

- 12-inch dutch oven with lid
- Sharp knife and cutting board
- Large mixing bowl
- Measuring spoons

Ingredients:

Ingredient	Amount	Notes
Red potatoes	2 lbs, cubed	Small dice, skin on
Bacon	6 strips, cooked and crumbled	Reserve 2 tbsp fat
Sharp cheddar cheese	1 1/2 cups, shredded	Freshly grated
Sour cream	1/2 cup	Full fat
Fresh chives	1/4 cup, chopped	Finely chopped
Garlic powder	1 tsp	Not garlic salt
Onion powder	1 tsp	Sweet onion powder
Paprika	1 tsp	Smoked variety
Salt	1 tsp	To taste
Black pepper	1/2 tsp	Freshly ground

Complete Cooking Steps:

Step 1: Setup and Prep.

Set up 25 coals, with 17 on top and 8 on bottom, to achieve a temperature of 400°F.

Cube the red potatoes into small, uniform pieces, leaving the skin on for extra texture and nutrition. In a bowl, mix together garlic powder, onion powder, paprika, salt, and pepper.

Step 2: Season and Start Roasting

Toss the cubed potatoes with the reserved bacon fat and the seasoning mixture until evenly coated.

Let them cook undisturbed for the first 8-10 minutes to develop a golden crust on the bottom.

Step 3: Continue Roasting

Stir the potatoes gently and continue roasting, stirring every 5-7 minutes to ensure even browning on all sides.

The potatoes are done when they're golden brown and crispy on the outside but tender when pierced with a fork.

Step 4: Add Cheese and Bacon

When the potatoes are nearly done, sprinkle the shredded cheese evenly over the top, followed by the crumbled bacon.

Cover the dutch oven and cook for 3-5 more minutes until the cheese is completely melted and the bacon is heated through.

Step 5: Final Assembly

Remove from heat and immediately dollop the sour cream over the hot potatoes while the cheese is still melted.

Sprinkle the finely chopped fresh chives over everything for color and fresh flavor.

Serving Suggestions:

- Serve immediately while the cheese is melted
- Great side dish for eggs or bacon
- Perfect for a hearty camping breakfast
- Can customize toppings to preference