



Cheesy Potato & Bacon “Brown Betty”

READY IN



60 min.

SERVINGS



8

CALORIES



424 kcal

SIDE DISH

Ingredients

- 6 slice bacon
- 4 tablespoon butter melted
- 1 cup coarsely cheddar cheese grated
- 0.3 cup chives minced
- 4 ounce cream cheese room temperature
- 3 pound idaho russet potatoes & peeled cut into 2-inch chunks
- 1 teaspoon kosher salt
- 0.3 teaspoon freshly cracked pepper black
- 0.3 teaspoon sage leaves dried crumbled

- 0.5 cup cup heavy whipping cream sour
- 0.3 teaspoon thyme leaves dried crumbled
- 4 slice sandwich bread white

Equipment

- bowl
- frying pan
- paper towels
- sauce pan
- oven
- baking pan
- potato ricer
- chefs knife

Directions

- Place bacon slices in a large, unheated heavy-bottomed or cast iron skillet. Turn heat to medium and cook bacon, turning often until crispy. About 7 minutes.
- Transfer to paper towel-lined plate to drain. Crumble and set aside.
- Place oven rack in center position.
- Heat oven to 350 degrees F. Put potatoes and 1 teaspoon salt into a large saucepan.
- Add just enough water to cover by about 1-inch. Bring to a boil, then reduce heat to a simmer. Cover pan and cook until potatoes fall apart when poked with a fork, about 20 minutes. Strain potatoes and then return half of them to the hot, dry pan. Turn heat to low and cook uncovered, shaking the pan often to evaporate as much water from hot potatoes as you can, about 4 minutes. Repeat with remaining potatoes.
- Let potatoes cool somewhat then push through a ricer into a large bowl. You may alternatively mash by hand with a masher or fork.
- Add cream cheese, melted butter and sour cream.
- Mix until smooth.

- Add chives, ½ cup cheddar cheese, half the crumbled bacon, remaining ½ teaspoon salt, and¼ teaspoon pepper. Stir until well-combined. Use a large chefs knife to cut bread slices into ½-inch cubes, then chop into rough breadcrumbs of varying sizes. Move to a large bowl.
- Pour in melted butter, tossing to coat crumbs.
- Add dried herbs and mix well.
- Transfer potato mixture to a shallow 2 ½ to 3 quart casserole or 9 by 13 baking dish. Top with remaining ½ cup cheddar cheese and herbed breadcrumbs. Move to center rack of heated oven and bake, rotating halfway through, until top is golden, about 30 minutes.
- Remove from oven, garnish with remaining bacon.
- Serve hot.

Nutrition Facts



Properties

Glycemic Index:48.19, Glycemic Load:28.89, Inflammation Score:-6, Nutrition Score:13.32739126164%

Flavonoids

Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg Kaempferol: 0.13mg, Kaempferol: 0.13mg, Kaempferol: 0.13mg, Kaempferol: 0.13mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 423.51kcal (21.18%), Fat: 25.29g (38.91%), Saturated Fat: 12.97g (81.07%), Carbohydrates: 39.01g (13%), Net Carbohydrates: 36.46g (13.26%), Sugar: 2.82g (3.13%), Cholesterol: 62.86mg (20.95%), Sodium: 654.46mg (28.45%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 11.53g (23.06%), Vitamin B6: 0.67mg (33.41%), Potassium: 811.07mg (23.17%), Phosphorus: 224.82mg (22.48%), Copper: 0.4mg (20.01%), Manganese: 0.37mg (18.4%), Selenium: 12.73µg (18.19%), Calcium: 181.39mg (18.14%), Vitamin B1: 0.26mg (17.35%), Vitamin B3: 3.07mg (15.33%), Vitamin A: 662.04IU (13.24%), Vitamin B2: 0.22mg (13.11%), Magnesium: 51.99mg (13%), Vitamin C: 10.65mg (12.91%), Iron: 2.05mg (11.37%), Folate: 44.35µg (11.09%), Fiber: 2.56g (10.24%), Zinc: 1.45mg (9.68%), Vitamin B5: 0.87mg (8.71%), Vitamin K: 7.19µg (6.85%), Vitamin B12: 0.31µg (5.09%), Vitamin E: 0.56mg (3.76%)