Dutch Oven Potatoes



These Dutch Oven Potatoes are loaded with crispy bacon, gooey cheddar, and sweet onions, with a twist of ginger ale that keeps them tender and flavorful. Simple to layer and bake, they make a delicious side for family dinners, holidays, or potlucks.

Prep Time	Cook Time	Total Time
15 mins	45 mins	1 hr

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5 from 1 vote

Course: Side Dish Cuisine: American Servings: 8
Calories: 631kcal Author: Ned Adams

Ingredients

- 7 russet potatoes sliced
- 1 pound bacon cut to 1" pieces
- 8 ounce yellow onion (1-medium); sliced
- 1 pound sharp cheddar cheese shredded
- ½ teaspoon salt divided; +/-, to taste
- ½ teaspoon pepper divided; +/-, to taste
- ½ teaspoon paprika
- 6 ounce ginger ale

Instructions

1. Pre-heat oven to 350°F.
2. Slice potatoes and place them in a bowl of salted water to prevent browning.
3. Cut the bacon into 1 inch pieces.
4. Cook the bacon in the Dutch oven; once done remove and set aside.
5. Leave the bacon renderings in the Dutch oven.
6. Add about ⅓ of the sliced potatoes to the bottom of the Dutch oven, in the bacon renderings.
7. Sprinkle some of the salt and pepper.
8. Layer with ⅓ the bacon, onions, and then the cheese.
9. Add another layer of potatoes and repeat until all three layers have been placed.
10. Sprinkle the paprika over the top layer.
11. Pour ginger ale around the edges.
12. Cover and cook for 45 minutes or until done.