



Creamy Bacon Cheese Scalloped Potatoes

The First Bite That Stole My Heart

The smell hit me first—buttery cheese, smoky bacon, and creamy potatoes. My neighbor brought this dish to a potluck years ago. One bite and I was hooked. The crispy edges, the gooey middle—pure comfort. **Ever wondered how you could turn creamy bacon cheese scalloped potatoes into something unforgettable?** Now I make it for every family gathering. It's the dish everyone asks for. What's your go-to comfort food? Share yours below!

My Messy First Attempt

My first try was... interesting. I forgot to drain the potatoes properly.

The sauce turned watery, and the cheese slid right off. But the flavor? Still amazing. **That's the magic of home cooking—even mistakes taste good.** Now I pat those spuds dry like my life depends on it. Cooking teaches patience, and this dish is worth the wait. Have you ever salvaged a kitchen disaster? Tell me your story!

Why This Dish Works

- The sour cream adds tang, balancing the rich cheese and bacon. - Thin potato slices cook evenly, so every bite is tender. **Which flavor combo surprises you most—bacon and green onions or cheese and sour cream?** Try both and decide. The textures—crispy, creamy, chewy—make it irresistible. It's a symphony in a casserole dish.

A Dish With Roots

Scalloped potatoes date back to 18th-century Europe. Farmers layered potatoes with cream to stretch meals. *Did you know the word “scalloped” comes from the French “escalope,” meaning thinly sliced?* Bacon and cheese? That's a modern twist. This dish proves simple ingredients can become legendary. Want to try a vintage version? Skip the bacon and use heavy cream instead.



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Ingredients:

Ingredient	Amount	Notes
Russet potatoes	2 pounds	Peeled and sliced $\frac{1}{4}$ -inch thick
Salted butter	5 tablespoons	
All-purpose flour	$\frac{1}{3}$ cup	
Milk	1 $\frac{1}{2}$ cup	
Sour cream	1 cup	
Bacon crumbles	$\frac{3}{4}$ cup	Divided
Sliced green onions	$\frac{1}{4}$ cup	Divided
Shredded cheddar cheese	3 cups	Divided
Salt and pepper	To taste	

How to Make Creamy Bacon Cheese Scalloped Potatoes

Step 1

See also Easy Creamy 4-Ingredient Baked Mac and Cheese

Preheat your oven to 325°F. Grease a 2-quart dish lightly. Set it aside for later. Thinly slice potatoes, about $\frac{1}{4}$ -inch thick. Soak them in cold water to prevent browning. **Step 2** Melt butter in a pan over medium heat. Whisk in flour until smooth. Cook for 2-3 minutes to remove raw taste. Slowly add milk and sour cream, stirring constantly. **Step 3** Let the sauce thicken for 8-10 minutes. Stir often to avoid lumps. Add 2 cups cheese, most bacon, and green onions. Season with salt and pepper. (Hard-learned tip: Dry potatoes well for crisp layers.) **Step 4** Drain and dry potatoes. Toss them in the cheese sauce. Layer evenly in the dish. Top with remaining cheese and bacon. Cover with foil and

bake 40 minutes. **Step 5** Uncover and bake 25-30 more minutes. Potatoes should be tender, top golden. Sprinkle reserved green onions before serving. Let sit 5 minutes for best slices. **What's the best way to slice potatoes evenly? Share below!** **Cook Time:** 1 hour **Total Time:** 1 hour 35 minutes **Yield:** 8 servings **Category:** Side Dish, Comfort Food

3 Twists on Classic Scalloped Potatoes

Vegetarian Skip the bacon. Add sautéed mushrooms for earthy flavor. Top with crispy fried onions. **Spicy** Mix in diced jalapeños with the sauce. Use pepper jack cheese instead of cheddar. Garnish with hot sauce. **Seasonal** Swap potatoes for sweet potatoes. Add rosemary and nutmeg. Top with toasted pecans. **Which twist would you try first? Vote in the comments!**

Serving & Pairing Ideas

Serve with roasted chicken or glazed ham. Add a crisp green salad for balance. Garnish with extra green onions for color. Pair with chilled apple cider or a dark lager. For non-drinkers, try sparkling water with lemon. Both cut through the richness. **Which would you choose tonight? Tell me below!**



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Storing and Reheating Tips

Let's keep those creamy potatoes tasty! Store leftovers in the fridge for up to 4 days. Reheat in the oven at 300°F for 20 minutes. For the freezer, wrap tightly and freeze for 2 months. Thaw in the fridge before reheating. *Fun fact: My grandkids swear they taste better the next day!* Batch-cook by doubling the recipe—just use a bigger dish. Why this matters: Proper storage keeps flavors fresh and saves time. Ever tried freezing this dish? Share your tips below!

See also [Quick Naan Flatbread Pizza Recipe](#)

Common Issues and Fixes

Run into trouble? Here's help. If the sauce is too thick, add a splash of milk. Soggy potatoes? Slice them evenly and dry well before mixing. Cheese not browning? Broil for 2-3 minutes at the end. Why this matters: Small tweaks make a big difference. My neighbor Linda learned the hard way—her slices were too thick! What's your biggest kitchen hiccup with this dish?

Your Questions Answered

Q: Can I make this gluten-free? A: Yes! Swap the flour for cornstarch or gluten-free flour blend. **Q: How far ahead can I prep this?** A: Assemble it 1 day ahead—just cover and refrigerate. Bake as directed.

Q: Any cheese swaps? A: Try Gruyère or Monterey Jack for a twist. **Q: Can I halve the recipe?** A: Absolutely! Use a smaller dish and reduce baking time by 10 minutes. **Q: What's the best potato substitute?** A: Yukon Golds work well—they're creamier but hold shape.

Final Thoughts

Hope this dish becomes a family favorite like it is in my house. Share your creations with **Savory Discovery on Pinterest**—I'd love to see them! Happy cooking! —Elowen Thorn.



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Difficulty: **Beginner**

Prep time: **35 minutes**



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Cook time: **1 hour**

Rest time:



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Total time: **1 hour 35 minutes**

Servings: **8 servings**



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Calories: **450 kcal**

Best Season: Summer

Description

Indulge in rich, cheesy layers of thinly sliced potatoes, creamy sauce,

crispy bacon, and melted cheddar in this comforting dish.

Ingredients

- 2 pounds russet potatoes
- 5 tablespoons salted butter
- $\frac{1}{3}$ cup all-purpose flour
- $1 \frac{1}{2}$ cup milk
- 1 cup sour cream
- $\frac{3}{4}$ cup bacon crumbles, divided
- $\frac{1}{4}$ cup sliced green onions, divided
- 3 cups shredded cheddar cheese, divided
- salt and pepper, to taste

Instructions

1. Preheat the oven to 325 degrees Fahrenheit. Spray a 2-quart casserole dish with pan spray and set aside.
2. Peel and slice 2 pounds russet potatoes thin, about $\frac{1}{4}$ -inch thick, with either a mandoline or a sharp knife. Add the potatoes to a bowl of cold water and set aside.
3. In a small pan, melt 5 tablespoons salted butter over medium heat and then whisk in $\frac{1}{3}$ cup all-purpose flour. Let this cook for 2-3 minutes before whisking in $1 \frac{1}{2}$ cup milk and 1 cup sour cream.
4. Reduce the heat and cook for 8-10 minutes, whisking frequently, until the sauce has thickened enough to coat the back of a spoon.
5. Whisk in 2 cups of 3 cups shredded cheddar cheese, and cook over low heat until the cheese is fully melted. Add most of $\frac{3}{4}$ cup bacon crumbles, and $\frac{1}{4}$ cup sliced green onions, reserving only enough of each to sprinkle over the top. Season with salt and pepper, to taste.
6. Drain the potatoes and dry them a bit with paper towels or a clean

kitchen towel. Add the potatoes and sauce to a large, clean bowl and toss until the potatoes are evenly coated.

7. Transfer the potato mixture to the baking dish, arranging them as necessary to ensure they sit in even layers. Top with the remaining 1 cup of cheddar cheese and the reserved bacon.
8. Cover with foil and bake for 40 minutes. Uncover and bake for 25-30 minutes more until the potatoes are fork-tender and the top is starting to brown. Sprinkle with the reserved green onions before serving.

Notes

For extra crispiness, broil for 2-3 minutes at the end. Leftovers reheat well in the oven or microwave.

Keywords: Potatoes, Bacon, Cheese, Scalloped, Comfort Food

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