

CHEESY DUTCH OVEN POTATOES

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2 lbs. of yellow gold potatoes, peel or unpeeled

½ lb. bacon, chopped

1 lg. sweet onion, chopped

1 teaspoon leaf sage

1 teaspoon citrus pepper

1 teaspoon seasoned salt

1 cup shredded cheddar cheese

2 cups sour cream

1 Tablespoon smoked paprika

24 charcoal briquets, heated to white-ash stage. Or prepare the BBQ grill to cook at 325 ° F.

In a deep Dutch Oven, cook the bacon on a BBQ grill or side burner, until it begins to soften, then add the onion and cook until the onion is translucent.

Arrange ½ the charcoal on the ground in a circle the size of the Dutch Oven.

Remove the Dutch oven from the grill and place it on the coals, then add the potatoes, sage, pepper, and salt before covering the Dutch oven. Place the remaining charcoal on the lid in a circle.

Or, you can eliminate the charcoal and continue cooking on the BBQ grill.

If using charcoal you need to cook for 1 hr. 15 minutes, turning the Dutch Oven ¼ turn every 15 minutes. If cooking on the grill, stir several times and rotate the Dutch Oven twice, cooking for 30 minutes.

When potatoes are soft, add the cheese and sour cream, sprinkle with paprika, stir well, and serve!