



Crockpot Mashed Potatoes

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Categories: Crockpot, Vegetables

Servings: 10

Preparation Time: 20 minutes

Start to Finish Time: 5 hours 20 minutes

Description: An easy way to make mashed potatoes. You control the texture and taste.

Ingredients

5 lbs Russet Potatoes, peeled
3 lg cloves Garlic, smashed
1 t Celtic Sea Salt, plus more to taste
Freshly ground Tellicherry Black Pepper, to taste
3 c Whole Milk, or a mixture of milk and cream or Half and Half
1/2 c unsalted Butter

Directions

- 1) Lightly grease the slow cooker insert with butter or cooking spray. Peel the potatoes and chop into small pieces about 1 inch to a side. The smaller the potatoes, the faster they will cook, obviously. Transfer the potatoes to the slow cooker.
- 2) Smash the garlic cloves, if using, and drop on top of the potatoes. Stir in the salt and a generous quantity of black pepper.
- 3) Pour in 1½ cups milk and stir the potatoes once. Cover the slow cooker and cook 4 to 5 hours on HIGH or until the potatoes are very tender and soft. Turn the heat to WARM.
- 4) When the potatoes are done, melt the butter in a saucepan over low heat. Stir 2 cups milk, or a mixture of milk and cream, into the melted butter and warm gently over low heat.
- 5) If you used garlic but don't want the potatoes super garlicky, remove the garlic cloves and discard. Use a spoon to scoop out and discard any browned bits on the sides of the pot. Use a potato masher or ricer to mash the potatoes right in the pot.
- 6) When the potatoes are as smooth as you like, slowly stir in the warmed dairy and butter. The potatoes will look soupy at first but the potatoes will quickly soak up the liquid. Add an additional ½ cup of milk or cream if you want them to be even creamier.
- 7) Taste and season with additional salt or pepper if desired. Keep warm: To keep the potatoes warm, leave in the covered slow cooker on the WARM setting for up to 4 hours.