

# Slow-Cooker Garlic and Parmesan Mashed Potatoes

2 comments

SIDE DISHES

POTATOES

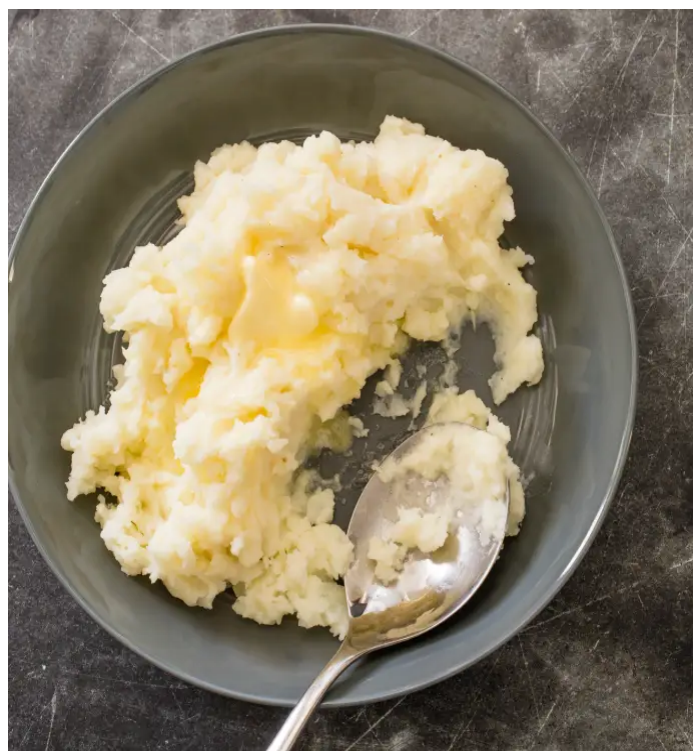
SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

**SERVES** 10 to 12

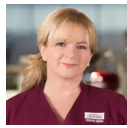
**TIME** 5 to 6 hours on low or 3 to 4 hours on high

**SLOW COOKER SIZE** 5 to 7 quarts



## WHY THIS RECIPE WORKS

For evenly cooked potatoes in the slow cooker, we used a small amount of water and a parchment shield to create a moist, steamy environment. Thinly sliced potatoes cooked more evenly than chunks, and boiling the water first jump-started the cooking process. We brushed the top layer of potatoes with melted butter to help prevent discoloration and mashed in the rest of the butter for additional flavor about 4 hours later, when the potatoes were tender. (The top layer of potatoes may discolor slightly, but this won't be noticeable upon mashing.) To simplify things further, we did away with the extra step of draining the potatoes in favor of just mashing them in the cooking liquid. Along with the added butter (or olive oil), the cooking liquid easily created a smooth texture when incorporated. [Read Less](#)



## TRY THIS RECOMMENDED COOKING COURSE

Easy Holiday Side Dishes

### GATHER YOUR INGREDIENTS

- ☐ **5** pounds russet potatoes, peeled and sliced  $\frac{1}{4}$  inch thick
- ☐ **2**  $\frac{3}{4}$  cups boiling water, plus extra as needed
- ☐ **8** garlic cloves, peeled and smashed
- ☐ Salt and pepper
- ☐ **12** tablespoons unsalted butter, melted
- ☐ **3** ounces Parmesan cheese, grated ( $1\frac{1}{2}$  cups)

[View Nutritional Information](#) 

### KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



### BEFORE YOU BEGIN

The potatoes can be held on the warm or low setting for up to 2 hours; adjust the consistency with extra hot water as needed before serving.

1

## INSTRUCTIONS

---

Combine potatoes, boiling water, garlic, and 2 teaspoons salt in slow cooker. Brush top layer of potatoes with 3 tablespoons melted butter. Press 16 by 12-inch sheet of parchment paper firmly onto potatoes, folding down edges as needed. Cover and cook until potatoes are tender, 5 to 6 hours on low or 3 to 4 hours on high.

2

Discard parchment. Mash potatoes with potato masher until smooth. Stir in Parmesan and remaining 9 tablespoons melted butter until combined. Season with salt and pepper to taste. Serve.

## RECOMMENDED READING

---



Did you know? Your membership includes access to our **Cookbook Collection** with new recipes from our best-selling cookbooks added every month. [Browse now >](#)

Feedback from our home cook community is the backbone of our recipe development process. Have thoughts about this recipe? **Share it**, or leave a rating and comment below.

## MY RATING

---



