

Slow-Cooker Mashed Sweet Potatoes

2 comments

SIDE DISHES

POTATOES

SLOW COOKER

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

SERVES 6 to 8

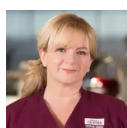
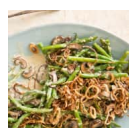
TIME 5 to 6 hours on low or 3 to 4 hours on high

SLOW COOKER SIZE 5 to 7 quarts



WHY THIS RECIPE WORKS

Pressing a piece of parchment on top of the potatoes resulted in even cooking, without any dry edges. For an accurate measurement of boiling water, we brought a full kettle of water to a boil and then measured out the desired amount.



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Easy Holiday Side Dishes

GATHER YOUR INGREDIENTS

- ☐ **3** pounds sweet potatoes, peeled and sliced $\frac{1}{4}$ inch thick
- ☐ $\frac{1}{2}$ cup boiling water, plus extra as needed
- ☐ **1** teaspoon sugar
- ☐ Salt and pepper
- ☐ **6** tablespoons half-and-half, warmed
- ☐ **3** tablespoons unsalted butter, melted

View Nutritional Information 

KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



BEFORE YOU BEGIN

This recipe can be easily doubled in a 7-quart slow cooker; you will need to increase the cooking time range by 1 hour.



INSTRUCTIONS

1. Combine potatoes, boiling water, sugar, and $\frac{3}{4}$ teaspoon salt in slow cooker. 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 warm half-and-half and melted butter, and season with salt and pepper to taste. Serve. (Sweet potatoes can be held on warm or low setting for up to 2 hours; adjust consistency with extra hot water as needed before serving.)

RECOMMENDED READING



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MY RATING



