## **Slow-Cooker Classic Mashed Potatoes**

7 comments

SIDE DISHES

POTATOES

**SLOW COOKER** 

A cookbook recipe exclusively for All-Access members from The Complete Slow Cooker

**SERVES** 10 to 12

TIME 8 to 10 hours on low or 5 to 7 hours on high

SLOW COOKER SIZE 4 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 nice smooth texture when incorporated. *Read Less* 

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# TRY THIS RECOMMENDED COOKING COURSE Easy Holiday Side Dishes

GATHER YOUR INGREDIENTS

□ 5 pounds russet potatoes, peeled and sliced 1/4 inch thick
□ 2 ¾ cups boiling water, plus extra as needed
□ Salt and pepper
□ 12 tablespoons unsalted butter, melted
□ ½ cup sour cream
□ 3 tablespoons minced fresh chives

View Nutritional Information □

KEY EQUIPMENT
□ Mixing Bowls
□ Slow Cookers



#### **BEFORE YOU BEGIN**

Best Chef's Knives

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.

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### **INSTRUCTIONS**

Combine potatoes, boiling water, 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.



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

#### RECOMMENDED READING



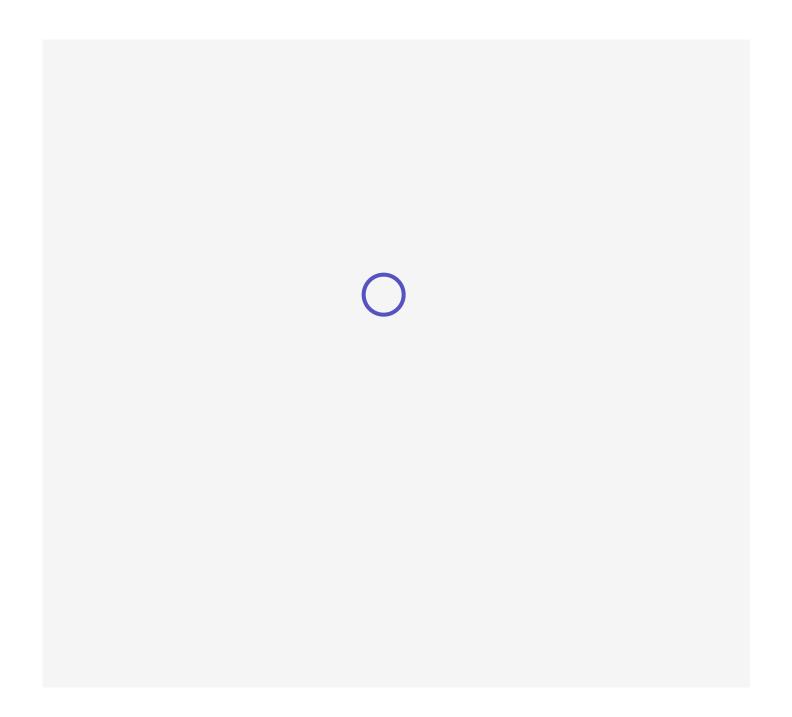
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#### MY RATING



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