

Slow-Cooker Loaded Mashed Potatoes

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

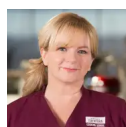
SERVES 10 to 12

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 nice smooth texture when incorporated. [Read Less](#)



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GATHER YOUR INGREDIENTS

- ☐ 5 pounds russet potatoes, peeled and sliced 1/4 inch thick
- ☐ 2 3/4 cups boiling water, plus extra as needed
- ☐ 3 garlic cloves, peeled and smashed
- ☐ Salt and pepper
- ☐ 12 tablespoons unsalted butter, melted
- ☐ 6 slices bacon, chopped

- ☐ **8 ounces cheddar cheese, shredded (2 cups)**
- ☐ **½ cup sour cream**
- ☐ **3 scallions, sliced thin**

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

Line plate with double layer of coffee filters. Spread bacon in even layer on filters and microwave until crisp, about 5 minutes.

3

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

RECOMMENDED READING



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MY RATING



