Slow Cooker Mashed Potatoes

Amount Serves 6 to 8
Time 5.5 hours

Ingredients

- 5 pounds potatoes
- 4 cloves garlic, minced
- 1 tsp salt
- 3 cups milk or cream
- 1/2 cup butter
- freshly ground black pepper

Steps

1. Chop potatoes into 1-inch pieces, after peeling if desired. Lightly grease the slow cooker and dump in potatoes.
2. Add garlic, salt, and optional ground black pepper to the slow cooker.
3. Pour in 1 1/2 cups of the milk or cream. You can use a mixture of both.
4. Cook 4 to 5 hours on HIGH until potatoes are very tender.
5. Mash the potatoes without removing from slow cooker.
6. Melt the butter with the remaining 2 cups of milk or cream.
7. Slowly stir the butter/milk mixture into the potatoes, and mash together until as blended and creamy as desired.
8. Season with additional salt and pepper as desired.
9. Potatoes may be kept on WARM in the slow cooker for up to 4 hours.