

---

# Slow Cooker Mashed Potatoes

BWaye

*www.allrecipes.com - Oct/Nov 2021*

Servings: 12

Preparation Time: 20 minutes

Start to Finish Time: 2 hours 40 minutes

**5 pounds red potatoes, cut into 2- to 2-1/2-inch chunks**

**1 tablespoon (or to taste) garlic, minced**

**3 cubes chicken bouillon**

**1 container (8 ounce) sour cream**

**1 package (8 ounce) cream cheese, softened**

**1/2 cup butter, softened**

**1/4 teaspoon black pepper**

**fresh snipped chives (for garnish)**

In a large pot of lightly salted boiling water, cook the potatoes, garlic and bouillon until the potatoes are tender, about 20 minutes. Drain, reserving one cup of cooking water.

Return the potatoes to the pot. Mash with a potato masher together with the sour cream and cream cheese, adding the reserved water as needed until creamy. (At this point, the potatoes can be chilled in an airtight container for up to three days.)

Transfer the potatoes to a six-quart slow cooker. Cover and cook on LOW for two to three hours (or 3-1/2 to 4 hours if using chilled potatoes.)

The potatoes can be held on Warm or Low for up to two hours more.

Just before serving, stir in the butter and pepper. garnish with the chives.

## Side Dishes

---

*Per Serving (excluding unknown items): 332 Calories; 19g Fat (50.1% calories from fat); 6g Protein; 36g Carbohydrate; 3g Dietary Fiber; 50mg Cholesterol; 528mg Sodium. Exchanges: 2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat.*