

Crock Pot Garlic Mashed Potatoes

Homemade mashed potatoes are pretty easy, but here are some that make it even easier!!



Cooked and kept warm until serving in the crock pot –

What you need:

- 8 potatoes (I like yellow, but any kind will do)
- 1 cup chicken broth
- 2/3 cup milk
- 2 teaspoons pepper
- 2 teaspoons salt
- 4-6 cloves of peeled garlic

How to Do it:

Remove the skin from the potatoes and cut into 1-2 inch chunks. Put everything into the crock pot on low.



Cook for 3-4 hours, until the potatoes are extremely soft and the liquid is nearly gone.

Using a potato masher, mash the potatoes. Add 2/3 cup cream (more if you like your potatoes more runny) or milk and 2 Tablespoons of butter. Continue mashing until smooth. Add salt and pepper to taste.

You can leave the potatoes in the pot on warm to keep them warm for serving. They will get a little sticky and you might need to add more milk and butter to them. I usually serve them within a half an hour.



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Serves 6 – 8

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