



Crockpot Mashed Potatoes

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Introducing Our Delicious Crockpot Mashed Potatoes!

Planning your Fourth of July feast? Look no further than our creamy and easy-to-make Crockpot Mashed Potatoes! This indulgent side dish is perfect for any celebration and will surely be a hit among your guests. Not only do these mashed potatoes boast a rich, velvety texture, but they also require minimal effort thanks to the magic of a crockpot. Let's dive into the recipe and make your next holiday meal a memorable one.

Ingredients

Gather the following ingredients to whip up this scrumptious dish:

- 5 pounds of potatoes, peeled and chopped
- 1 cup of chicken broth
- 1/2 cup of sour cream

- 1/4 cup of butter
- 1/4 cup of cream cheese
- Salt and pepper to taste

Instructions

Follow these simple steps to create the perfect Crockpot Mashed Potatoes:

1. ****Prepare the Potatoes**:** Start by peeling and chopping 5 pounds of potatoes. For a smoother texture, you can use a potato peeler and dice the potatoes into uniform pieces.
2. ****Cook in the Crockpot**:** Place the peeled and chopped potatoes in the crockpot. Pour 1 cup of chicken broth over the potatoes. Cover and cook on high for 4-5 hours, or until the potatoes are tender and easily mashed with a fork.
3. ****Add Dairy Ingredients**:** Once the potatoes are tender, add 1/2 cup of sour cream, 1/4 cup of butter, and 1/4 cup of cream cheese to the crockpot.
4. ****Mash the Potatoes**:** Use a potato masher or an electric mixer to mash the potatoes to your desired consistency. They can be as smooth or as chunky as you like.

See also Best Chocolate Cupcakes with Chocolate Buttercream

5. ****Season to Taste**:** Season the mashed potatoes with salt and pepper to taste. Give them a good stir to ensure the seasoning is well distributed.
6. ****Serve**:** Serve the mashed potatoes hot and watch them disappear quickly!

Notes

- **Potato Varieties**: For the creamiest mashed potatoes, consider using Yukon Gold or Russet potatoes.
- **Broth Alternative**: Vegetable broth can be used instead of chicken broth for a vegetarian version.
- **Consistency Control**: If you prefer a thinner consistency, you can add more chicken broth or a splash of milk during the mashing step.

Suggestions

This Crockpot Mashed Potato recipe is versatile and can be customized to suit your preferences:

- **Garlic Lovers**: Add 4-5 cloves of minced garlic to the crockpot for a garlicky twist.
- **Herb Infusion**: Mix in freshly chopped herbs like chives, parsley, or rosemary for an added flavor boost.
- **Cheesy Delight**: Stir in shredded cheese such as cheddar, Parmesan, or gouda for a cheesy variation.

Conclusion

Our Crockpot Mashed Potatoes are the epitome of comfort food, blending simplicity and deliciousness in every bite. Perfect for a Fourth of July celebration or any family gathering, this recipe ensures that your mashed potatoes come out perfect every time with minimal effort. Happy cooking!

FAQ

Q: Can I make these mashed potatoes ahead of time?

A: Yes, you can prepare the potatoes ahead of time and reheat them in the crockpot or on the stovetop. You might need to add a bit more

liquid (broth or milk) when reheating to maintain the creamy consistency.

See also Instant Pot Grape Jelly Meatballs

****Q: Can I freeze the mashed potatoes?****

A: Absolutely! Allow the mashed potatoes to cool completely and store them in an airtight container or freezer bag for up to one month. Thaw in the refrigerator before reheating.

****Q: How can I make this vegan?****

A: Simply replace the chicken broth with vegetable broth and substitute the butter, sour cream, and cream cheese with their vegan counterparts.

****Q: What if I don't have a crockpot?****

A: No worries! You can boil the potatoes in a large pot of salted water until tender and then follow the rest of the recipe instructions using a regular stovetop pot.

Enjoy your creamy, flavorful, and effortless Crockpot Mashed Potatoes. Happy Fourth of July and happy cooking!