



# Crockpot Mashed Potatoes

**## 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!