
Make Ahead Mashed Potatoes in a Crockpot

Based on a recipe from Thanksgiving 101 by Rick Rodgers



Servings: 8

1. Fill a large pot with water and cut up the potatoes in quarters (or more, depending on the size of the potatoes). Simmer until potatoes are tender, but not falling apart. Drain.
2. Using a hand masher or a hand mixer, puree the potatoes until smooth, then add the cream cheese, sour cream and buttermilk. Season to taste with salt and pepper.
3. Pour potatoes into crock pot and dot the top with about a tablespoon of butter. Put lid on and set crock pot at lowest setting. Will hold for several hours.

- 5 pounds russet potato
- 8 ounces cream cheese
- 1 cup sour cream, regular or low-fat
- 1/2 cup buttermilk, or milk
- Salt & pepper to taste
- 1 tablespoon butter, to dot on top

Per Serving (excluding unknown items): 404 Calories; 18g Fat (38.7% calories from fat); 9g Protein; 54g Carbohydrate; 5g Dietary Fiber; 48mg Cholesterol; 147mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 3 1/2 Fat.

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>