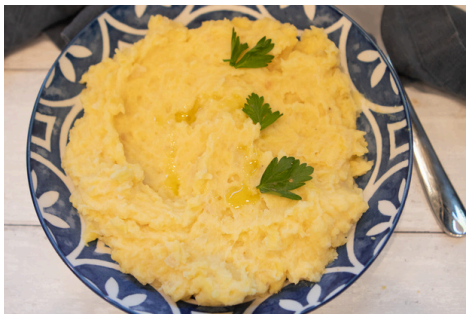


Slow Cooker Buttermilk Mashed Potatoes

Makes: 10 servings
Prep Time: 30 minutes Cook Time: 4 hours
Total Time: 4 hours & 30 minutes

Ingredients

- 5 pounds golden potatoes, such as Yukon Gold, peeled and cut into 2-inch pieces
- 2 medium cloves garlic, (optional)
- 4 cups low-sodium chicken or vegetable broth
- 2 cups water
- 12 tbsp unsalted butter, divided
- 1 large shallot, finely chopped
- 3/4 cup buttermilk
- 1/2-1 cup milk or half and half
- 1 tsp kosher salt, more to taste

Instructions

Place the peeled potatoes, garlic (if using), chicken broth, and water in the slow cooker. Cover and cook on High for 2 to 4 hours, depending on your slow cooker, until the potatoes are very tender and almost falling apart.

Drain the potatoes well in a strainer, shaking it a few times to remove excess liquid. Return the potatoes to the slow cooker and reduce the setting to Low. Keep the slow cooker on.

Let the potatoes sit uncovered for 2 minutes to allow some of the excess moisture to evaporate. Add the butter, buttermilk, 1/2 cup milk, and salt. Mash with a potato masher until creamy. Add more milk as needed to reach a smooth, creamy consistency that is still thick enough to scoop. Taste and add additional salt if needed.

Serve immediately, or keep the potatoes in the slow cooker on the Warm setting for up to 2 to 3 hours. Just before serving, stir well and add a little more milk if needed to restore the creamy consistency.

Chef's Notes:

- Potatoes: Yukon Gold potatoes are my first choice because they have a naturally buttery flavor and creamy texture. Russet potatoes can also be used, but the result will be fluffier.
- Short on Time? If you run out of time for the slow cooker method, simply boil the potatoes in salted water until fork-tender, drain well, and continue with the recipe as written.
- Garlic: The garlic is optional. Leave it out for a more traditional buttermilk mashed potato flavor.
- Make Ahead: Prepare the potatoes through the mashing step. Allow them to cool, transfer to an airtight container, and refrigerate for 1 to 2 days.
- Reheating: Transfer the chilled potatoes to the slow cooker at least 1 hour before serving. Add 1/2 cup milk, cover, and heat on Low for about 1 hour or longer, stirring occasionally. Add more milk as needed to reach your desired consistency.
- Serving: Keep the potatoes on the Warm setting for up to 2 to 3 hours. Stir occasionally and add a splash of milk if they begin to thicken.