

crockpot mashed potatoes

Greco Design Company

Serves: 6

5 lbs. potatoes, cooked (I use yellow yukon)

8oz. cream cheese with chives

1 tab of garlic, or 1t minced

1/2 pint sour cream

2T butter

salt & pepper to taste

splash of milk, if needed



Peel, cut and boil the potatoes until they're soft. Drain. Add cream cheese, garlic, butter and salt & pepper and whip or mash. Add sour cream slowly until a good consistency. Add a splash of milk if too thick.

Once done, put them in a crock pot set at low for 2-3 hours.
Stir occasionally.