

# *Make-Ahead Mashed Potato Casserole/Crockpot Method*

**Carolyn T's  
Cookbook**

Servings: 8

*Source: based on Rick Rodgers' recipe from Thanksgiving 101*



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 or butter. Put lid on and set crock pot at lowest setting. Will hold for several hours.

*5 pounds russet potatoes, peeled  
8 ounces cream cheese, cut in chunks  
1 cup sour cream  
1/2 cup buttermilk (original recipe used milk)  
Salt and pepper to taste  
1 tablespoon butter, cut into small bits*

Categories: Vegetables/Sides

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

*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.*