

Mashed Potato Bar

Ingredients

- 4 lb. russet potatoes, washed, peeled and quartered (make the pieces uniform in size.)
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon Lawry's seasoned salt
- 1 to 2 teaspoons freshly ground black pepper
- 1 cup water
- 4 Tablespoons butter, cut into little chunks
- 8 oz. chive & onion cream cheese
- 1/3 cup milk

Topping Options

- fried bacon, crumbled
- shredded sharp cheddar cheese
- chopped green onions or fried onions
- butter
- sour cream or plain greek yogurt
- ranch dressing

Instructions

1. Place potato pieces in slow cooker.
2. Add garlic powder, onion powder, seasoned salt, pepper, water, and butter. Mix well to coat potatoes.
3. Cover and cook on HIGH for 4 hours (or until potatoes are tender.) Once potatoes are tender, mash them well with a potato masher, right in the crock.
4. Stir in the cream cheese until evenly blended. Stir in milk.
5. Serve or keep warm on the LOW setting for up to 2 hours. If you have a WARM setting you could keep it on for 4 or more hours.