

Smushed Taters In The CrockPot

Ingredients:

- 6-8 potatoes, peeled and washed well
- 1/2 stick butter, cut into pats
- nonstick spray
- Salt and pepper (We like Lawry's Garlic Salt)
- shredded cheese
- chives, optional
- bacon bits, optional

Directions:

Spray your crockpot well with nonstick spray.

Place the potatoes in the crockpot and cover. Cook on low for 4-5 hours or on high for 2-4 hours, just until tender. (*I didn't add any water but you may want to add a little if they seem like they are drying out.*)

Take a potato masher or large fork and slightly mash the potatoes.

Place the pats of butter on top.

Season as desired.

Top with shredded cheese, chives, and bacon bits. Cover and cook an additional 5-10 minutes or until the cheese is melted.

Serve as is or with sour cream.