

roasted garlic mashed potatoes

MAKES 10 servings

RECIPE ADAPTED FROM: [A Year of Slow Cooking](#)

COOK TIME: 3-7 hours

5lbs purple and/or red potatoes,
skin on, washed and quartered
20 garlic cloves, peeled (about 2 heads)
1 cup low-sodium chicken or vegetable broth
4oz cream cheese, softened
½ cup grated Parmesan cheese
Salt and ground black pepper, to taste

PLACE quartered potatoes into a slow cooker. (Leave the skin on for extra color, texture and fiber).

TOSS in garlic cloves and season with salt and pepper, to taste.

POUR in broth.

COVER and cook on LOW 6-7 hours or HIGH 3-4 hours. Potato pieces should slide off a fork and garlic should be golden brown and pretty shiny. If you have a lot of liquid in the bottom of the slow cooker, drain off some of the extra liquid.

ADD softened cream cheese.

USE an immersion hand blender or potato masher to mash potatoes until creamy.

STIR in parmesan cheese.

