

Smashed Red Potatoes

- 2-3 lbs. red potatoes, washed and cut in halves and quarters as needed
 - water
1. Place potatoes in crock pot.
 2. Cover with water.
 3. Cook on low 3-4 hours until tender.
 4. Drain most of water.
 5. Smash or beat with electric mixer.
 6. Add butter or sour cream as desired.
- **Red potatoes can be cooked with skins on, but russet or golden potatoes must be peeled.**

