

Crockpot Swamp Potatoes: A Hearty Southern Slow Cooker Favorite

2 pounds yellow potatoes, scrubbed and quartered



METHOD
Slow cooker

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INGREDIENTS

2 pounds yellow potatoes, scrubbed and quartered
1/2 cup yellow onion, diced
12 ounces smoked turkey sausage, sliced
2 cans (14.5 ounces each) cut green beans, drained
1 stick (1/2 cup) unsalted butter
1 packet (0.6 ounce) Italian dressing seasoning mix
1/2 teaspoon garlic powder
1/2 teaspoon black pepper
1/2 teaspoon paprika
1/2 teaspoon salt, or to taste
1/4 cup chicken broth

DIRECTIONS

1. Lightly grease the crockpot insert to help prevent sticking.
2. Add the quartered yellow potatoes to the bottom of the crockpot.
3. Layer the diced onion, sliced smoked turkey sausage, and drained green beans over the potatoes.
4. Sprinkle the : Italian dressing seasoning mix, garlic powder, black pepper, paprika, and salt evenly over everything.
5. Pour the chicken broth over the top so there is enough moisture to help everything cook evenly.
6. Cut the butter into pieces and distribute it across the top of the ingredients.
7. Cover and cook on low for 6 to 7 hours or on high for 3 to 4 hours, until the potatoes are tender.
8. Stir gently before serving so the butter, broth, and seasonings coat everything evenly.

SWAPS & NOTES

Yellow potatoes are ideal here because they hold their shape well while still turning nice and tender in the slow cooker.

Red potatoes can also work, and russets will give you a softer, more broken-down texture if that is what you prefer.

Smoked turkey sausage keeps the dish a little lighter while still bringing plenty of flavor, but regular smoked sausage or even andouille would work if you want a deeper, spicier kick.

The sausage choice can shift the whole personality of the dish.

TIPS FOR SUCCESS

Try to keep the potato pieces roughly the same size so they cook evenly.

If some pieces are much larger than others, you may end up with a mix of too-firm and too-soft potatoes.

Drain the green beans well before adding them so the dish does not end up too watery.

You want enough moisture from the broth and butter to keep things tender, but not so much that it turns soupy.

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Original recipe: <https://chefmaniac.com/crockpot-swamp-potatoes-a-hearty-southern-slow-cooker-favorite/>