

Buttery Slow Cooker Potatoes with Sweet Onion Flavor and Tender Centers

Slow Cooker Onion Butter Potatoes That Practically Melt in Your Mouth



METHOD

Slow cooker

PRINT

Recipe Card

SAVE

PDF

SOURCE

ChefManiac

INGREDIENTS

3 pounds small yellow baby potatoes, rinsed and left whole
1/2 cup (1 stick) unsalted butter, melted
1 (1-ounce) packet dry onion soup and dip mix
Optional for finishing:
Small pinch of salt, if needed
Black pepper, if desired
Fresh parsley or chives, for garnish

DIRECTIONS

1. Lightly grease the slow cooker insert with a bit of butter or nonstick spray.
2. Place the rinsed, whole yellow baby potatoes in the bottom of the slow cooker in an even layer.
3. In a small bowl or measuring cup, whisk together the melted butter and dry onion soup and dip mix until evenly combined.
4. Pour the buttery onion mixture over the potatoes.
5. Gently stir so the potatoes are lightly coated.
6. Cover and cook on LOW for 4 to 5 hours, or on HIGH for 2 to 3 hours, until the potatoes are very tender and some of the skins have split.
7. Stir gently from the bottom up to coat the potatoes in the buttery onion sauce.
8. Taste and adjust with a little salt or black pepper if desired.
9. Switch the slow cooker to WARM for serving and spoon some of the onion butter sauce over the top.

SWAPS & NOTES

The source notes that you can swap the yellow baby potatoes for red baby potatoes or small Yukon Golds, as long as they are similar in size so they cook evenly.

It also suggests that, for a slightly lighter version, you can reduce the butter to 6 tablespoons and add 2 tablespoons of water or low-sodium chicken broth to keep enough moisture in the slow cooker.

Because onion soup mix is already salty, it is smart to taste before adding any extra salt at the end.

The source also mentions using a reduced-sodium onion soup mix if you want more control over the seasoning.

TIPS FOR SUCCESS

Leaving the skins on helps the potatoes hold their shape and gives them that rustic look once cooked.

The source specifically points out that this helps create the split-skin appearance that shows they are perfectly tender.

Another smart tip is not to worry if some of the onion seasoning settles to the bottom while cooking.

According to the source, it turns into a flavorful buttery sauce as the potatoes cook, which is exactly what you want to spoon over them before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/buttery-slow-cooker-potatoes-with-sweet-onion-flavor-and-tender-centers/>