

- Instant Pot
- 5lbs Yukon Gold Potatoes
- 1 cup water or chicken broth
- Trivet and steamer basket,
- Immersion Blender or old fashioned potato mashing tool

Using a steamer basket on the trivet. Some folks skip the trivet, but my basket is the Oxo green one made of silicone with little feet but I use the trivet for added stability

Wash and Peel potatoes or don't peel, your preference.

Put 1 cup water or chicken stock, in liner.

Add trivet.

Add Steamer Basket.

Cutting potatoes into uniformly side chunks is done by some folks, I don't buy large ones, so generally I don't cut them.

Add potatoes to steamer basket in liner.

Put liner in Instant Pot.

Plug the Instant Pot in.

Put the lid on and check your pressure valve is closed.

Set using STEAM 5 minutes, and we use Natural Pressure Release for about 15 minutes. Then with a washcloth over the pressure valve, use a long spoon handle to open the valve by tapping lightly to release additional remaining pressure...

Lid will not allow you to open, until pressure is dissipated.

Once open, I simply remove the steamer basket and trivet by sliding the potatoes into the bottom of the liner, pulling upward on the side of basket and trivet to remove them.

Use an Immersion Blender and mash in the liner, adding whatever you add to make them the way you prefer. We use butter and a glug of heavy whipping cream. We have also used a dash of garlic puree to make "garlic" ones a few times.