



Pressure Cooker Mashed Potatoes

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

55 mins

Description

After years of adjusting learning from failures and sorting through advice from others that turned out to be good or bad I finally have a great recipe that people flip over The two biggest tips Ive learned in making these is to heat the milk and butter before mashing in and to use a hand masher as opposed to an electric mixer Using these methods I have NEVER had the potatoes come out pasty or soupy always superfluffy with just enough body

Ingredients

- - 3 cups cold water
- or as needed - 3 ½ pounds russet potatoes
- peeled and sliced 3/4 inch thick - ¼ cup butter - ½ cup whole milk - 2 teaspoons kosher salt - ½ teaspoon white pepper

Instructions

1. Bring water to a boil in a pressure cooker over high heat. When water is boiling
2. add potatoes. Seal lid and bring cooker up to high pressure. Reduce heat to low
3. maintaining high pressure
4. and cook for 30 minutes. Use quick-release method to lower the pressure. Drain potatoes and return them to pressure cooker. Add butter and milk and cover pressure cooker with lid for 5 minutes
5. allowing the heat from the potatoes to melt the butter and warm the milk. Remove lid. Season with kosher salt and white pepper
6. and use a hand masher to mash potatoes until lumps are mostly gone. Transfer to a bowl and serve hot.
Cook's Note These potatoes are great as is but also absolutely wonderful with some of these alterations. Try mixing in a bit of prepared horseradish or chopped green onions or substituting cream cheese for some of the milk. I also like using a mixture of 1/2 cup sour cream
7. 1 tablespoon lemon juice
8. and 1 teaspoon dill (mixed 30 minutes beforehand for flavors to mingle) in place of the milk.