

Instant Pot Mashed Potatoes

Steamed russets mashed back in the warm pot with staged additions of soft butter and hot milk — a restaurant-technique mash without the stovetop juggling.

PREP	COOK	TOTAL	SERVES
10 min	8 min	30 min	10

INGREDIENTS

4 lb russet potatoes, peeled and quartered	½ cup whole milk, hot
1 cup cold water	Kosher salt
¼ cup–1 lb unsalted butter, room temperature (to taste — more is richer)	

METHOD

- 1 Take the butter out of the fridge a couple of hours ahead. Peel, wash and quarter the potatoes.
- 2 Add the water and a steamer rack to the pot, pile the potatoes on the rack, and pressure cook on high for 8 minutes with a quick release.
- 3 While it cooks, heat the milk to a simmer on the stove and cut the softened butter into cubes.
- 4 Lift the potatoes out, empty and dry the inner pot, and return it on keep-warm. Mash the potatoes back into the pot (a food mill gives the finest result).
- 5 On the gentlest heat setting, fold in the butter in two stages, stirring each addition until melted in. Then stir in the hot milk, let it absorb, and salt to taste.
- 6 Serve immediately.

NOTES

Butter quantity is a dial from sensible (¼ cup) to indulgent (a full pound) — the technique works across the range.

Hot milk and room-temperature butter are what keep the mash silky rather than gluey.

Per serving — Calories: 191 kcal · Carbs: 33 g · Protein: 4 g · Fat: 5 g · Sodium: 16 mg · Fiber: 2 g · Sugar: 1 g

Adapted from Amy + Jacky, Pressure Cook Recipes · <https://www.pressurecookrecipes.com/instant-pot-mashed-potatoes/> · Potbelly, typeset