

Mashed Potatoes



Ingredients

- 1½ – 2 cups milk
- 2 lbs. russet potatoes, peeled and cut into large chunks
- Butter or margarine to taste
- Salt & pepper to taste

Directions:

1. Add 1 cup of cold water and the steamer rack to the bowl of the Pressure Pro. Place the peeled potatoes on top of the rack, ensuring the food does not rise above the cut-off line indicated on the Pressure Pro.
2. Close and lock lid, ensuring valve is set to **Seal**. Using **1 MINUTE** button, set for 7 minutes.
3. Once finished and the pressure has been released, open lid. Allow any excess moisture to drip from the lid into the bowl, then put the lid aside.
4. Remove the potato chunks from the cooker. Discard any bits of potato that have become waterlogged.
5. Heat milk in small sauce pan on stove.
6. Add one tablespoon of butter per cup of milk. Heat the milk to just below boiling, without scalding it. Once air bubbles begin to form around the edges, turn off the heat.
7. Mash the potatoes gently by hand using a potato masher. The potatoes should be soft and fall apart easily.
8. Once the potatoes have been mashed, mix with heated milk and serve.