

Instant Pot Texas Mashed Potatoes

Cook Time 10 minutes

Serves 6



Ingredients

- 48 oz (2 bags) of Yukon Gold potatoes, cleaned, with skins on
- 2 jalapenos, deseeded and sliced (leave seeds in for an extra kick!)
- 1 cup water
- ½ cup chicken broth
- 1 Tbsp liquid smoke
- 2 Tbsp salt
- 4 cloves of garlic
- ½ cup grass-fed butter
- Fresh cracked pepper to taste

Instructions

1. Place potatoes, jalapenos, water, broth, liquid smoke, salt and garlic in the Instant Pot.
2. Line up the lid and ensure that the Instant Pot is set on sealing.
3. Press manual and add 10 minutes to cook.
4. When cooking is complete release the steam and wait for the locking pin to drop before opening.
5. Add butter and pepper to taste.
6. Mash potatoes. We choose a puree texture, so we used an immersion blender to mash our potatoes. If you prefer a chunkier more traditional mashed potato, then use your regular mashing method.