## **Instant Pot Sweet Potatoes**

This recipe was tested using a six-quart Instant Pot Duo SV.

This is a useful technique when making sweet potato pie. (I need to work out quantities. I'll do that as we get closer to the holidays. This *should* yield a little more than two cups of mashed sweet potatoes.)

## **Ingredients**

• 2 pounds sweet potatoes

## Method

- 1. Peel the potatoes and chop into uniform pieces approximately 2 cm on a side (3/4 inches).
- 2. Add one cup of the water to the Instant Pot and place a steamer basket inside.
- 3. Add the potatoes, put the lid on, and set the release valve to sealing.
- 4. Pressure cook on high for 5 minutes.
- 5. Perform a quick release, and remove the steamer basket from the Instant Pot.