

# HOW TO INSTANT POT

# BETTER THAN MOM'S POTATO SALAD

The perfect side for Summer BBQs.

## Ingredients

- 2 pound red potatoes, quartered
- 1-2 teaspoons salt, divided
- 1 cup water
- 2 large eggs (optional)
- 1/2 cup mayonnaise
- 2 tablespoons buttermilk or sour cream
- 1 tablespoon Dijon mustard
- 1/4 cup fresh dill, chopped
- 1 celery stalk, chopped (about 1/4 cup)
- 1/4 cup shallot or red onion, chopped
- black pepper

## Directions

- Put steamer basket in the Instant Pot stainless steel bowl. Add water, 1/2 the salt, potatoes, and eggs (if using) in steamer basket. Lock lid in place. Select "Steam"; adjust pressure to High and time to 4 minutes.
- After cooking, use quick pressure release. Carefully remove lid.
- Remove steamer basket from IP. Let potatoes cool in a large bowl, while you make the dressing. If using eggs, put eggs into ice cold water to cool.
- In a small bowl, whisk mayonnaise, buttermilk, remaining salt, black pepper, Dijon mustard, fresh dill. Set aside.
- Cut potatoes into smaller pieces, if you'd like. Add celery and shallot.
- Pour enough dressing over potatoes to moisten. Toss well, cover, and refrigerate for a few hours to allow the flavors to blend.
- If using eggs, once they are cold, peel, dice, and add to salad. Toss gently.
- Serve cold or at room temperature. This recipe serves 4.