

How to Cook Potatoes in a Pressure Cooker

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★★★★☆ 295 Recipe Ratings

Co-authored by **8 contributors**

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Using a pressure cooker can speed up cook time for [potatoes](#). Listed below are several ways to prepare cook potatoes with their cook times. Be sure to use your pressure cooker's manual for the appropriate cooking procedure and safety checks. The following directions are for a 6 to 8 quart Mirro pressure cooker.

Steps



- 1 Peel or scrub potatoes as desired.



2 Remove the eyes and any bad spots.



3 Bring the pressure cooker until full pressure and then cook for the listed time.

Method 1 of 4: Whole Potatoes



- 1** **Insert the steamer insert.** Follow your pressure cooker manual for using the steamer insert.



- 2** Add potatoes to the **pressure cooker**.



3 Add the amount of water called for in your pressure cooker manual. The Mirro booklet says to add 4 cups water to the pressure cooker.



4 Cook the medium whole potatoes for 15 minutes at 10 pounds pressure.



5 Immediately place the pressure cooker under cold water to bring the pressure down.



6 Drain and serve the potatoes.

Method 2 of 4: Halved Potatoes



- 1 Insert the steamer insert.** Follow your pressure cooker manual for using the steamer insert.



- 2 Add potatoes to the pressure cooker.**



3 Add 4 cups water to the pressure cooker. Add a pinch of salt and a little sugar to the water, as it ensures quick and uniform boiling of potatoes.



4 Cook potato halves for 8 minutes at 15 pounds pressure.



- 5** Immediately place pressure cooker under the cold water to bring the pressure down.



- 6** Drain and serve the potatoes.



1 Add potatoes to the pressure cooker.



2 Add 2 1/2 cups water to the pressure cooker.



3 Cook the potatoes for 2 1/2 minutes at 15 pounds pressure.



4 Immediately place pressure cooker under the cold water to bring the pressure down.



5 Drain and serve the potatoes.

Method
4

Method 4 of 4: Ways to Use Cooked Potatoes



1 Make **mashed potatoes** from the whole or halved potatoes.



- 2** Serve the potato whole potatoes or potato halves with fresh **dill** and melted **butter**.



- 3** **Chill the whole or cooked potato halves.** Quarter the chilled potatoes and use in **potato salad**.



4 Serve the sliced potatoes with a favorite **cheese sauce**.



5 Chop the chilled whole or quartered potatoes and make hash browns.



6 Make beef hash with chilled and chopped cooked **potatoes**.



Community Q&A

Question

How do I cook sweet potatoes in a pressure cooker?



Community Answer

The instructions for a regular potato will also apply to sweet potatoes. They may need less time, however.

Helpful **3** Not Helpful **0**

Question

How do I cook fried potatoes in a pressure cooker?



Community Answer

Clean and poke holes in your potatoes. If you have one, put a trivet in the bottom of your pressure cooker and put one cup of cold water in your pressure cooker as well. Then, put the potatoes on the trivet, put on your lid and cook for 10 to 20 minutes depending on the size of the potatoes. Turn off the stove and allow the steam to release for about 10 minutes. Then they are done.

Helpful **4** Not Helpful **3**

Question

Can I cook frozen potatoes in a pressure cooker?



Community Answer

Yes, they will just take longer since they are frozen. You can cook any frozen food in a pressure cooker.

Helpful 0 Not Helpful 0



Tips

- Adjust cooking times based on elevation. Use your pressure cooking manual for guidance.



Warnings

- Follow your pressure cooker manual directions for preparing the cooker for use, for cooking, and for releasing pressure.
- Use caution when opening the pressure cooker. The pressure cooker can reach high temperatures while cooking.

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