

INSTANT POT GREEK YOGURT IN 10 SIMPLE STEPS

1

Start with whole milk & yogurt with live cultures.



2

Ice the bottom of the pot.



3

Pour in the milk.



4

Select "yogurt" and change the heat to high. Press "start".



5

Heat the milk to 180, repeating the boil if necessary.



6

Take the inner pot out, and cool to 110.



7

Whisk in 1/2C of yogurt starter.



8

Select "yogurt" and medium heat. Set the time to 6 hrs.



9

Strain the yogurt until desired consistency.



10

Transfer to containers & refrigerate.

