

Raw Milk Greek Yogurt Using an Instant Pot:

- Pour one gallon of raw milk into the instant pot.
- Hit the yogurt button until it says "Boil".
- Wait for the yogurt to get to temperature/boil. It will beep when this happens.
- Open lid of instant pot and add 1/2 to 1 cup of plain greek yogurt to your boiled milk. This is your starter to create your own greek yogurt.
- This is the point that you would add any flavoring. I love to use vanilla bean paste or vanilla extract. The possibilities are endless.
- Whisk/stir your boiled milk, greek yogurt starter and flavoring until combined.
- Place the lid back on the instant pot.
- Hit the yogurt button again until the timer appears.
- Set the timer for 12-14 hours.
- When done, I like to transfer my yogurt to bowls with strainers/cheese cloth over it to allow the left over whey to drip away from the yogurt and thicken up the yogurt for about 8 more hours in the refrigerator.
- Finally, I transfer the thick, Greek yogurt to bowls and use it the rest of the week.