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Cooking Under Pressure: The Most Complete Pressure Cooker Cookbook And Guide



Synopsis

The Ultimate Electric Pressure Cooker Cookbook and Guide, "Cooking Under Pressure" Revised Edition 2016" (now with 250 electric pressure cooker recipes) and a Quick and Easy Dump recipe section, is the most complete electric pressure cooking book and guide ever published for Electric Pressure Cookers. The recipes can be converted for The Instant Pot Pressure Cooker and stove top conventional pressure cookers as well. A Wolfgang Puck Electric Pressure Cooker was used to develop over 250 recipes in this book. These digital electric pressure cookers are fast becoming a staple in more and more kitchens every day! Electric Pressure Cooking is easy, but there are a lot of tricks in this book you can use to make your food even better. None of them are very difficult, and they can really enhance both the flavor, and appearance of your culinary creations. "Cooking Under Pressure" is not just another collection of cute pressure cooker recipes. It is an entire instructional to owning and using your electric pressure cooker, with tips on getting the most out of your unit, safety, maintenance, and even some history. It goes far beyond the meager information provided in most Owners Manuals, Learn how easily you can create healthy and nutritious meals in less than half the time and how to convert your favorite recipes for pressure cooker use, This is THE Pressure Cooker Cookbook! Newly updated and now contains 250 Electric Pressure Cooker recipes for electric pressure cookers! If you have just bought an electric pressure cooker, or have one in your kitchen but you're not sure how to use it, this book is a MUST HAVE! If you thought pressure cookers were kind of old fashioned and out of date, you need to look again, especially at the newer self contained plug-in models, which can cook your food for you in a fraction of the normal time (without compromising on nutritional content or taste). 90% of the potential of your pressure cooker is going to waste if you don't learn these imaginative and valuable tips and recipes. You will be producing sumptuous meals and treats for your family in a fraction of the time you would spend on conventional cooking methods! You will be amazed at how easy, time-saving and flavor-enhancing these methods are. This is the Owner's Manual your pressure cooker SHOULD have come with!

Book Information

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Customer Reviews

I recently purchased an electronic pressure cooker and wanted to learn more about them before using it. This book gave me enough knowledge to safely use and enjoy my pressure cooker. It has some good recipes, and also helps you to learn how to adapt your own recipes by understanding the cookers and how they work.

Honestly don't waste your time or money. First off the formatting of the book is the worst I have ever seen, blank pages in here and there for no reason, then a recipe will start in the middle of a page and it will have one or two lines on the next page and the rest of the page is blank. It would be fine if every page started in the middle but some start at the top and some in the middle. A 5th grader would have done a better job of formatting this book!!! have not tried any of the recipes but I did not find a single one that interested me. One of the recipes was -- open a can of sweetened condensed milk, put it into a PC safe dish and cook, when it is done you have a dip. Honestly, what was the author thinking?? If you want a good pressure cooker cookbook buy - Great Food Fast (Best of the Best Presents) Bob Warden's Ultimate Pressure Cooker Recipes. Every recipe I have tried is amazing and I have tried almost all of them!! Of course this book is not for an electric pressure cooker but it is easy to adjust the time - just add one minute for an electric PC for every five minutes in a conventional PC (a 10 minute recipe becomes 12 minutes). Don't bother with this book, you will be disappointed!!

conversion is simple: i have the wolfgang puck pressure cooker shown on the cover and i love it. use it every day. u cook meat from frozen right out of the freezer. beef pot roast 5 lbs.: add frozen to pot, add seasonings, salt pepper garlic, potatoes, carrots, beef stock to fill 2/3rds full. never fill more than 2/3rds lock lid . set dial for 35 minutes. it beeps when done depressurizes itself and sets itself to warm. perfect everytime. i do the same with chicken & duck. makes the best duck u ever had. use whatever seasoning u like. homemade vegetable soup: 1/2 to 1 lb ground sirloin from frozen...(i use half/ use however much meat u want) 2 potatoes, 1/2 can corn, 1/2 can green beans, 1 can mixed vegetables. any other veggies u want. 1 large can v8 juice fill too 2/3 rds full with water. lock

lid. set for 15 minutes. done. probably only takes 10. once it sets itself to warm its safe to open. easy. cooked cabbage with beef: i use frozen turkey legs... cut cabbage, add 3 or 4 legs , season, can chicken broth, or chicken boullion add water to 2/3rds 15 minutes. chili 15 min. chicken takes longer. whole frozen chicken 30 minutes. the roast is 30 minutes. it wouldnt let me change it up there. any beans i cook with turkey 20 minutes. really easy. i couldnt cook untill i got mine. now i can cook anything. any home-made soup cooks in 15 minutes. pork tames a long time. i dont eat pork. never cooked it. made bbq pulled pork from tough pork chops someone gave me. put in cooker filled it up with meat covered with cheap hickery bbq sauce and cooked for 3 hours. bones fell off. i think i added salt and 2 cups of water. gave it to a co- worker. she said it was the best bbq she ever had. lol i never tasted it and it stunk up the house but she loved it. these pressure cookers i think r little miracles. i burnt boiled eggs before i got mine. lol. hope this helps.

I have had a pressure cooker all my life, but after reading this book I can now pressure cook without using a recipe. Since I own the model he used to write the book , it is even easier for me to use now. Thanks for selling his book

Just bought a new Cuisinart ELECTRIC Pressure Cooker. I bought this book because it had an Electric Pressure Cooker on the front. Yet the recipes do not tell you whether or not to use "high" or "low" pressure. And it does not tell you how to release pressure. Does anyone know how to convert from stove top to electric???? There are no ELECTRIC COOK BOOKS ANYWHERE. This Kindle has good recipes but not complete instructions.

I'm new to pressure cooking....so this was the book for me! This book gives history and explains pressure cooking. I really like the recipes...they are simple and with the new knowledge of pressure cooking, I can now go out on my own and create my own recipes. If you are a beginner...this is the book for you! If you are an experienced pressure cooker then probably not a good book for you. Thank you to the author!!!! I've been cooking up a storm in my pressure cooker that had been on my shelf for over a year and wasn't being used. So thank you for getting me going!

If you are looking for a basic understanding of the pressure cooker and a few very basic recipes, this is a fine book. If you are an experienced home cook. Probably not necessary.

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