



COSORI

**6-QUART PRESSURE COOKER
CP016-PC**

Recipes

Thank You

Thanks for purchasing our Premium 6-Quart Cosori Pressure Cooker! This top-of-the-line kitchen appliance is designed to take the hassle out of preparing quality food. Not to mention, it's safer and more convenient than traditional cooking methods. Save time in the kitchen while still enjoying the same tasty dishes you love. Share these pressure-cooked plates with friends and family, or whoever's hungry (trust us, you'll be making more food than you know what to do with).

These recipes are simply here to serve as a starting point. You'll be inspired to create your own culinary masterpieces in no time! We also have a professional chef waiting to hear from you. Send an email to recipes@cosori.com with your questions, concerns, or to share your cooking joy.

NEED HELP? TALK TO US!

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Tips & Tricks

This handy cookbook will illustrate how to get the most out of your Cosori Pressure Cooker. Pressure cooking has many advantages over other cooking methods:

QUICK COOK TIME

Pressure cookers use pressure to cook food at a higher temperature than what can be achieved with conventional stovetop boiling, allowing food to be cooked very quickly. In fact, pressure cooking is about twice as fast (sometimes even faster!) as conventional cooking.

MORE NUTRITIOUS FOOD

The problem with cooking food using conventional methods, such as frying or boiling, is that vital nutrients tend to be lost during cooking. Pressure cooking, however, is one of the healthiest methods because it preserves 90-95% of the vitamins contained in food, according to a study published in the Journal of Food Science. The increased speed and heat produced by pressure cooking essentially flash-cooks vegetables, retaining more vitamins than boiling (40-75% vitamin retention rate) or even steaming (75-90% retention rate).

ECO-FRIENDLY EFFICIENCY

Pressure cookers require less energy to operate than other cooking methods. Because pressure cookers need less heat and time than methods like stovetop boiling, you can enjoy an impressive 70% energy savings.

EFFORTLESS COOKING

Using a pressure cooker couldn't be easier—add your ingredients and liquid, select a cooking program, and release the pressure once it's done cooking. Best of all, you don't have to hover over it while your gourmet food is being prepared, so you'll have more free time to relax after long, stressful days.

LESS MESS, LESS STRESS

Sully your pristine countertops with messy oil droplets no more—pressure cookers contain all of the splatters that you'd normally accrue from conventionally boiling or frying food. Big plus: the inner pot is quick and easy to clean.

SAFE OPERATION

Pressure cookers employ a comprehensive network of safety systems designed to prevent user injuries or product damage. One such safeguard that the Cosori Pressure Cooker uses is that it shuts off if it begins to overheat in order to protect the unit from a circuit overload or potential fire.

GIVE IT TIME TO BUILD UP PRESSURE

Recipe cooking times for pressure cookers do tend to be conveniently short, but before you shut the lid and immediately start counting down, please first let the pressure cooker build up the right pressure and give out a beep (approximately 5-20 minutes). Thus, for your planning, include enough time for not only the prep and the cooking time listed in the recipe, but an additional 5-20 minutes for the cooker to get its momentum going.

RICE MEASURING CUP

The included rice measuring cup is not the same size as a US cup. Don't use it for the measurements in these recipes! The rice measuring cup is traditionally used to measure about 1 adult serving of rice, and holds 160 mL (a US cup holds 236-240mL). Similarly, do not use the "RICE CUP" water line for measurements in these recipes. Use a standard US measuring cup instead.

QUICK RELEASE

Quick Release is when you open the valve and allow the steam to release quickly. Turn the valve from sealed to vent to release the pressure. DO NOT hover face or other exposed skin over pressure release valve.

NATURAL RELEASE

Natural Release is when you let the pressure release naturally by not opening the release valve when cooking is done. This usually takes about 10-15 minutes. When cooking is done, unplug your pressure cooker or press *Stop/Cancel*. Then wait 10-15 minutes until the pressure float valve comes down.

CLEANING THE SEALING RING

To clean your sealing ring, fill the Cosori Pressure Cooker pot with 2 cups of white vinegar or 2 cups of water and a lemon rind. Secure the lid, select *Steam Vegetables*, *Adjust* to LESS/LOW, and press *On/Start*. After the timer has completed, remove the ring from the lid and let it air dry completely. Once it is clean, dry, and odor-free, replace the ring into the lid.

CLEANING A DIRTY POT

Burnt or food stuck on the bottom of your pot? No problem! Add some water to your inner pot, select *Sauté/Brown*, press *On/Start*, and boil the water until the food on the bottom softens. Then scrape the bottom of the pot with a wooden spatula or metal spoon. You can also use a powdered detergent and abrasive scrubber (such as steel wool) for hard-to-remove ingredients.

WATER TEST

The purpose of the water test is to familiarize yourself with the machine and make sure the Cosori Pressure Cooker works as intended.

- 1 Add 1 cup of water to the Cosori Pressure Cooker.
- 2 Secure the lid and make sure the pressure release valve is in the locked position.
- 3 Select any of the 10 pressurized cooking functions: *Meat/Stew, Poultry, Soup, Beans/Chili, White Rice, Brown Rice, Multigrain, Steam Vegetables, Steam Potatoes, Bake*. Press *On/Start*.
- 4 The preheating cycle will start and, once pressurized, the timer will count down on the display.
- 5 When the timer is complete, the pressure cooker will automatically switch to Keep Warm Mode. You can release the pressure using a quick release or a natural release.

WHAT TO EXPECT:

- It will take approximately 5-8 minutes for your machine to pressurize.
- Steam will be released from the float valve during the pressurizing stage.
- Once pressurized, there should be no steam released or hissing coming from the pressure release or float valves.
- Steam should not be coming out of the side of the lid. If this happens, unplug your machine and release any pressure. Then carefully remove the lid and make sure the rubber sealing ring is placed properly and not damaged.
- When cooking time is complete, the pressure cooker will alert you with 3 beeps to let you know that it is done.

Cheat Sheet

RICE/BEANS/GRAINS	Ingredient to Water Ratio	Time	Setting
Black Beans, soaked*	1:3	10-12 minutes	Beans/Chili
Chickpeas, soaked*	1:3	11-13 minutes	Beans/Chili
Pinto Beans, soaked*	1:3	5-7 minutes	Beans/Chili
Brown Rice*, medium grain	1:1¼	15-20 minutes	Brown Rice
Lentils	1:2	10-15 minutes	Multigrain
Old Fashioned Oats	1:2	3-4 minutes	Multigrain
Pearled Barely	1:3	25-30 minutes	Multigrain
Quinoa	1:2	6 minutes	Multigrain
Steel Cut Oats*	1:4	15-20 minutes	Multigrain
Wild Rice*	1:2¾	30-35 minutes	Multigrain
White Rice*	1:1	4 minutes	White Rice
Basmati*	1:1	5-6 minutes	White Rice
Jasmine Rice*	1:1	3-4 minutes	White Rice
Congee, thick*	1:4	15-20 minutes	White Rice
Congee, thin*	1:7	15-20 minutes	White Rice

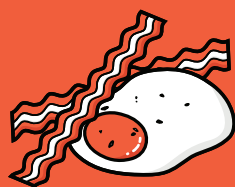
*It is recommended to use a natural release of at least 10-15 minutes.

SEAFOOD	Amount of Ingredient	Minimum Amount of Liquid	Time	Setting
Fish, ½-inch thick fillet	1-2 fillets	1 cup	1-3 minutes	Bake
Fish, 1 to 1½-inch thick steak	1 steak	1 cup	4-5 minutes	Bake
Lobster Tails	3-ounce tails	1 cup	3 minutes	Manual Level 1
Shrimp, large	1 pound	1 cup	1 minute	Manual Level 1
Shrimp, large shell-on	1 pound	1 cup	1-2 minutes	Manual Level 1

POULTRY/MEAT	Ingredient to Water Ratio	Minimum Amount of Liquid	Time	Setting
Chicken, boneless, skinless breast	1-5 pounds	1 cup	8-15 minutes	Poultry
Chicken, bone-in thighs and drumsticks	1-5 pounds	1 cup	10-15 minutes	Poultry
Chicken, boneless, skinless thigh	1-5 pounds	1 cup	8-10 minutes	Poultry
Whole Chicken	3-5 pounds	2 cup	25-30 minutes	Poultry
Beef Stew Meat, 1 to 2-inch pieces	1-4 pounds	3 cup	35 minutes	Meat/Stew
Beef Chuck, pot roast	3-5 pounds	2 cup	60-90 minutes	Meat/Stew
Beef Short Ribs, bone-in	2-4 pounds	1 cup	45 minutes	Meat/Stew
Beef Meatballs	2 to 3-ounce balls	1 cup	5 minutes	Meat/Stew
Pork, loin roast	2-3 pounds	1 cup	30-35 minutes	Meat/Stew
Pork Shoulder/Butt	3-5 pounds	2 cup	90-120 minutes	Meat/Stew
Pork, baby back ribs	2½ pounds (2 racks)	1 cup	40-45 minutes	Meat/Stew
Pork Tenderloin	1-2 pounds	1 cup	7-10 minutes	Meat/Stew
Hard Boiled Eggs	4-8 eggs	1 cup	7 minutes	Steam Vegetables
Medium Boiled Eggs	4-8 eggs	1 cup	7 minutes	Manual Level 1
Soft Boiled Eggs	4-8 eggs	1 cup	5 minutes	Manual Level 1

Cheat Sheet (cont.)

VEGETABLES/ PRODUCE	Amount of Ingredient	Minimum Amount of Liquid	Time	Setting
Large Potatoes	1 large russet	1 cup	25-30 minutes	Steam Potato
Small Potatoes	2-3 inches wide	1 cup	10-15 minutes	Steam Potato
Cubed Potatoes	1 to 1½-inch cubes	1 cup	3-5 minutes	Steam Potato
Sweet Potato	1 large	1 cup	25-30 minutes	Steam Potato
Beets	2-2½ inches wide	1 cup	15-20 minutes	Steam Potato
Artichoke	1-2 medium whole artichokes	1 cup	15-20 minutes	Steam Vegetables
Asparagus	½ pound	1 cup	1 minute	Steam Vegetables
Brussels Sprouts	1 pound	1 cup	3-5 minutes	Steam Vegetables
Cauliflower, florets	1 large head	1 cup	2-3 minutes	Steam Vegetables
Carrots, 1-inch slices	½ pound	1 cup	2-3 minutes	Steam Vegetables
Carrots, whole	2-3 carrots	1 cup	3-5 minutes	Steam Vegetables
Corn, on the cob	2-3 cobs	1 cup	3-7 minutes	Steam Vegetables
Spinach	2 cups	1 cup	1-3 minutes	Steam Vegetables
Swiss Chard	2 whole leaves with stalks	1 cup	1-2 minutes	Steam Vegetables
Tomatoes	quartered	1 cup	2-3 minutes	Steam Vegetables
Broccoli, florets	½ pound	1 cup	2-3 minutes	Manual Level 1



Breakfast



Cinnamon Oats

YIELDS 6-8 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 25 minutes

1 cup steel-cut oats

3 cups water

1 teaspoon ground cinnamon

Optional toppings: milk, honey,
brown sugar, toasted nuts

- 1 **ADD** the steel-cut oats, water, and cinnamon into the Cosori Pressure Cooker.
- 2 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 3 **SELECT** *Multigrain* and press *On/Start*.
- 4 **NATURAL RELEASE** for 15 minutes when done cooking. Release any residual pressure that may be left in the machine and carefully remove lid.
- 5 **STIR** oatmeal and portion in bowls.
- 6 **SERVE** with milk, honey, brown sugar, toasted nuts, or other toppings of your choice.



Pumpkin French Toast Casserole

YIELDS 4-6 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 25 minutes

3 eggs
1 cup whole milk
1 cup pumpkin puree
½ cup sugar
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
A pinch ground nutmeg
½ loaf French bread, cut into
1½-inch chunks
Maple syrup, to taste

- 1 **COMBINE** all ingredients except for the bread and syrup in a 2-quart bowl that will fit in the Cosori Pressure Cooker.
- 2 **WHISK** together until well combined and sugar has disintegrated.
- 3 **SOAK** the bread in the mixture until bread is well coated.
- 4 **PLACE** a rack in the pressure cooker along with 2 cups of water. Place the casserole atop the rack.
- 5 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 6 **SELECT** *Bake* and press *On/Start*.
- 7 **QUICK RELEASE** when done cooking and carefully remove the lid. Remove the casserole from the pot.
- 8 **DRIZZLE** with maple syrup to desired amount and enjoy.



Entrées



Beef Stew

YIELDS 4-6 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 40 minutes

2 tablespoons oil
2 pounds beef stew meat, cut into
1 to 1½-inch pieces
1 tablespoon flour
2 teaspoons salt
1 teaspoon pepper
1 tablespoon tomato paste
2 onions, chopped
4 carrots, chopped
4 celery stalks, chopped
2 garlic cloves, finely chopped
1 cup red wine
2 bay leaves
4 sprigs thyme
2 cups potato, cubed
2 teaspoons Worcestershire sauce
4 cups beef stock

- 1 SELECT** the *Sauté/Brown* function on the Cosori Pressure Cooker, then *Adjust* to MORE/HIGH, followed by *On/Start*. Add 1 tablespoon of oil to the pot. Allow the pressure cooker to heat up.
- 2 DREDGE** the beef in flour, salt, and pepper until well coated.
- 3 ADD** half of the coated beef mixture into the preheated pot in an even layer and brown.
- 4 BROWN** the meat on each side for 5 to 7 minutes, allowing the meat to develop a brown crust on each side.
- 5 ADD** 1 tablespoon of oil to the pot and repeat the browning process with the second half of the meat.
- 6 ADD** all remaining ingredients. Stir until combined, scraping the bottom for any brown bits that may have stuck to the pot.
- 7 SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 8 SELECT** *Meat/Stew* and press *On/Start*.
- 9 NATURAL RELEASE** for 10 minutes when done cooking. Release any residual pressure that may be left in the machine and carefully remove lid.
- 10 SEASON** with salt and pepper to taste.



Mongolian Beef

YIELDS 3-4 SERVINGS

PREP TIME: 8 minutes

COOK TIME: 26 minutes

2 tablespoons olive oil

2 pounds top sirloin or flank steak,
quartered

1 teaspoon ginger, minced

2-3 garlic cloves, minced

$\frac{1}{2}$ cup water

1 cup soy sauce

$1\frac{1}{2}$ cups dark brown sugar

2 tablespoons cornstarch

3 tablespoons cold water

Green onions, chopped, for garnish

Sesame seeds, toasted, for garnish

- 1 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker and press *On/Start*. Allow the pressure cooker to heat up.
- 2 **ADD** the olive oil and meat in the pot and allow to brown for 1 minute.
- 3 **ADD** the ginger, garlic, water, and soy sauce to the pot. Mix well and press *Stop/Cancel*.
- 4 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 5 **SELECT** *Meat/Stew*, and *Adjust* to *LESS/LOW*, and press *On/Start*.
- 6 **QUICK RELEASE** when done cooking and carefully remove the lid.
- 7 **SELECT** *Sauté/Brown*, add the dark brown sugar, mix well, and press *On/Start*. Allow the pressure cooker to heat up.
- 8 **MAKE A SLURRY** by mixing the cornstarch and cold water in a small bowl until well combined. Add the slurry to the pot and mix well.
- 9 **COOK** the beef until the sauce thickens to your desired consistency.
- 10 **TOP** with chopped green onions and toasted sesame seeds for garnish.



Baby Back Ribs

YIELDS 3-5 SERVINGS

PREP TIME: 24 hours 5 minutes

COOK TIME: 40 minutes

DRY RUB

2 tablespoons kosher salt
 ½ cup paprika
 2 tablespoons black pepper
 2 tablespoons garlic powder
 2 tablespoons onion powder
 1½ tablespoons chili powder
 1 tablespoon white sugar
 1 tablespoon dark brown sugar
 1 tablespoon ground mustard
 1 teaspoon cayenne pepper
 1 teaspoon cumin
 1 teaspoon ground celery seed
 1 teaspoon dried oregano

RIBS

1 rack (3-4 pounds) baby back ribs, quartered
 1 tablespoon oil
 1 cup water
 Barbeque sauce of choice, to taste

- 1 **MIX** all the dry rub ingredients until well combined.
- 2 **SEASON** the ribs with about 1 to 2 tablespoons of dry rub, until all the ribs are covered.
- 3 **WRAP** the ribs with plastic wrap and store in the fridge overnight.
- 4 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker and press *On/Start*. Allow the pressure cooker to heat up.
- 5 **ADD** the oil and allow to heat up for 30 seconds.
- 6 **BROWN** your ribs in the hot oil meat-side down, about 5 minutes. Remove them from the pressure cooker. You may need to work in batches.
- 7 **PLACE** a rack along with 1 cup of water into the pressure cooker and arrange the ribs atop the rack.
- 8 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 9 **SELECT** *Meat/Stew* and press *On/Start*.
- 10 **NATURAL RELEASE** for 15 minutes when done cooking. Release any residual pressure that may be left in the machine and carefully remove the lid.
- 11 **REMOVE** the ribs carefully from the pressure cooker and place onto a foil-lined baking sheet.
- 12 **BROIL** the ribs under a broiler with barbecue sauce of your choice and some more of the rub until a nice crust forms, about 5 to 10 minutes.



Swedish Meatballs

YIELDS 4 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 15 minutes

1 pound ground beef
 ½ cup breadcrumbs
 ½ cup onion, minced
 2 garlic cloves, minced
 1 tablespoon parsley, chopped
 ½ teaspoon ground allspice
 ½ teaspoon ground nutmeg
 ½ tablespoon black pepper
 ½ tablespoon salt
 1 egg
 1 tablespoon olive oil
 2 tablespoons butter
 4 tablespoons all-purpose flour
 2 cups beef broth
 1 tablespoon Worcestershire sauce
 1 teaspoon Dijon mustard
 ½ cup heavy cream
 Salt & pepper, to taste
 2 tablespoons parsley, freshly chopped

- 1 **MIX** the ground beef, breadcrumbs, onion, minced garlic, parsley, allspice, nutmeg, black pepper, salt, and egg until well combined.
- 2 **ROLL** the meat into 16 meatballs. Set aside in the fridge to cool.
- 3 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, *Adjust* to MORE/HIGH, and press *On/Start*. Wait for the pressure cooker to heat up.
- 4 **ADD** the oil and 1 tablespoon of butter, and allow to heat up for 30 seconds.
- 5 **BROWN** the meatballs for 5 minutes on each side. Work in batches. Set aside.
- 6 **ADD** the remaining tablespoon of butter and the flour to the pressure cooker. Whisk until flour is fully combined and cook for 2 minutes.
- 7 **WHISK** the beef broth, a little at a time, making sure there are no lumps. Mix in the Worcestershire sauce and Dijon mustard.
- 8 **PLACE** the meatballs back in the pressure cooker.
- 9 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 10 **SELECT** *Meat/Stew*, *Adjust* time to 5 minutes, and press *On/Start*.
- 11 **QUICK RELEASE** when done cooking and carefully remove the lid and mix in the heavy cream.
- 12 **SEASON** with salt and pepper and mix in the freshly chopped parsley.
- 13 **SERVE** on top of egg noodles or with a side mashed potatoes.



Italian Meatballs

YIELDS 4 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 20 minutes

½ pound ground pork
½ pound ground beef (75/25)
½ cup panko breadcrumbs, soaked
in ½ cup whole milk
2 garlic cloves, minced
¼ cup fresh oregano, chopped
1 egg, beaten
½ cup pecorino Romano cheese,
grated, plus more to serve
¼ cup extra-virgin olive oil
¼ cup white wine
1 can (14.5 ounces) tomato sauce
Salt & pepper, to taste
¼ cup parsley, chopped

- 1 COMBINE** the ground beef, ground pork, bread crumbs, minced garlic, oregano, egg, and pecorino Romano cheese in a large bowl. Mix until well combined.
- 2 ROLL** the meat mixture into medium sized meatballs. Set aside.
- 3 SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, *Adjust* to MORE/HIGH, and press *On/Start*. Allow the pressure cooker to heat up.
- 4 ADD** the oil to the preheated pressure cooker and allow to heat up for 30 seconds.
- 5 BROWN** meatballs for 5 minutes on each side. You may need to work in batches.
- 6 DEGLAZE** the pan by adding the white wine and scraping the bottom bits. Add in the tomato sauce and bring to a boil. Mix well.
- 7 ADD** the meatballs back to the pot along with any juices from the meat.
- 8 BOIL** the sauce for 5 to 10 minutes, until you achieve desired sauce consistency. Carefully remove the meatballs and set aside.
- 9 SEASON** the sauce to taste with salt and pepper and mix in the freshly chopped parsley.
- 10 SERVE** the sauce and meatballs on top of spaghetti or alone.



Southern Indian Beef Curry

YIELDS 4-6 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 1 hour

6 tablespoons oil
 1 beef chuck roast (2-3 pounds),
 cut into 1-inch cubes
 4 garlic cloves, minced
 ½ white onion, chopped
 ½ cup tomatoes, chopped and
 drained
 1 tablespoon ginger, grated
 1 teaspoon garam masala
 1 tablespoon ground turmeric
 1 tablespoon ground cumin
 1 tablespoon chili powder
 1 tablespoon ground coriander
 1 medium piper potato, chopped
 2 cups coconut milk
 A handful of cilantro, freshly
 chopped

- 1 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, add the oil, *Adjust* to MORE/HIGH, then press *On/Start*. Allow your pressure cooker to heat up.
- 2 **SEAR** the meat in small batches for 2 to 3 minutes on each side until nicely browned. Take out of pot and set aside.
- 3 **ADD** in your minced garlic, chopped onion, tomatoes, and ginger. Mix well and cook for 5 minutes.
- 4 **ADD** in all the spices and mix well. Cook for 10 minutes, creating a paste.
- 5 **PUT** the beef back in the pot along with the potatoes and coconut milk.
- 6 **SELECT** the *Meat/Stew* function, set time for 35 minutes, and press *On/Start*.
- 7 **NATURAL RELEASE** for 15 minutes when done cooking. Release any residual pressure that may be left in the machine and carefully remove lid.
- 8 **SELECT** *Sauté/Brown*, *Adjust* to MORE/HIGH, and press *On/Start*.
- 9 **BOIL** the curry until it reaches desired thickness.
- 10 **SERVE** curry over rice with some freshly chopped cilantro.



Braised Pork Shoulder

YIELDS 6-8 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 1 hour 45 minutes

2 tablespoons coriander seeds,
toasted
2 tablespoons cumin seeds, toasted
1 tablespoon caraway seeds,
toasted
1 tablespoon chili powder
2 teaspoons kosher salt
1 teaspoon freshly ground black
pepper
4-5 pounds boneless pork shoulder,
halved
2 tablespoons olive oil
1 fennel bulb, sliced
1 large onion, sliced
4 garlic cloves, smashed and finely
chopped
2-inch piece of ginger,
peeled and sliced
2 cups dry white wine
¼ cup Dijon mustard
3 bay leaves
1 bundle fresh thyme
3 rosemary sprigs
3 cups chicken stock

- 1 **GRIND** the coriander seeds, cumin seeds, and caraway seeds until finely ground.
- 2 **MAKE THE SPICE MIX** by combining the ground seeds, chili powder, kosher salt, and black pepper. Season the pork with all of the spice mixture.
- 3 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, *Adjust* to MORE/HIGH, and press *Cook Time*. Using the +/- buttons, change the time to 27 minutes. Press *On/Start*. Wait until the pressure cooker has heated up.
- 4 **ADD** the olive oil and allow to heat up for 30 seconds. Brown the meat on each side for 12 minutes. You may need to work in batches. Remove the pork and set aside.
- 5 **SAUTÉ** the fennel, onion, garlic, and ginger in the pressure cooker. Cook for 1 minute.
- 6 **DEGLAZE** the pot by adding the white wine and mustard and cook for 1 minute, scraping off the bottom bits.
- 7 **COOK THE AROMATICS** by adding the bay leaves, thyme, rosemary, and chicken stock along with the pork shoulder. Press *Stop/Cancel*.
- 8 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 9 **SELECT** *Meat/Stew*, *Adjust* the time to 1 hour and 45 minutes, and press *On/Start*.
- 10 **NATURAL RELEASE** for 15 minutes when done cooking. Release any residual pressure that may be left in the machine and carefully remove lid.
- 11 **SERVE** with roasted potatoes.



Spaghetti with Meat Sauce

YIELDS 5-6 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 7 minutes

2 tablespoons olive oil
1 pound ground beef
1 teaspoon kosher salt
½ teaspoon black pepper
½ cup onion, chopped
2 garlic cloves, minced
2 tablespoons Italian seasoning
¼ teaspoon crushed red pepper
1 jar (25 ounces) marinara or tomato sauce
8 ounces dried spaghetti, halved
2 cups water
Salt & pepper, to taste
Parmesan cheese, grated, for serving

- 1 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, *Adjust* to **MORE/HIGH**, then press *On/Start*. Allow the pressure cooker to heat up.
- 2 **ADD** the oil and allow to heat for 30 seconds.
- 3 **ADD** the ground beef, salt, and pepper. Break apart the ground beef and cook for 8 minutes. Press *Stop/Cancel*.
- 4 **MIX** in the onion, garlic, Italian seasoning, crushed red pepper, and tomato sauce. Mix well.
- 5 **LAYER** the spaghetti evenly on top of the sauce and cover with water.
- 6 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 7 **SELECT** *Meat/Stew*, set time for 6 minutes, then press *On/Start*.
- 8 **QUICK RELEASE** when done cooking and carefully remove the lid. Mix well.
- 9 **SEASON** to taste with salt and pepper.
- 10 **SERVE** with buttery and toasty garlic bread and garnish with Parmesan cheese.



Chicken Tacos

YIELDS 4-5 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 15 minutes

2 pounds frozen chicken breast

1 yellow onion, chopped

1 garlic clove, minced

1 tablespoon olive oil

1 can (10 ounces) fire roasted diced tomatoes

½ cup chicken broth

1 tablespoon chili powder

2 tablespoons taco seasoning

1 teaspoon salt

½ teaspoon black pepper

½ teaspoon ground cumin

Tortillas, for serving

Pico de Gallo, for topping (optional)

Guacamole, for topping (optional)

- 1 **ADD** all filling ingredients into the Cosori Pressure Cooker. Mix well.
- 2 **SECURE THE LID** on the pressure cooker, and make sure the pressure release valve is in the sealed position.
- 3 **SELECT** *Poultry* on the pressure cooker and press *On/Start*.
- 4 **QUICK RELEASE** when done cooking and carefully remove the lid.
- 5 **SHRED** the chicken with a fork.
- 6 **SERVE** the chicken on tortillas with pico de gallo, guacamole, or other toppings of your choice.



General Tso's Chicken

YIELDS 3-4 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 15 minutes

1½-2 pounds chicken breast, cubed

6 tablespoons rice wine vinegar

7 tablespoons soy sauce

¼ cup hoisin sauce

3 tablespoons brown sugar

¼ teaspoon ginger, grated

2 garlic cloves, minced

1 teaspoon red pepper flakes

2 tablespoons cornstarch

1 scallion, chopped

- 1 **ADD** the cubed chicken, rice vinegar, 6 tablespoons soy sauce, hoisin sauce, brown sugar, ginger, garlic, and red pepper to the Cosori Pressure Cooker, and stir well.
- 2 **SECURE THE LID** on the pressure cooker, and make sure the pressure release valve is in the sealed position.
- 3 **SELECT** *Poultry* and press *On/Start*.
- 4 **QUICK RELEASE** when done cooking and carefully remove the lid.
- 5 **SELECT** *Sauté/Brown* and press *On/Start*.
- 6 **WHISK** the cornstarch and 1 tablespoon of soy sauce in a small bowl and add it to the pot. Mix well.
- 7 **COOK** until mixture turns thick and bubbly, about 2 minutes.
- 8 **SERVE** with chopped scallion.



Lemon & Herb Whole Chicken

YIELDS 4-5 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 25 minutes

1 whole chicken (5 pounds)
2 teaspoons olive oil
1 tablespoon butter, melted
½ tablespoon kosher salt
1 teaspoon freshly ground black pepper
4 sprigs thyme
2 sprigs rosemary
½ lemon, sliced
1 cup chicken stock

- 1 **WASH** the chicken with cold water and pat dry with paper towels.
- 2 **RUB** the chicken with oil and butter all over and underneath the skin of the breast.
- 3 **SEASON** the chicken with salt and pepper, making sure to season the cavity as well.
- 4 **STUFF THE CAVITY** with the thyme, rosemary, and lemon.
- 5 **TRUSS** the legs using kitchen twine, making sure the cavity is closed.
- 6 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, *Adjust* to MORE/HIGH, and press *On/Start*.
- 7 **BROWN** the chicken on each side for 5 minutes. Remove the chicken and set aside.
- 8 **ADD** 1 cup of chicken stock along with a metal rack to the pressure cooker. Place the chicken on the rack.
- 9 **SECURE THE LID** on the pot, making sure the pressure release valve is in the sealed position.
- 10 **SELECT** *Sauté/Brown*, set the time to 20 minutes, and press *On/Start*.
- 11 **NATURAL RELEASE** for 10 minutes when done cooking. Release any residual pressure that may be left in the machine and carefully remove lid. Carefully remove the chicken from the pot.
- 12 **BROIL** in a broiler or oven for 5 minutes, until skin on top is crispy and golden brown.
- 13 **SERVE** the chicken with the broth to keep the chicken moist, if needed.



Chicken Cacciatore

YIELDS 4-6 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 35 minutes

6-8 bone-in chicken thighs, skin-on
 2½ teaspoons kosher salt
 1½ teaspoons freshly ground black pepper
 ½ cup all-purpose flour, for dredging
 3 tablespoons olive oil
 1 large red bell pepper, sliced
 1 medium onion, chopped
 10 ounces mushrooms, sliced
 3 garlic cloves, minced
 ¾ cup dry white wine
 1 can (28 ounces) diced tomatoes, with juice
 ¾ cup chicken stock
 ½ cup black olives, pitted
 3 tablespoons capers, drained
 1½ teaspoons dried oregano
 2 sprigs fresh thyme
 Salt & pepper, to taste
 Fresh basil leaves, for garnish

- 1 **PAT DRY** the chicken thighs with paper towels and season with salt and pepper.
- 2 **DREDGE** the chicken thighs in flour and remove any excess. Set aside.
- 3 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, *Adjust* to MORE/HIGH, and press *On/Start*. Allow the pressure cooker to heat up.
- 4 **ADD** in 2 tablespoons of olive oil and allow to heat up for 30 seconds.
- 5 **BROWN** the chicken, skin-side down, until the skin is golden brown, about 8 to 10 minutes. Cook the chicken on the other side, skin-side up, for 5 minutes. Set chicken aside. You may need to work in batches of two.
- 6 **ADD** the rest of the olive oil, red bell pepper, onion, and mushrooms. Cook for 6 to 8 minutes, or until the vegetables have reduced in size.
- 7 **ADD** the garlic cloves and white wine. Cook for 2 minutes. Then add the can of diced tomatoes, chicken stock, olives, capers, oregano, thyme, and the chicken along with any juices from the chicken to the pressure cooker. Mix well.
- 8 **SECURE THE LID** on the pot, making sure the pressure release valve is in the sealed position.
- 9 **SELECT** *Poultry* and press *On/Start*.
- 10 **NATURAL RELEASE** for 10 minutes when done cooking. Release any residual pressure that may be left in the machine and carefully remove lid.
- 11 **SEASON** to taste with salt and pepper and garnish with fresh basil leaves.



Red Curry Lentils

YIELDS 6 SERVINGS

PREP TIME: 3 minutes
COOK TIME: 20 minutes

2 tablespoons butter
½ large onion, diced
2 tablespoons red curry paste
½ tablespoon garam masala
1 teaspoon curry powder
1 teaspoon ground turmeric
½ teaspoon ground cayenne pepper
2 garlic cloves, grated
1 teaspoon ginger, grated
1½ cups red lentils, washed and rinsed
1 can (14.5 ounces) tomato puree
2 cups water
½ cup coconut milk
Salt, to taste

- 1 SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, Adjust to **MORE/HIGH**, then press *On/Start*.
- 2 MELT** the butter in the pot, and add the onions. Cook for 8 minutes, until onions have softened and become translucent.
- 3 MIX** in the curry paste, garam masala, curry powder, turmeric, cayenne pepper, garlic, and ginger. Cook for 2 minutes.
- 4 ADD** in the lentils, tomato puree, water, and coconut milk. Mix well.
- 5 SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 6 SELECT** *Beans/Chili*, change the time to 18 minutes, and press *On/Start*.
- 7 NATURAL RELEASE** for 15 minutes when done cooking. Release any residual pressure that may be left in the machine and carefully remove lid.
- 8 SERVE** in bowls with some pressure cooked basmati rice and salt to taste.



Lemon Garlic Chicken

YIELDS 2 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 5 minutes

2 boneless, skinless chicken
breasts, 1-inch thick
2 tablespoons garlic powder
Salt & pepper, to taste
1 tablespoon olive oil
1 lemon, juiced

- 1 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, *Adjust* to *MORE/HIGH*, and press *On/Start*. Allow the pressure cooker to heat up.
- 2 **SEASON** the chicken on both sides with garlic powder, salt, and pepper.
- 3 **ADD** olive oil to the preheated pressure cooker. Allow to heat up for 30 seconds.
- 4 **BROWN** the seasoned chicken in the pot and cook for 3 to 4 minutes on each side.
- 5 **REMOVE** the chicken from the pot and juice your lemon over the chicken.



Spring Veggie Risotto

YIELDS 4-6 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 12 minutes

3 tablespoons butter
1 shallot, finely diced
2 cups Arborio rice
4 cups mushrooms, sliced
½ cup white wine
4 cups chicken broth
2 cups asparagus, cut into 1-inch pieces
½ cup prosciutto, cut into thin ribbons
2 cups pecorino Romano cheese, grated
Salt & pepper, to taste

- 1 PREHEAT** oven to 400°F.
- 2 SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, set time to 6 minutes, and press *On/Start*. Allow the pressure cooker to heat up.
- 3 ADD** butter and allow it to melt, then add shallots. Cook for about 2 minutes, stirring frequently.
- 4 MIX** in rice until well-coated in butter. Then add in mushrooms and stir.
- 5 ADD** the white wine at the 1 minute mark, and cook until the rice absorbs all of the wine.
- 6 ADD** the chicken broth once time is finished. Mix well.
- 7 SECURE THE LID** to the pressure cooker, and make sure the pressure release valve is in the sealed position.
- 8 SELECT** *White Rice* and press *On/Start*.
- 9 BAKE** your asparagus and prosciutto on a sheet pan in the preheated oven. Cook until asparagus is just softened and prosciutto begins to crisp, about 5 to 10 minutes.
- 10 QUICK RELEASE** when done cooking and carefully remove the lid.
- 11 MIX** in the pecorino Romano cheese and stir until melted.
- 12 SEASON** to taste with salt and pepper.
- 13 SERVE** the risotto with broiled asparagus and prosciutto on top.



Chicken Plov

YIELDS 6-8 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 30 minutes

1 tablespoon olive oil
 2 pounds bone-in chicken thighs,
 skin on
 2 tablespoons butter
 1 large onion, diced
 2½ cups medium-grain brown rice,
 rinsed and drained
 5 garlic cloves, minced
 1 tablespoon salt
 ½ tablespoon black pepper
 ½ teaspoon ground cumin
 ½ teaspoon ground paprika
 ½ teaspoon ground coriander
 2 bay leaves
 3 cups chicken stock
 3 large carrots, chopped

- 1 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, *Adjust* to **MORE/HIGH**, and press *On/Start*. Allow the pressure cooker to heat up.
- 2 **ADD** the olive oil and allow it to heat up for 30 seconds.
- 3 **BROWN** the chicken thighs skin-side down until the skin is golden brown, about 10 minutes. Set aside. You may need to work in batches.
- 4 **ADD** the butter and onion and cook until the onions are slightly translucent, about 3 minutes.
- 5 **ADD** the rice, garlic, salt, black pepper, cumin, paprika, coriander, and bay leaves. Mix well. Cook for 2 minutes, until the rice is slightly toasted.
- 6 **ADD** the chicken stock and carrots. Mix well, and add the chicken and all its juices.
- 7 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 8 **SELECT** *Brown Rice*, *Adjust* time to 28 minutes, and press *On/Start*.
- 9 **NATURAL RELEASE** for 20 minutes when done cooking. Release any residual pressure that may be left in the machine and carefully remove lid. Mix well.
- 10 **SERVE** in bowls.



Lemon Herb Tilapia

YIELDS 2 SERVINGS

PREP TIME: 15 minutes

COOK TIME: 5 minutes

2 tilapia fillets, $\frac{1}{2}$ to $\frac{3}{4}$ -inch thick

Salt & pepper, to taste

4 sprigs fresh thyme

1 lemon, cut into 4 slices, no seeds

2 tablespoons extra-virgin olive oil

2 garlic cloves, thinly sliced

16 cherry tomatoes, halved

2 teaspoons bottled capers, drained

- 1 CREATE** a foil square that is slightly larger than the inner pot, then fold up the edges to create a lip, similar to a small pan.
- 2 SEASON** both sides of fish with salt and pepper, then place fish on the foil tray. Top each fillet with two sprigs of thyme and two slices of lemon.
- 3 SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, set time to 3 minutes, and press *On/Start*. Allow the pressure cooker to heat up.
- 4 ADD** the oil and allow to heat up for 2 minutes. Add garlic to pot, stirring occasionally until pale-gold and fragrant, about 30 seconds. Add tomatoes and capers and sauté until time finishes.
- 5 POUR** the tomato mixture evenly over the fish.
- 6 FILL** the pressure cooker with 3 cups of water, top with wire rack and foil pan of fish.
- 7 SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 8 SELECT** *White Rice*, *Adjust* to *LESS/LOW*, and press *On/Start*.
- 9 QUICK RELEASE** when done cooking and carefully remove the fish from the pressure cooker.
- 10 SERVE** fish and top with tomatoes and juices.



Gnocchi with Marinara

YIELDS 5-6 SERVINGS

PREP TIME: 20 minutes

COOK TIME: 1 hour 8 minutes

MARINARA

$\frac{1}{2}$ cup olive oil

4 garlic cloves

$\frac{1}{4}$ teaspoon crushed red pepper

1 can (28 ounces) whole, peeled

San Marzano tomatoes, crushed

1 teaspoon sugar

Salt & pepper, to taste

3 tablespoons fresh basil leaves,
chiffonade

- 1 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, *Adjust* to LESS/LOW, and press *On/Start*. Allow pressure cooker to heat up.
- 2 **ADD** the olive oil, garlic cloves, and crushed red pepper. Cook for 5 minutes, making sure the garlic does not burn. Add can of San Marzano tomatoes. Press *Stop/Cancel*.
- 3 **SELECT** *Slow Cook*, *Adjust* to MORE/HIGH, and set time for 1 hour. Press *On/Start*.
- 4 **ADD** the sugar and season to taste with salt and pepper.
- 5 **ADD** the fresh basil leaves and mix well.
- 6 **BLEND** until smooth in a blender and set aside for later use.

GNOCCHI

1 pound russet potatoes, whole and washed

1 cup all-purpose flour, sifted, more as needed

1 tablespoon kosher salt

A pinch black pepper

1 large egg, beaten

Fresh basil leaves, chopped, for garnish

Parmesan cheese, grated, for garnish

- 1 **ADD** 1 cup of water along with the steamer rack to the Cosori Pressure Cooker and place the potatoes on top.
- 2 **SELECT** *Steam Potatoes* and press *On/Start*.
- 3 **QUICK RELEASE** when done cooking and carefully remove the lid.
- 4 **REMOVE** the potatoes from the pressure cooker carefully, and allow them to cool for 5 minutes. Peel the skin off carefully with the back of a paring knife.
- 5 **RICE** the potatoes through a ricer or a fine mesh strainer.
- 6 **FOLD** together the potatoes, flour, salt, and pepper until everything is well combined.
- 7 **MAKE A WELL** in the center and add the egg inside. Slowly work the flour into the egg until a ball of dough forms. Lightly knead it until the dough is soft and smooth.
- 8 **LIGHTLY DUST** your work surface with flour and divide dough into 4 balls. Shape each ball into a rope, $\frac{3}{4}$ -inch in diameter, and cut each rope into 1-inch pieces.
- 9 **SHAPE THE GNOCCHI** using a gnocchi board or dinner fork. Use your index finger to hold a cut edge of a piece of gnocchi against the curved back of the tines of the fork. Press into the center of the gnocchi with your index finger to make a deep indentation. While you are pressing the piece against the tines, flip it away, over the tip of the fork, allowing the gnocchi to drop to the work surface. Cover the gnocchi with a hand towel to avoid them drying out.
- 10 **ADD** 4 cups of water along with 1 tablespoon of salt to a clean inner pot.
- 11 **SELECT** *Pasta/Boil* and press *On/Start*. Allow the pressure cooker to heat up.
- 12 **ADD** the gnocchi to the boiling water and cook until they float to the top, about 2 to 3 minutes. Reserve $\frac{1}{4}$ cup of gnocchi water. Press *Stop/Cancel*.
- 13 **DRAIN** the gnocchi and set aside in a bowl, along with the 2 tablespoons of butter, and mix until butter is melted and coating all the gnocchi. Clean the inner pot.
- 14 **SELECT** *Sauté/Brown, Adjust* to LESS/LOW, and press *On/Start*.
- 15 **ADD** the sauce and reserved pasta water. Cook for 3 minutes.
- 16 **ADD** in the gnocchi and cook for 2 minutes in the sauce.
- 17 **SERVE** with freshly chopped basil and Parmesan cheese.



Appetizers



Quick Deviled Eggs

YIELDS 4 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 7 minutes

6 eggs
2 cups water
¾ cup hummus
Salt & pepper, to taste
A pinch of paprika
Chives, chopped, for garnish

- 1 **PLACE** the eggs on top of a steamer rack in the Cosori Pressure Cooker, along with the water.
- 2 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 3 **SELECT** *Beans/Chili*, *Adjust* to LESS/LOW, and press *On/Start*.
- 4 **QUICK RELEASE** when done cooking and carefully remove the lid. Place eggs in a cool water bath.
- 5 **REMOVE** the shell from the cooled egg, cut the eggs in half, and remove yolk. Set egg white halves aside.
- 6 **MIX** together the cooked egg yolk and hummus until it's smooth.
- 7 **SEASON** the yolk mixture to taste with salt and pepper.
- 8 **FILL** the hollowed egg white halves with the yolk mixture.
- 9 **GARNISH** with paprika and chives.



Hummus

YIELDS 6-8 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 45 minutes

1½ cups dried chickpeas
3 cups water
2 teaspoons salt
1 teaspoon pepper
3 garlic cloves
½ teaspoon ground cumin
1 lemon, juiced
½ cup tahini
2 tablespoons extra-virgin olive oil,
more for garnish
3 tablespoons water
½ teaspoon ground cumin
Paprika, for garnish

- 1 **ADD** the dried chickpeas, water, salt, pepper, garlic, and cumin to the Cosori Pressure Cooker.
- 2 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 3 **SELECT** *Beans/Chili*, set the time to 45 minutes, and press *On/Start*.
- 4 **QUICK RELEASE** when done cooking and carefully remove the lid.
- 5 **BLEND** the cooked chickpeas and garlic in a blender along with the lemon juice, tahini, extra-virgin olive oil, water, and cumin to a food processor. Blend until smooth.
- 6 **SEASON** to taste with salt.
- 7 **SERVE** with pita chips and garnish with paprika and a drizzle of extra-virgin olive oil.



Baba Ganoush

YIELDS 4 CUPS

PREP TIME: 5 minutes
COOK TIME: 12 minutes

2 pounds eggplant, peeled and chopped
 ½ cup extra-virgin olive oil
 ½ cup tahini
 2 garlic cloves
 2½ tablespoons fresh lemon juice
 ¼ teaspoon ground cumin
 A pinch smoked paprika
 Salt & pepper, to taste
 Pita bread, for serving

- 1 **ADD** 1 cup of water along with a steamer rack to the Cosori Pressure Cooker.
- 2 **PLACE** the eggplant pieces atop the steamer rack.
- 3 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 4 **SELECT** *Steam Vegetables, Adjust* to MORE/HIGH, and press *On/Start*.
- 5 **QUICK RELEASE** when done cooking and carefully remove the lid.
- 6 **BLEND** the steamed eggplant and all the ingredients in blender or food processor until smooth.
- 7 **SEASON** to taste with salt and pepper.
- 8 **SERVE** with a side of pita bread.



Steamed Artichoke

YIELDS 2 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 12 minutes

1 medium artichoke

1 lemon wedge

1 cup water

$\frac{1}{2}$ cup extra-virgin olive oil

1 garlic clove, minced

Salt & pepper, to taste

- 1 **TRIM** most of the stem of the artichoke and cut about 1 inch off the top of each artichoke.
- 2 **REMOVE** the lower petals by peeling them away with your hand.
- 3 **RUB** the trimmed artichoke and stem with the lemon wedge to prevent browning.
- 4 **PLACE** the artichoke, cut-side down, on a steamer rack in the Cosori Pressure Cooker with 1 cup of water.
- 5 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 6 **SELECT** *Steam Vegetables, Adjust* to MORE/HIGH, and press *On/Start*.
- 7 **COMBINE** extra-virgin olive oil, garlic, salt, and pepper in a small bowl while artichoke is cooking. Set aside.
- 8 **QUICK RELEASE** when done cooking and carefully remove the lid.
- 9 **SERVE** steamed artichoke with garlic oil for dipping.



Soups



Classic Chicken & Vegetable Soup YIELDS 6-8 SERVINGS

PREP TIME: 15 minutes
COOK TIME: 25 minutes

2 cups leeks, chopped
1 cup carrots, chopped
1 cup celery, chopped
1 tablespoon garlic
6 sprigs of thyme
1 tablespoon salt
1 teaspoon black pepper
1 whole chicken (3-4 pounds)
1 cup white wine
8 cups chicken broth or water
1 cup zucchini, chopped
½ lemon, juiced
½ cup parsley, chopped

- 1 **ADD** the leeks, carrots, celery, garlic, thyme, salt, pepper, chicken, wine, and broth in the Cosori Pressure Cooker.
- 2 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 3 **SELECT** *Soup* and press *On/Start*.
- 4 **QUICK RELEASE** when done cooking and carefully remove the lid.
- 5 **REMOVE** the chicken from the soup and place on a cutting board to cool. While the chicken is cooling, discard the sprigs of thyme.
- 6 **ADD** zucchini, lemon juice, and parsley to soup.
- 7 **DISCARD** the skin and bones from the chicken and cut meat into ½-inch pieces.
- 8 **ADD** the chicken meat back into the soup and mix well.
- 9 **SEASON** the soup to taste with salt and pepper.



Corn & Coconut Soup

YIELDS 4-6 SERVINGS

PREP TIME: 15 minutes
COOK TIME: 35 minutes

CORN & COCONUT SOUP

1 tablespoon coconut oil
 1 sweet onion, diced
 2 jalapeños, seeded and chopped
 1 cup cilantro stems, chopped
 2 teaspoons paprika
 2 limes, zested, juice reserved for relish
 6 corn cobs, kernels cut off
 Kernels from 2 corn cobs
 6 cups chicken broth
 2 cans coconut milk
 2 teaspoons salt
 1 teaspoon pepper

CORN SALSA

Kernels from 3 corn cobs
 3 tablespoons lime juice
 3 tablespoons cilantro, chopped
 2-3 jalapeños, seeded and finely chopped
 1 tablespoon shallot, finely chopped
 1 tablespoon olive oil
 Salt & pepper, to taste

- 1 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker and add coconut oil. Set the time for 15 minutes and press *On/Start*. Allow the pressure cooker to heat up.
- 2 **ADD** onions and stir to coat them in oil. Stir onions occasionally, about every 3 minutes, so that they caramelize.
- 3 **ADD** in the jalapeño, cilantro, paprika, and lime zest during the last 2 minutes of cooking. Stir occasionally until the time is done.
- 4 **ADD** the corn cobs, cut in half crosswise, kernels from 2 corn cobs, chicken broth, coconut milk, salt, and pepper. Stir until well combined, then press *Stop/Cancel*.
- 5 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 6 **SELECT** *Soup, Adjust* to LESS/LOW, and press *On/Start*.
- 7 **QUICK RELEASE** when done cooking and carefully remove the lid.
- 8 **DISCARD** the corn cobs and blend soup until smooth.
- 9 **SEASON** the soup to taste with salt and pepper.
- 10 **COMBINE** all salsa ingredients in a separate bowl. Season to taste with salt.
- 11 **SERVE** the soup in bowls and top with corn salsa.



Chicken Tortilla Soup

YIELDS 4-6 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 17 minutes

4 cups chicken broth
2 cups vegetable broth
6 ounces tomato paste
1 packet of taco seasoning
2 teaspoons chili powder
1 tablespoon cumin
½ teaspoon salt
2 garlic cloves, minced
1 large onion, diced
1-2 pounds cooked chicken breast,
cubed
½ lime, juiced
Tortilla strips, for serving (optional)
2 avocados, for serving (optional)

- 1 **ADD** the chicken broth, vegetable broth, tomato paste, taco seasoning, chili powder, cumin, salt, garlic, and onion into the Cosori Pressure Cooker. Mix well.
- 2 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 3 **SELECT** *Soup* and *Adjust* to LESS/LOW.
- 4 **QUICK RELEASE** when done cooking and carefully remove the lid.
- 5 **SELECT** *Sauté/Brown* and press *On/Start*. Allow the pressure cooker to heat up.
- 6 **ADD** the pre-cooked chicken and squeeze half of a lime into the cooker and stir. Cook for 2 to 3 minutes.
- 7 **SERVE** with tortilla strips and avocado.



Simple Southern Chili

YIELDS 6 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 24 minutes

2 tablespoons oil
 1-2 pounds ground beef
 ½ teaspoon baking soda
 1 tablespoon water
 ½ teaspoon seasoning salt
 ½ teaspoon lemon pepper seasoning
 1 large onion, chopped
 3 garlic cloves, minced
 2 cans (14.5 ounces) crushed tomatoes
 2 tablespoons chili powder
 2 tablespoons ground cumin
 2 teaspoons dried oregano
 1 teaspoon garlic powder
 ½ teaspoon crushed red pepper
 2 teaspoons salt
 1 cup beef broth
 1 pound pinto beans, canned and drained
 1 pound black beans, canned and drained
 Black pepper, to taste
 Scallions, chopped, for garnish

- 1 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, add the oil, and press *On/Start*. Allow the pressure cooker to heat up.
- 2 **ADD** the ground beef, baking soda, water, seasoning salt, and lemon pepper to the preheated pressure cooker. Mix and break apart the ground beef, evenly distributing the seasonings. Cook for 10 to 15 minutes.
- 3 **ADD** the onion and garlic to the mixture, mix well, and cook for 2 more minutes.
- 4 **ADD** the canned tomatoes, spices, salt, broth, and beans. Stir only slightly.
- 5 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 6 **SELECT** *Beans/Chili* and press *On/Start*.
- 7 **QUICK RELEASE** when done cooking and carefully remove the lid.
- 8 **MIX** the chili for a few minutes, adding pepper to taste.
- 9 **SERVE** with chopped scallions on top.



Pasta Fagioli

YIELDS 8 SERVINGS

PREP TIME: 10 minutes

COOK TIME: 4 hours

1 tablespoon olive oil
 1 pound ground beef
 2 whole carrots, diced
 4 celery stalks, diced
 1 medium red onion, diced
 1 garlic clove, minced
 1 can (28 ounces) crushed tomatoes
 2 cups beef broth
 2 whole bay leaves
 1 teaspoon dried oregano
 1 teaspoon dried basil
 ½ teaspoon dried thyme
 1 can (15 ounces) cannellini beans,
 drained
 1 cup gomiti pasta

- 1 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, *Adjust* to **MORE/HIGH**, and press *On/Start*. Allow the pressure cooker to heat up.
- 2 **ADD** the olive oil and ground beef to the pressure cooker. Cook for 10 minutes, until browned and no longer pink. Press *Stop/Cancel*.
- 3 **ADD** the rest of the ingredients, except for the beans and pasta.
- 4 **SELECT** *Slow Cook* and *Adjust* to **MORE/HIGH** to cook for 4 hours. Cover with glass lid and press *On/Start*.
- 5 **STIR** in the pasta and beans when 30 minutes remain on the timer. Cook for the remaining 30 minutes.
- 6 **DISCARD** the bay leaves when done cooking.
- 7 **SERVE** in bowls with slices of French bread.



Sides



Mexican Cilantro Black Beans

YIELDS 4-6 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 45 minutes

2 cups dry black beans

1 onion, chopped

2 teaspoons olive oil

4 garlic cloves, chopped

1 tablespoon chili powder

$\frac{1}{2}$ teaspoon ground cumin

1 teaspoon smoked paprika

1 tablespoon salt

$3\frac{1}{2}$ cups water

1 lime, juiced

- 1 ADD** the beans, onion, olive oil, garlic, chili powder, cumin, smoked paprika, salt, and water to the Cosori Pressure Cooker.
- 2 SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 3 SELECT** *Beans/Chili*, *Adjust* to MORE/HIGH, and press *On/Start*.
- 4 NATURAL RELEASE** for 15 minutes when done cooking. Release any residual pressure that may be left in the machine and carefully remove lid. Add the juice of one lime and mix well.
- 5 SELECT** *Sauté/Brown* and press *On/Start*. Cook to reduce the liquid as desired, stirring occasionally.
- 6 TASTE** and add desired seasonings.



Mexican Rice

YIELDS 8 SERVINGS

PREP TIME: 4 minutes
COOK TIME: 8 minutes

2 tablespoons olive oil
1 onion, chopped
3 cups white rice
3 cups chicken broth
1 cup of tomato paste
4 garlic cloves, minced
2 tablespoons ground cumin
Salt, to taste

- 1 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker and press *On/Start*. Allow the pressure cooker to heat up.
- 2 **ADD** the oil and chopped onions into the pot and cook for 5 minutes.
- 3 **ADD** the rest of the ingredients to the pot and mix well. Press *Stop/Cancel*.
- 4 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 5 **SELECT** *White Rice, Adjust* to *LESS/LOW*, then press *On/Start*.
- 6 **RELEASE** the pressure once the cooking is done. Carefully open the pot. Stir and serve.



Cilantro Lime Rice

YIELDS 6 SERVINGS

PREP TIME: 3 minutes

COOK TIME: 11 minutes

2 cups long-grain white rice,
washed and rinsed

2 cups water

4 tablespoons olive oil

1 garlic clove, minced

6 tablespoons cilantro, freshly
chopped

1 lime, juiced

- 1 **ADD** the rice, water, 3 tablespoons olive oil, and garlic to the Cosori Pressure Cooker pot and mix well.
- 2 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 3 **SELECT** *White Rice* on the pressure cooker, *Adjust* to LESS/LOW, and press *On/Start*.
- 4 **NATURAL RELEASE** for 10 minutes when done cooking. Release any residual pressure that may be left in the machine and carefully remove lid.
- 5 **ADD** the last tablespoon of oil, chopped cilantro, and squeeze one lime on top. Mix well and season to taste.



Lemon Saffron Basmati Rice

YIELDS 6 SERVINGS

PREP TIME: 1 minute
COOK TIME: 7 minutes

3 tablespoons butter
1 large shallot, minced
A pinch saffron threads
2 cups basmati rice, washed and rinsed
1 teaspoon lemon zest
1 lemon, juiced
2 cups chicken stock or water

- 1 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, then press *On/Start*.
- 2 **COOK THE AROMATICS** by melting the butter in the pot, then add the shallot and saffron. Cook for 3 minutes, stirring occasionally.
- 3 **ADD THE RICE** to the pot. Stir the rice to coat in the aromatic mixture, then add the lemon zest, lemon juice, and chicken stock.
- 4 **SECURE THE LID** to the pressure cooker, making sure the pressure release valve is in the sealed position.
- 5 **SELECT** *White Rice* and press *On/Start*.
- 6 **NATURAL RELEASE** for 10 minutes when done cooking. Release any residual pressure that may be left in the machine and carefully remove lid.
- 7 **FLUFF THE RICE** using a fork.



Healthy Fried Rice

YIELDS 4-6 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 25 minutes

2 cups brown rice
2½ cups water
2 tablespoons soy sauce
3 eggs
1 garlic clove, minced
Salt & pepper, to taste
2 teaspoons sesame oil
½ cup frozen peas and carrots

- 1 **ADD** rice, water, and soy sauce to the Cosori Pressure Cooker.
- 2 **SECURE THE LID** to the pressure cooker, making sure the pressure release valve is in the sealed position.
- 3 **SELECT** *Brown Rice*, *Adjust* to MORE/HIGH, and press *On/Start*.
- 4 **HEAT** a pan over medium heat while the rice is cooking.
- 5 **WHISK** the eggs together with salt and pepper. Pour sesame oil in the pan, then add eggs and garlic. Stir until eggs scramble, then set aside.
- 6 **NATURAL RELEASE** for 10 minutes when rice is done cooking. Release any residual pressure that may be left in the machine and carefully remove lid.
- 7 **MIX** in the veggies and soy sauce to taste.
- 8 **SEASON** to taste with salt and pepper.



Mushroom Brown Rice Pilaf

YIELDS 9-12 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 20 minutes

1 tablespoon olive oil
1 cup onions, diced
3 cups brown rice, washed and rinsed
8 ounces mushrooms, sliced
4½ cups chicken stock
4 tablespoons butter
1 cup Parmesan cheese, grated

- 1 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, add in your oil, and press *On/Start*. Allow the pressure cooker to heat up.
- 2 **ADD** the onions and sauté for 3 minutes.
- 3 **MIX** in the brown rice, mushrooms, and chicken stock. Press *Stop/Cancel*.
- 4 **SECURE THE LID** to the pressure cooker, making sure the pressure release valve is in the sealed position.
- 5 **SELECT** *Brown Rice*, *Adjust* to MORE/HIGH, and press *On/Start*.
- 6 **NATURAL RELEASE** for 10 minutes when done cooking. Release any residual pressure that may be left in the machine and carefully remove the lid.
- 7 **TOSS** in the butter and Parmesan cheese. Mix thoroughly.



Garlic Broccoli

YIELDS 3-4 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 3 minutes

1 cup water
2 heads broccoli
1 tablespoon olive oil
6 garlic cloves, minced
Salt & pepper, to taste

- 1 **ADD** the water to the Cosori Pressure Cooker along with a steamer rack and place the broccoli on top.
- 2 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 3 **SELECT** *Steam Vegetables*, *Adjust* to LESS/LOW, and press *On/Start*.
- 4 **QUICK RELEASE** when done cooking and carefully remove the lid and broccoli. Clean the inner pot.
- 5 **SELECT** *Sauté/Brown* and press *On/Start*. Allow the pressure cooker to heat up.
- 6 **ADD** olive oil and minced garlic to the pot. Stir for 30 seconds.
- 7 **CUT** the broccoli into pieces and add the cut broccoli to the pot. Cook for 30 more seconds.
- 8 **SEASON** to taste with salt and pepper.



Orange & Maple Glazed Carrots

YIELDS 4 SERVINGS

PREP TIME: 1 minute
COOK TIME: 7 minutes

1½ pounds of 5-inch-long young carrots, rinsed and scrubbed clean, patted dry, carrot greens cut to 1 inch above top of carrot
2 tablespoons unsalted butter
½ teaspoon salt
¼ cup maple syrup
½ cup orange juice
½ teaspoon grated orange zest
A pinch cinnamon
Toasted walnuts, for garnish

- 1 **ADD** 1 cup of water to the Cosori Pressure Cooker along with the steamer rack. Place the carrots atop the steamer rack.
- 2 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 3 **SELECT** *Steam Vegetables*, *Adjust* to LESS/LOW, and press *On/Start*.
- 4 **QUICK RELEASE** when done cooking and carefully remove the lid. Remove carrots and set aside. Clean the inner pot.
- 5 **SELECT** *Sauté/Brown* and press *On/Start*. Allow the pressure cooker to heat up.
- 6 **ADD** the butter, salt, maple syrup, orange juice, orange zest, and cinnamon, and cook until it boils, about 5 minutes. Press *Stop/Cancel*.
- 7 **ADD** the carrots to the pot and coat with the glaze.
- 8 **SERVE** glazed with toasted walnuts on top for garnish and crunch.



Potato Salad

YIELDS 4 SERVINGS

PREP TIME: 6 minutes

COOK TIME: 10 minutes

1 pound new potatoes, scrubbed
1 cup water
¼ cup Greek yogurt
¼ cup buttermilk
1 garlic clove, minced
2 tablespoons lemon zest, grated
2 tablespoons fresh dill, chopped
Salt & pepper, to taste

- 1 **ADD** potatoes and water to the Cosori Pressure Cooker.
- 2 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 3 **SELECT** *Steam Potatoes*, set the time for 5 minutes, and press *On/Start*.
- 4 **MIX** the Greek yogurt, buttermilk, garlic, lemon zest, and dill in a large bowl until well combined. Set aside.
- 5 **NATURAL RELEASE** for 10 minutes when done cooking. Release any residual pressure that may be left in the machine and carefully remove lid.
- 6 **DRAIN** the potatoes. Slice them in half and toss in yogurt dressing. Season with salt and pepper to taste.
- 7 **SERVE** the potato salad at room temperature.



Red Mashed Potatoes

YIELDS 6-8 SERVINGS

PREP TIME: 10 minutes
COOK TIME: 10 minutes

1 cup water
2 teaspoons salt
3 pounds red potatoes, halved
 $\frac{1}{2}$ cup whole milk, room temperature
6 tablespoons butter, softened
2 garlic cloves, minced
6 scallions, chopped
2 tablespoons fresh parsley, chopped
Black pepper, to taste

- 1 **ADD** water, salt, and potato chunks to the Cosori Pressure Cooker.
- 2 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 3 **SELECT** *Steam Potatoes*, *Adjust* to LESS/LOW, and press *On/Start*.
- 4 **QUICK RELEASE** when done cooking and carefully remove the lid. Drain the water from the pot.
- 5 **MASH** the potatoes and add milk slowly, about 1 tablespoon at a time. Use the milk as desired, adding less milk for a chunkier mash and more milk for a smoother texture.
- 6 **MIX** in remaining ingredients, and continue mashing until desired texture is received.
- 7 **SERVE** immediately.



Coconut Scented Quinoa

YIELDS 6-10 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 6 minutes

2 cups quinoa

2 cups full fat coconut milk

2 cups water

½ cup toasted coconut chips, for garnish

- 1 **ADD** all the ingredients except coconut chips to the Cosori Pressure Cooker. Mix well.
- 2 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 3 **SELECT** *Multigrain*, *Adjust* to LESS/LOW, and press *On/Start*.
- 4 **NATURAL RELEASE** for 10 minutes when done cooking. Release any residual pressure that may be left in the machine and carefully remove lid.
- 5 **FLUFF** the quinoa with a fork and garnish with toasted coconut chips.



Creamy Polenta

YIELDS 4 SERVINGS

PREP TIME: 1 minute
COOK TIME: 10 minutes

1 cup polenta
4 cups chicken stock
¼ cup unsalted butter
½ cup heavy cream
1 cup Parmesan cheese, grated
Salt & pepper, to taste

- 1 **ADD** the polenta and chicken stock to the Cosori Pressure Cooker.
- 2 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 3 **SELECT** *Multigrain* and press *On/Start*.
- 4 **QUICK RELEASE** when done cooking and carefully remove the lid.
- 5 **WHISK** the polenta until it looks homogenous and creamy.
- 6 **ADD** in the butter, heavy cream, and Parmesan cheese and whisk until creamy and cheese is melted.
- 7 **SEASON** with salt and pepper and top with more Parmesan cheese.



Sautéed Mushrooms

YIELDS 4 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 10 minutes

1 tablespoon olive oil
2 tablespoons unsalted butter
1 pound mushrooms, sliced
1 tablespoon sherry vinegar
2 tablespoons tarragon, freshly
chopped
Salt & pepper, to taste

- 1 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, *Adjust* to *MORE/HIGH*, and press *On/Start*. Allow the pressure cooker to heat up.
- 2 **ADD** the oil and butter and allow it to heat up for 30 seconds. Add the mushrooms and sauté until brown, about 8 minutes.
- 3 **MIX** in the sherry vinegar and tarragon. Cook for about 1 minute.
- 4 **SEASON** to taste with salt and pepper.



Pearled Barley Mediterranean Salad YIELDS 4 SERVINGS

PREP TIME: 45 minutes
COOK TIME: 30 minutes

BARLEY SALAD

1 cup pearled barley, washed and rinsed
4 cups water
1 tablespoon olive oil
½ teaspoon salt
1 garlic clove, minced
1 cup cherry tomatoes, halved
1½ cups seedless cucumber, chopped

DRESSING

2 tablespoons olive oil
2 tablespoons red wine vinegar
1 lemon, juiced
1 tablespoon fresh basil, finely chopped
1 tablespoon fresh oregano, finely chopped
Salt & pepper, to taste

- 1 **ADD** the barley, water, olive oil, salt, and garlic to the Cosori Pressure Cooker.
- 2 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 3 **SELECT** *Multigrain*, set the time for 30 minutes, and press *On/Start*.
- 4 **NATURAL RELEASE** for 10 minutes when done cooking. Release any residual pressure that may be left in the pressure cooker and carefully remove the lid.
- 5 **DRAIN** the barley from the pressure cooker and allow to cool down for 10 minutes.
- 6 **WHISK** together the dressing ingredients. Season to taste with salt and pepper.
- 7 **TOSS** the dressing into the barley, making sure the the barley is well coated, and allow to marinate for 30 minutes.
- 8 **MIX** the cherry tomatoes and cucumber with the marinated barley.



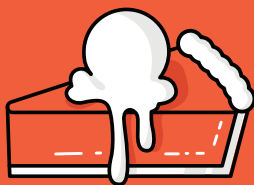
Corn Sauté

YIELDS 6 SERVINGS

PREP TIME: 5 minutes
COOK TIME: 15 minutes

1 tablespoon vegetable oil
2 scallions, sliced
4 garlic cloves, minced
2 pounds corn, fresh or frozen
½ cup butter, cut into cubes
1 teaspoon chilli powder
Salt & pepper, to taste

- 1 **SELECT** *Sauté/Brown* on the Cosori Pressure Cooker, add the oil, and press *On/Start*. Allow the pressure cooker to heat up.
- 2 **ADD** the scallions and garlic to the pressure cooker. Cook for 2 to 3 minutes, stirring continuously.
- 3 **ADD** corn and pieces of butter. Stir and cook for 5 to 8 minutes.
- 4 **ADD** the chili powder and mix well.
- 5 **SEASON** to taste with salt and pepper.
- 6 **SERVE** warm.



Dessert



Peach Cobbler

YIELDS 4-6 SERVINGS

PREP TIME: 2 minutes
COOK TIME: 20 minutes

Butter or nonstick baking spray, for greasing

1 can (15 ounces) sliced peaches
 1 can (21 ounces) peach pie filling
 1 box of yellow cake mix
 ½ cup butter, melted
 1 teaspoon ground cinnamon
 1 tablespoon brown sugar
 1 cup water
 Vanilla ice cream, optional

- 1 **GREASE** a 7.5-inch (48 ounce) ceramic ramekin with butter or nonstick baking spray. Set aside.
- 2 **MIX** the sliced peaches and peach pie filling. Add the mixture on the bottom of the ramekin and spread evenly. Set aside.
- 3 **COMBINE** the yellow cake mix, melted butter, cinnamon, and sugar in a separate bowl. Make sure all ingredients are well combined. The mixture should be thick and stiff.
- 4 **SPRINKLE** the yellow cake mixture on top of peaches.
- 5 **CREATE** a foil sling by folding a 20-inch long sheet of aluminum foil in half, lengthwise, twice, to create a 3-inch wide strip.
- 6 **PLACE** a rack in the pressure cooker along with 1 cup of water. Place the peach and yellow cake filled ramekin atop the foil sling for easy insertion and removal from the Cosori Pressure Cooker. Lower the cobbler onto the rack, folding the sling inwards.
- 7 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 8 **SELECT** *Bake, Adjust* to LESS/LOW, and press *On/Start*.
- 9 **QUICK RELEASE** when done cooking and carefully remove the lid. Remove the cobbler from the pot using the foil sling.
- 10 **SERVE** in a bowl with a scoop of ice cream.



Coconut Rice Pudding

YIELDS 6 SERVINGS

PREP TIME: 2 minutes

COOK TIME: 30 minutes

¾ cup sweet glutinous rice

3 cups coconut milk

1 teaspoon vanilla extract

1 egg

½ cup white sugar

1 cup coconut flakes

- 1 POUR** your rice into the Cosori Pressure Cooker, along with your coconut milk and vanilla extract. Mix well.
- 2 SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 3 SELECT** *White Rice*, set time for 25 minutes, and press *On/Start*.
- 4 MIX** the egg and sugar until well combined in a small bowl. Set aside.
- 5 NATURAL RELEASE** for 15 minutes when rice is done cooking. Release any residual pressure that may be left in the machine and carefully remove the lid.
- 6 TEMPER** your egg mixture by ladling some coconut milk into your egg mixture and whisking it in. Repeat 3 times.
- 7 WHISK** your tempered egg mixture into the pot and stir for 5 minutes.
- 8 ADD** in the coconut flakes and mix well.
- 9 SERVE** chilled or out of the pot warm.



Salted Caramel Dessert

YIELDS 4-5 SERVINGS

PREP TIME: 1 minute

COOK TIME: 15 hours

50 soft caramels, unwrapped

$\frac{2}{3}$ cup whole milk or heavy cream

$\frac{1}{2}$ cup mini marshmallows

Sea salt, to taste

- 1 **ADD** the soft caramels, milk, and marshmallows to the Cosori Pressure Cooker.
- 2 **SELECT** *Hot Pot*, *Adjust* to MORE/HIGH, and press *On/Start*.
- 3 **STIR** the mixture frequently with a rubber spatula to prevent burning.
- 4 **COOK** the mixture for 10 to 15 minutes, or until everything is melted through.
- 5 **ADJUST** to LESS/LOW to keep caramel warm. Add sea salt, to taste.
- 6 **SKEWER, FORK, or SPEAR** your dipper, then dip into the pot and enjoy.

SUGGESTED DIPPERS: apples, pretzels, marshmallows, cookies, strawberries, chocolate



Rich & Decadent Hot Chocolate

YIELDS 4 SERVINGS

PREP TIME: 1 minute

COOK TIME: 10 minutes

3 cups whole milk

1 cup heavy cream

8 ounces premium quality dark
chocolate bar (minimum 60%
cocoa)

2 tablespoons sugar

2 cinnamon sticks

2 teaspoons vanilla extract

2 tablespoons cocoa powder

¼ teaspoon kosher salt

Marshmallows, for serving

- 1 **ADD** all the ingredients to the Cosori Pressure Cooker.
- 2 **WHISK** all the ingredients till they are well combined.
- 3 **SELECT** *Hot Pot*, *Adjust* to MORE/HIGH, and Press *On/Start*.
- 4 **BRING** the hot chocolate to a boil, about 10 minutes, and *Adjust* to NORMAL/MEDIUM.
- 5 **REMOVE** the cinnamon stick.
- 6 **SERVE** in cups and top with some marshmallows.



New York Cheesecake

YIELDS 8 SERVINGS

PREP TIME: 15 minutes

COOK TIME: 57 minutes

CRUST

1 cup graham cracker crumbs
1 tablespoon light brown sugar
3 tablespoons melted butter

- 1 **PREHEAT** an oven to 350°F.
- 2 **MIX** together the graham cracker crumbs, brown sugar, and butter until it resembles coarse sand.
- 3 **LINE** the bottom of a 7x3-inch springform pan with an 8-inch round of parchment paper.
- 4 **LOCK** in the collar of the springform pan, closing it onto the base.
- 5 **LIGHTLY GREASE** the lined parchment pan with butter or a nonstick baking spray.
- 6 **TRANSFER** the graham cracker crumb mixture to the pan. Firmly press it onto the bottom pan in an even layer, about ½-inch thick.
- 7 **BAKE** the crust in the oven for 12 minutes. Carefully remove from the oven when finished baking and let cool.

CHEESECAKE

$\frac{3}{4}$ cup granulated sugar
1½ tablespoons cornstarch
A pinch of salt
1 pound regular cream cheese,
softened
 $\frac{1}{4}$ cup sour cream
1 teaspoon vanilla extract
2 large eggs

- 1 **SIFT** together the sugar, cornstarch, and salt. Set aside.
- 2 **BEAT** the cream cheese, sour cream, and sugar mixture together using an electric mixer. Beat until everything is well incorporated.
- 3 **MIX** in the vanilla extract.
- 4 **ADD** the eggs, one at a time, beating just until blended after each addition.
- 5 **POUR** the cheesecake batter onto the cooled crust. Gently tap the pan against the countertop to remove any air bubbles.
- 6 **CREATE** a foil sling by folding a 20-inch long sheet of aluminum foil in half, lengthwise, twice, to create a 3-inch wide strip.
- 7 **PLACE** the cheesecake atop the foil sling for easy insertion and removal from the Cosori Pressure Cooker.
- 8 **ADD** 1½ cups of water along with a metal rack to the pressure cooker and gently lower in the cheesecake inside, folding the sling inward.
- 9 **SECURE THE LID** on the pressure cooker, making sure the pressure release valve is in the sealed position.
- 10 **SELECT** *Bake, Adjust* to MORE/HIGH, and press *On/Start*.
- 11 **NATURAL RELEASE** for 15 minutes when done cooking. Release any residual pressure that may be left in the machine and carefully remove lid.
- 12 **REMOVE** the cheesecake from the pressure cooker carefully and allow it to cool in the freezer for 4 to 8 hours.
- 13 **UNLOCK** the collar and use the parchment paper to easily move the cheesecake onto a serving platter.



White Chocolate Fudge

YIELDS 8 SERVINGS

PREP TIME: 5 minutes

COOK TIME: 7 hours 10 minutes

9 ounces caramel condensed milk

½ tablespoon vanilla extract

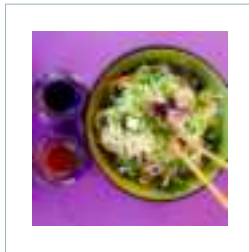
1 tablespoon butter

10 ounces white chocolate chips

- 1 **POUR** condensed milk, vanilla extract, butter, and white chocolate chips into the Cosori Pressure Cooker.
- 2 **COVER** the pot with the glass lid.
- 3 **SELECT** *Slow Cook*, set the time for 1 hour, and press *On/Start*.
- 4 **STIR** every 15 minutes to ensure even cooking and prevent burning.
- 5 **POUR** fudge into a parchment-lined tray when done cooking.
- 6 **COOL** fudge in the fridge for 5 to 6 hours.
- 7 **REMOVE** from the fridge and cut into desired pieces.

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