



Magic Chef MCSMC10S7 Multicooker User Manual

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Multicooker

Easy Macaroni and Cheese

Ingredients

1 lb. elbow macaroni, uncooked		1 Tbsp. Dijon mustard
2 Tbsp. Worcestershire sauce		½ to 1 cup half and half
1 tsp. salt		3 cups sharp cheddar cheese, shredded
2 Tbsp. butter		1 cup Monterey Jack cheese
4 cups water		

1. Place macaroni, Worcestershire sauce, salt, butter, water, and mustard in the Multicooker. Put the lid on and turn the exhaust valve to “Sealing”.
2. Select “Manual” and press “-” to reach 4 minutes. Then press the “Start” button.
3. When cooking cycle is complete, press “Cancel” and use the quick release method.
4. Stir in ½ cup of the half and half and cheese, allowing residual heat to melt cheese. Add additional half and half if needed. Continue adding in cheese and stirring until all cheese has melted.

Steel Cut Oats

Ingredients

2 cups steel cut oats (regular, not quick cook)		2 Tbsp. brown sugar
6 cups water		Sliced almonds (optional)
2 tsp. vanilla extract		Honey (optional)
2 tsp. cinnamon		

1. Place oats, water, vanilla, and cinnamon in Multicooker. Put the lid on and turn the exhaust valve to “Sealing”.
2. Select “Porridge” function and press “Adjust” until “Less” is illuminated, which is a 10 minute setting. Then press the “Start” button.
3. When cooking cycle is complete, press “Cancel” and use the natural pressure release. The natural pressure release method will take approximately 20 minutes.
4. Open the lid and stir in brown sugar.
5. Top each individual serving with almonds and honey if desired.

Basic Yogurt Recipe

Milk (1 %, 2%, or whole will work. Higher fat content in milk will typically yield thicker output).		Yogurt starter or plain yogurt
		2 cups water

Equipment

You will also need small glass jars or a larger glass or stainless steel bowl to function as the yogurt container. You can use either multiple smaller jars or one larger glass or stainless steel bowl based on your preference.

1. Fill glass containers with milk, leaving approximately 1 ½" head space before rim of container.
2. Place water in bottom of Multicooker. Place steamer rack in cooker, then place glass jars or bowl onto rack. Put the lid on and turn the exhaust valve to "Sealing".
3. Select "Manual" and press "-" to reach 1 minute. Then press the "Start" button.
4. When cooking cycle is complete, use natural pressure release method. The natural pressure release method will take approximately 15 minutes.
5. Let milk cool to 115 degrees. This may take anywhere from 20 minutes to an hour depending on the size of the glass vessel used. A general rule of thumb is that if the glass is not too hot to handle, the temperature is cool enough to proceed to the next step.
6. Add approximately 1 tsp. yogurt starter or plain yogurt to milk container(s), and stir until completely dissolved. Use a bit more if you are using a larger glass or steel bowl – a good rule of thumb is 1 tsp. per cup of milk used.
7. Place glass containers back into Multicooker, and onto the steamer rack. There should still be some water left in the Multicooker. Put the lid on and turn the exhaust valve to "Sealing".
8. Press "Yogurt" button and use "+" and "-" buttons to reach desired cook time. 8 hours is the standard cook time, but you may find other recipes that specify less time. Then press the "Start" button.
9. When the yogurt cycle is complete, open the cooker using the quick release method.
10. Chill yogurt in refrigerator approximately 2 hours before eating it. Once you have mastered this basic recipe, you may wish to add fruit, vanilla, or other spices to vary the taste. Also, you may wish to vary cook times and milk type used depending on your preferred taste.

Rustic Tomato Soup

Ingredients

1 Tbsp. Butter	1 Tbsp. tomato paste
2 cloves garlic, peeled and minced	½ tsp. black pepper
2 (14.5 oz.) cans chicken broth	1 cup half and half
2 (28 oz.) cans diced tomatoes (or petite diced), drained	1 cup non-fat Greek yogurt
1 (14.5 oz.) can of tomato sauce	Fresh shredded Parmesan cheese (optional)
1 Tbsp. basil	Garlic croutons (optional)

1. Select "Sear" and melt butter in pot. Add garlic and sauté for approximately 1 minute.
2. Add chicken broth, diced tomatoes, tomato sauce, basil, tomato paste, and pepper to pot. Place the lid on and turn the exhaust valve to "Sealing".
3. Select "Soup" setting and press "Adjust" until "Less" is illuminated, which is a 20 minute setting. Then press the "Start" button.
4. When cooking cycle is complete, press "Cancel" and use a quick pressure release method.
5. Open lid and stir in half and half and yogurt.
6. The soup will have a chunky consistency. If a smoother consistency is desired, remove soup from pot and puree in a blender (or use an immersion blender) until desired consistency is reached.

7. Top with parmesan cheese and croutons prior to serving (if desired).

Smoky Turkey Chili

Ingredients

1 lb. ground turkey		Dash of hot sauce
1 Tbsp. olive oil		1 (15 oz.) can kidney beans
½ yellow onion, chopped		1 bell pepper, diced (color of your choice)
3 cloves garlic, minced		1 packet chili seasoning
1 (14.5 oz.) can crushed tomatoes		1 8 tsp. cayenne pepper
1 (14.5 oz.) can petite diced tomatoes, no salt added		1 Tbsp. liquid smoke
1 Tbsp. tomato paste		

1. Select “Sear” function and add olive oil to pot. Add garlic and onions and sauté until fragrant, about 3 minutes.
2. Add ground turkey and cook until browned. Press “Cancel” and drain excess fat and liquid.
3. Add all remaining ingredients to Multicooker and mix well. Put lid on and turn exhaust valve to “Sealing”.
4. Select “Beans/Chili” function and press “Adjust” until “Less” is illuminated, which is a 30 minute setting. Then press the “Start” button.
5. When cooking cycle is complete, press “Cancel” and use the quick release method.
6. Garnish with cheese and sour cream if desired.

Homestyle Pot Roast

Ingredients

3 lbs. chuck or rump roast		1 ½ cups beef broth
2 Tbsp. vegetable oil		1 envelope onion soup mix
1 large onion, sliced into wedges		Salt and pepper
1 lb. carrots, peeled		

1. Season roast on both sides with salt and pepper to taste.
2. Add oil to cooking pot and select “Sear” setting. When oil starts to sizzle, place roast inside and brown on all sides.
3. Add onions, carrots, onion soup mix, and broth. Put the lid on and turn the exhaust valve to “Sealing”.
4. Select “Meat/Stew” setting and press “Adjust” until “More” is illuminated, which is a 45 minute setting. Then press the “Start” button.
5. When cooking cycle is complete, use the natural pressure release. The natural pressure release method will take approximately 25-30 minutes.

Easy Steamed Corn on the Cob

Ingredients

2 cups water		3 ears of corn, husks and silks removed
1 tsp. salt		

1. Add water and salt to Multicooker.
2. Place steel rack into Multicooker and place corn onto rack. Put lid on and turn exhaust valve to “Sealings
3. Select “Steam” and press “Adjust” until “Less” is illuminated, which is a 5 minute setting. When cooking cycle is complete, press “Cancel” and use the quick release method.

Bayou Steamed Shrimp

Ingredients

1 to 1 ½ lbs. raw shrimp or prawns (13 to 15 ct or U-12 size), deveined		1 lemon, cut into wedges
2 Tbsp. Creole or seafood seasoning		12 oz. beer of choice*
3 cups water		

1. Place shrimp, water, seasoning, and beer in Multicooker.
2. Squeeze half of the lemon wedges into the water, then add squeezed wedges to pot. Put the lid on the pressure cooker and turn the exhaust valve to “Sealing”.
3. Select “Fish” setting and press “Adjust” until “Less” is illuminated, which is a 3 minute setting. Then press the “Start” button.
4. When cooking cycle is complete, press “Cancel” and use the quick release method.
5. Can be served hot, but can also be chilled if desired. Do not rinse in order to expedite cooling process; chill 2-3 hours in refrigerator. Garnish with remaining lemon wedges and serve with cocktail or remoulade sauce.
6. Beer can be replaced with low sodium broth or non-alcoholic beer if desired.

Non-fried Fried Rice

Ingredients

2 cups brown rice		¾ cup low sodium soy sauce
2 ½ cups water		1 tsp. garlic powder
1 cup canned mixed peas and carrots (or frozen, but thawed)		1 tsp. ground ginger
8 oz. baby corn, chopped		Salt and pepper to taste
3 to 4 green onions, chopped		

1. Add all ingredients to Multicooker. Put the lid on and turn the exhaust valve to “Sealing”.
2. Select “Multigrain” function and press “Adjust” until “Less” is illuminated, which is a 20 minute setting. Then press the “Start” button.
3. When cooking cycle is complete, press “Cancel” and use the natural pressure release method. The natural pressure release method will take approximately 15-20 minutes.
4. Fluff with fork and add salt and pepper to taste.

Blue Ribbon “Roast” Chicken


Ingredients

3 ½ to 4 lbs. whole chicken	½ small onion, cut into wedges
Salt, pepper, and paprika to taste	2 garlic cloves
1 to 2 Tbsp. coconut oil	2 sprigs fresh rosemary
1 lemon, cut into wedges	2 sprigs fresh thyme
2 celery stalks, washed and cut into 2” to 3” pieces	1 cup chicken broth

1. Remove giblet packet (if included) from inside chicken cavity and rinse chicken well inside and out. Pat dry and season with salt, pepper, and paprika.
2. Stuff cavity with ½ the lemon wedges, celery, onion wedges, garlic cloves, rosemary and thyme.
3. Add oil to pot and select “Sear” setting. When oil starts to sizzle, place chicken inside, breast side down, and brown on all sides.
4. Once chicken is browned, press “Cancel”. Remove chicken and add remaining lemon wedges and broth to pot.
5. Return chicken to Multicooker, breast side up. Put the lid on and turn the exhaust valve to “Sealing”.
6. Select “Poultry” setting and press “Adjust” until “More” is illuminated, which is a 30 minute setting. For larger chickens, use the manual function and cook approximately 6 minutes per pound. Then press the “Start” button.
7. When cooking cycle is complete, press “Cancel” and use the natural pressure release. The natural pressure release method will take approximately 20 minutes.
8. Discard cavity ingredients before carving.

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