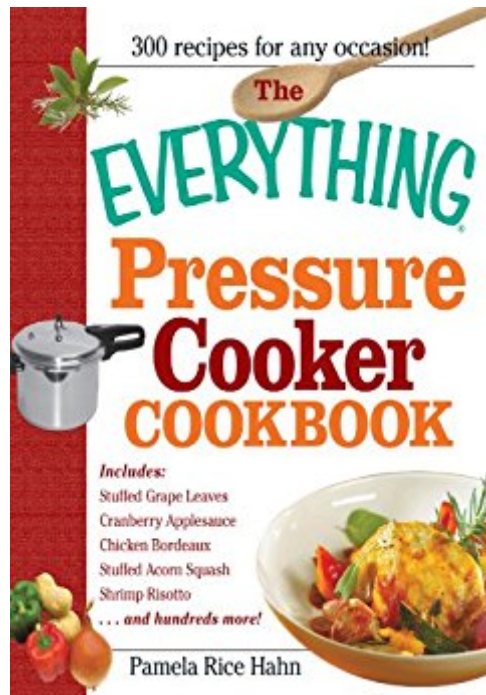


The book was found

# The Everything Pressure Cooker Cookbook (Everything®)



## Synopsis

Pressure cookers will boost flavor and cut cooking time a whopping 70 percent - but only if you know how to use them. In this cookbook, author Pamela Rice Hahn teaches you about the joys of cooking with a pressure cooker. No longer the dangers they once were, these time-saving devices are godsend to busy cooks everywhere. In no time, you can whip up: Roasted Red Bell Pepper Pesto Cranberry-Braised Turkey Breast Balsamic Pork Chops with Figs Halibut in Black Olive Sauce Peanut Butter and Fudge Cheesecake For that slow-cooked taste in far less time, a pressure cooker is the perfect solution. Veteran cookbook author Hahn has been conjuring up recipes using her pressure cooker for years. With a full spectrum of pressure cooker recipes at your fingertips, you can create delicious breakfast, lunch, dinner, and dessert dishes in no time flat!

## Book Information

File Size: 1327 KB

Print Length: 306 pages

Publisher: Adams Media (August 18, 2009)

Publication Date: August 18, 2009

Sold by:Â Digital Services LLC

Language: English

ASIN: B002QYM1K0

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #427,737 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #192

inÂ Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Culinary Arts & Techniques #234

inÂ Books > Cookbooks, Food & Wine > Kitchen Appliances > Pressure Cookers #586 inÂ Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Special Appliances

## Customer Reviews

I recently purchased my first pressure cooker and was looking for a good cookbook for it. I ordered this book and another by Cinda Chavich. This book easily could have been a five star but for a couple of issues.1. The author uses an electric pressure cooker which has 3 settings for pressure (low, medium & high) I have a stove top cooker with no variable setting. If it included cooking times

or some sort of directions for cooking in a stove top cooker it would have been extremely helpful. If you have an electric cooker or variable psi settings this book would work very well for you.<sup>2</sup> The index in the book is so useless it really would have been better if they omitted it altogether. If you're looking for a chicken recipes it simply says chicken and list page numbers. There is no place in the book that you can go to for a full list of recipes.<sup>3</sup> The tables of cooking times would be more helpful if they included the amount of water. The other cookbook I purchased had much better cooking charts. Overall the recipes I have tried have all been very good and easy to follow. They are very basic recipes without a lot of fussy ingredients, perfect for everyday meals. I like that it includes a good variety of recipes including breakfast as well. Overall I really do enjoy the cookbook a great deal.

I've tried two recipes so far--Old South Chicken Stew (Brunswick) and Stuffed Green Peppers. Both were excellent. I've read other recipes and they seem as if they'll be good, too. Don't be misled by the publisher's list of example recipes on (pork with figs, and so on). The book has few weirdo recipes with "twists." They're mostly normal comfort food. But the book is organized in a very bizarre fashion. The editor should have caught this problem. For example, there's a section for Chicken. But two thirds of the chicken recipes are not in the chicken section! Chicken recipes are scattered throughout different sections such as Stews, International Flavors, and so on. Sometimes a recipe is put in the wrong category. "Grandmother's Chicken Casserole" for instance, is mysteriously put in the International section. She says it's "French-inspired" but .... And probably as a result of both the book's inherent disorganization, combined with no indexing skills, the book's Index is the worst I've seen in many years. For example, look up Chicken and you just see 30 page numbers, not a list of the names of the recipes. Big help. So, I'd say buy the book for the good eats and tolerate the poor editing. If indeed anyone edited the book. One final note: the publishers have apparently copyrighted the word "Everything." Well, that's one less word I can use in a title of one of my own books. Rats! I think I'll try to copyright the word "The."

My neighbor and I bought ourselves new pressure cookers and along with the cookbooks that come with the cookers we purchased this cookbook. I love this book because it has some great recipes. I hate this book because the index "sucks", you have to go the beginning of each chapter to find the page references for the recipes. Remember to add salt because often, following the recipe results in undersalted dishes. (This is certainly not the biggest offense). The editor for the book didn't catch the fact that several recipes are repeated. And finally be careful with the directions, I have found

ingredients referred to in the instructions which are not in the ingredient lists and always remember to saute your onions before sealing your cooker up - raw onions can mess up the flavor! But despite all these caveats I really do enjoy this cookbook - it an my new pressure cooker have been my latest culinary inspiration!

This book would be a lot more useful if they had put in a proper index. When you look up beef in the index there are 43 beef pages listed with no indication what is on them. It would be impossible to tell the roast beef with veggies from the beef and potato soup or the Swedish meatballs. There are 36 potato page listings, etc. Also, the book would be much more appealing with some pictures. The recipes are good but other books with proper indexes would be easier to use.

So far, I have only tried one recipe in this book, the Beef Roast Dinner. It turned out okay, but I had three problems with the dish. First of all, the dish was so incredibly bland! The only seasonings the recipe called for were salt and pepper and optional dijon mustard, all of which I used. At the end of cooking, I had to season it a lot - which I hate to do at the end. Next time I use this cookbook, I will go with my gourmet instincts regarding seasoning! Secondly, I am wondering if the author or anyone else tested these recipes. She says to put the vegies in with the meat and cook for an hour. As a result although the meat was cooked, the vegetables were way too soft and mushy. The carrots were almost inedible. (Roast recipes I found in another book suggested putting veggies in at the end so they don't overcook which I think would have been a better instruction.) Thirdly, the amount of liquid also seemed like too much. It covered the roast entirely making it more like a pot roast than a regular roast. However, unlike a pot roast, the meat was not really as tender as I was expecting. (I wonder if, I cooked the meat for an hour, put in the veggies and cooked for another 10 minutes, this would take care of a couple of the problems?) I am hoping the desserts, jams and chutneys in this book (the real reason I bought it) are better.

[Download to continue reading...](#)

Pressure Cooker: 365 Days of Electric Pressure Cooker Recipes (Pressure Cooker, Pressure Cooker Recipes, Pressure Cooker Cookbook, Electric Pressure Cooker ... Instant Pot Pressure Cooker Cookbook) Pressure Cooker: Mouthwatering Pressure Cooker Recipes - Granny's Pick Size L Recipes Collections(Pressure Cooking,Pressure Cooker Books,Pressure Cooker Recipe Book, Pressure Cooker Dump Dinner) Pressure Cooker Cookbook: 3 In 1 Box Set - 310 Mouth-Watering and Healthy Pressure Cooker Recipes for Stove Top and Electric Pressure Cookers (Pressure Cooker, Pressure Cooker Recipes) Pressure Cooker Cookbook: 370 Quick, Easy, and Healthy

Pressure Cooker Recipes for Amazingly Tasty and Nourishing Meals (Pressure Cooker, Electric Pressure Cooker Cookbook) Instant Pot Cookbook: Entry Level: Cooking Healthy and Delicious Food Quick and Easy with a Pressure Cooker (Pressure Cooker Recipes, Electric Pressure Cooker, Slow Cooker, Crock Pot) PRESSURE COOKER: The Ultimate Cookbook for Easy and Delicious Recipes (Pressure cooker cookbook, pressure cooking, easy meals, soups, electric pressure cooking) Crock Pot: Everyday Crock Pot and Slow Cooker Recipes for Beginners (Slow Cooker, Slow Cooker Cookbook, Slow Cooker, Slow Cooker Cookbook, Crockpot Cookbook, ... Low Carb ) (Cookbook delicious recipes 1) The Unofficial Power Pressure Cooker XL® Cookbook: Over 120 Incredible Electric Pressure Cooker Recipes For Busy Families (Electric Pressure Cooker Recipes Series) PRESSURE COOKER: Dump Dinners, Clean Eating and My Spiralized Box Set: Over 100 Delicious and Healthy Recipes For You And Your Family (Pressure Cooker, Pressure Cooker Cookbook) Electric pressure cooker: top 40 easy recipes for your health: pressure cooker cookbook, healthy recipes, slow cooker, electric pressure cookbook Ketogenic Pressure Cooker Recipes Box Set (3 in 1): Delicious Low Carb Instant Pot Pressure Cooker, Low Carb Donut, Low Carb Muffins Recipes (Instant Pot Pressure Cooker) Electric Pressure Cooker Recipe Box Set: The Ultimate Pressure Cooker Box Set - Includes 4 Pressure Cooker Cookbooks 2250 Pressure Cooker, Crock Pot, Instant Pot and Slow Cooking Recipes Cookbook: (Crock-Pot Meals, Instant Pot Cookbook, Slow Cooker, Pressure Cooker Recipes, Slow Cooking, Paleo, Vegan, Healthy) Cooking Under Pressure -The Ultimate Electric Pressure Recipe Cookbook and Guide for Electric Pressure Cookers.: New 2016 Edition - Now Contains 250 Electric Pressure Cooker Recipes. Pressure Cooker: Dump Dinners: Electric Pressure Cooker: Clean Eating: Box Set: The Complete Healthy And Delicious Recipes Cookbook Box Set(30+ Free Books ... Crockpot, Slow Cooker, Soup, Meals) Top 500 Instant Pot Pressure Cooker Recipes Cookbook Bundle (Slow Cooker, Slow Cooking, Meals, Chicken, Crock Pot, Instant Pot, Electric Pressure Cooker, Vegan, Paleo, Dinner) Instant Pot Cookbook: Quick And Very Easy Electric Pressure Cooker Recipes For Every Taste (Instant Pot Recipes, Instant Pot Electric, Pressure Cooker, Slow Cooker Book 1) Electric Pressure Cooker: Dump Dinners: Pressure Cooker: Clean Eating: Box Set: The Complete Healthy And Delicious Recipes Cookbook Box Set(30+ Free Books ... Crockpot, Slow Cooker, Soup, Meals) Slow Cooking - Top 500 Slow Cooking Recipes Cookbook (Slow Cooker, Slow Cooker Recipes, Slow Cooking, Meals, Slow Cooker Chicken Recipes, Crock Pot, Instant Pot, Pressure Cooker, Vegan, Paleo) Rice Cooker Recipes: The Ultimate Rice Cooker Cookbook: The Best Quick And Easy Rice Cooker Recipes You Can Make At Home Tonight (Rice Cooker Cookbook, ... Recipes, Rice Cookbook, Rice Recipes)

