This is a UL Listed appliance. The following Important Safeguards are recommended by most portable appliance manufacturers.

**IMPORTANT SAFEGUARDS**

To reduce the risk of personal injury or property damage, basic safety precautions should always be followed, including the following:

1. **Read all instructions.**
2. Be sure that handles are assembled and fastened properly before using this appliance (see pages 2 and 3). Cracked, broken, or charred handles should be replaced.
3. Always check the vent pipe before use. Hold cover up to light and look through vent pipe to be certain it is clear.
4. Always check the air vent/cover lock to be sure it moves freely before use.
5. Do not fill pressure cooker over ⅔ full. For soup, grains, and dry beans and peas which expand during cooking, do not fill cooker over ½ full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure. See food preparation instructions.
6. Do not pressure cook applesauce, cranberries, rhubarb, cereals, pastas, split peas, dried soup mixes, or any dry beans and peas which are not listed in the table on page 21. These foods tend to foam, froth, and sputter and may block the vent pipe, pressure relief valve, overpressure plug, and air vent/cover lock.
7. This appliance cooks under pressure. **WARNING!** Improper use may result in scalding injury. Make certain pressure cooker is properly closed before operating; cover handle must be directly above the body handle. See the “HOW TO USE” section.
8. Do not place the pressure cooker or attempt to pressure cook in a heated oven.
9. Extreme caution must be used when moving a pressure cooker containing hot liquids. Do not touch hot surfaces. Use handles or knobs.
10. Do not open pressure cooker until the unit has cooled and all internal pressure has been released, air vent/cover lock has dropped, and no steam escapes when the pressure regulator is removed. If the handles are difficult to push apart, this indicates that the cooker is still pressurized; do not force it open. Any pressure in the cooker can be hazardous. See the “HOW TO USE” section.
11. To ensure safe operation and satisfactory performance, replace the overpressure plug every time you replace the sealing ring or sooner if it becomes hard, deformed, cracked, worn, or pitted. It is recommended that the sealing ring and overpressure plug be replaced at least every two years.
12. Close supervision is necessary when the pressure cooker is used near children. It is not recommended that children use the pressure cooker.
13. When normal operating pressure is reached, the pressure regulator will begin to rock. Gradually lower the heat to maintain a slow, steady rocking motion. If the pressure regulator is allowed to rock vigorously excess steam will escape, liquid will be evaporated, food may scorch, and the cooker may be damaged.
14. **WARNING!** Do not use pressure cooker on an outdoor LP gas burner or gas range over 12,000 BTU’s.
15. Do not use this pressure cooker for other than intended use.
16. Do not use this pressure cooker for pressure frying with oil.

**SAVE THESE INSTRUCTIONS**

**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.**
INTRODUCTION

Welcome to the world of pressure cooking. With your new Presto® Pressure Cooker, you’ll discover how fast and easy it is to prepare a wide variety of delicious foods, especially foods that emphasize good health and nutrition along with good taste.

The pressure cooker is perfect for the way we live and eat today. It’s ideal for preparing many of the lighter foods that help keep us healthy and fit. It preserves flavors and nutrients, tenderizes meat and, best of all, it cooks foods three to ten times faster than ordinary cooking methods. And it’s even possible to cook several foods in the pressure cooker at the same time without the flavors intermingling.

We have included recipes for some traditional family favorites that are especially well suited to the many advantages of pressure cooking. For your convenience, we have also provided nutritional information for all of the recipes in this book.

To help get started with your new pressure cooker, be sure to read the “GETTING ACQUAINTED” section on page 3.

HANDLE INSTALLATION

Tools Required: Phillips type screwdriver

NOTE: The pressure cooker handles can be found inside the pressure cooker body in individual plastic bags.

To Attach Body Handle to Cooker Body
1. Locate bag containing long body handle. This is the long handle that has one screw hole. Take out handle and remove tape on handle which is holding screw in place. Remove screw from handle and set aside.
2. For easier handle installation, position cooker body upside down so the bracket identified with the sticker “attach stick handle here” extends over edge of counter slightly. The model number is also on this side of the cooker.
3. Position long body handle, with ▲ facing down, onto bracket which is under the model number and date code (Fig. A).
4. Insert screw into handle hole, and using a Phillips type screwdriver, fasten handle to bracket until handle is securely affixed to the body.

NOTICE: Continuing to tighten handle, once it is secure, can result in stripping of screws or cracking of handles.

To Attach Helper Handle to Cooker Body
1. Locate bag containing short helper handle. Take out handle and remove tape on handle which is holding screw in place. Remove screw from handle and set aside.
2. With the pressure cooker body upside down on table or counter (Fig. A), position helper handle, with the tab side up, onto bracket under fill lines (Fig. A). Insert screw into helper handle hole and, using a Phillips type screwdriver, fasten handle to bracket until handle is securely affixed to the body. When properly installed, handle should appear level with table or counter.

NOTICE: Continuing to tighten handle, once it is secure, can result in stripping of screws or cracking of handles.
**To Attach Cover Handle to Cooker Cover**

1. Locate bag containing cover handle. This handle has four holes, two of which contain screws. Take out handle and remove tape on handle which is holding the two screws in place. Remove screws from handle and set aside.

2. Place pressure cooker cover upside down on table or counter as shown in Fig. B, so vent pipe nut faces up.

3. Fit cover handle, with the menu guide facing down, onto cover handle mount so the air vent/cover lock stem fits through the top center hole of the cover handle (Fig. B).

4. Insert the screws into the two holes on both sides of the center hole. Using a Phillips type screwdriver, fasten cover handle to cover handle mount until handle is securely affixed to the cover.

**NOTICE:** Continuing to tighten handle, once it is secure, can result in stripping of screws or cracking of handles.

**IMPORTANT:** After placing cover on cooker body, check positioning of handles. Follow step 4 on page 4. When properly installed, the body handle and cover handle will line up with each other without interference.

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**GETTING ACQUAINTED**

Your pressure cooker is like a saucepan with a very special cover that locks in place. Air is automatically exhausted and steam is sealed inside creating pressure within the unit. Under pressure, internal temperatures in the cooker are raised above the normal boiling point of water, causing foods to cook faster. At 15 pounds of pressure, a temperature of 250°F (or 121°C) is reached inside the pressure cooker. This higher temperature speeds cooking. The moist steam atmosphere also tenderizes meats naturally.

It is important to become familiar with the various parts of the pressure cooker (Fig. C) and to read the “HOW TO USE” section beginning on page 4 before using the unit for the first time.

Before the first use, remove the sealing ring (Fig. D) by simply pulling it out of the inside rim of the cover.

Wash sealing ring, cover, body, and cooking rack (Fig. C) in hot, sudsy water to remove any packaging material and white manufacturing lubricant. Rinse all parts with warm water and dry. Then replace the sealing ring, being careful to fit it under the stop tabs and the lock pin (Fig. D) which are located on the inside rim of the cover.
HOW TO USE

To assure the very best results every time, carefully follow these step-by-step instructions for pressure cooking. You may find it helpful to refer back to Fig. C on page 3.

1. Prepare ingredients according to the directions in the pressure cooking recipe you have selected. If a larger quantity is desired, you may increase the ingredients by ½. Be sure not to overfill the pressure cooker. See page 5 for guidance on filling.

Pour liquid into the cooker body, as specified in the recipe or timetable. This liquid is usually water. However, some recipes specify other liquids, such as wine.

2. Place the cooking rack into the cooker, if called for in the recipe. See “HELPFUL HINTS” beginning on page 7 for guidance on when to use.

3. IMPORTANT: Look through the vent pipe to make certain that it is clear (Fig. E) before placing cover on cooker body. See safety information on pages 5 and 6. If blocked, clean as described in step 3 of “CLEANING” on page 6.

Holding the body handle with your left hand and the cover handle with your right hand, align the ▼ mark on the cover with the ▲ mark on the body handle and place the cover on the cooker body (Fig. F).

4. After placing the cover on the cooker body, place one hand on the center of the cover and apply a slight downward pressure. Place the thumb of your other hand on the side of the body handle and wrap your fingers around the cover handle (Fig. G). Then rotate the cover clockwise until the cover handle lines up with the body handle. The pressure cooker is completely closed when the cover handle is directly above the body handle (Fig. H).

5. Place the pressure regulator on the vent pipe (Fig. I). The pressure regulator will fit loosely on the vent pipe. It will not touch the top of the pressure cooker cover.

6. Position the pressure cooker on your stove. If your stove is electric coil or smooth top, use the largest element, making sure the element does not extend more than one inch out from the cooker bottom. Using a high heat setting, heat the pressure cooker until the pressure regulator attains a gentle rocking motion.

NOTE: The air vent/cover lock may move up and down a few times when cooking first begins as it automatically exhausts air from the pressure cooker. Steam will be noticeable. When pressure begins to build, it slides up, locking the cover on. Once the cooker has sealed, the air vent/cover lock will remain in the up position until pressure is released (Fig. J).

7. Cooking time begins when the pressure regulator begins to rock gently. Gradually lower the heat as necessary to maintain a slow, steady rocking motion and cook for the length of time indicated in the recipe or timetable. If the pressure regulator is allowed to rock vigorously, excess steam will escape. Therefore, too much liquid will evaporate and food may scorch. Never leave your pressure cooker unattended at high heat settings. It could boil dry, overheat, and cause damage to the pressure cooker.

8. When cooking time is complete, turn off burner. If using an electric stove, remove pressure cooker from burner. NOTICE: Lift pressure cooker to remove it from burner. Sliding cookware can leave scratches on stovetops.

9. Reduce pressure according to the recipe or timetable instructions. If the instructions say “Let the pressure drop of its own accord,” set the pressure cooker aside to cool until pressure is completely reduced. If the instructions state “Cool cooker at once,” cool the pressure cooker under a running water faucet (Fig. K), pour cold water over it, or place it in a pan of cold water (Fig. L) until pressure is completely reduced. NOTICE: Do not set hot cooker in a sink that is not heat resistant, as it could damage the sink. Pressure is completely reduced when the air vent/cover lock has dropped.

If the air vent/cover lock remains in its raised position, there is still pressure inside the pressure cooker. Continue to cool until the air vent/cover lock drops.

10. After pressure has been completely reduced, i.e., the air vent/cover lock has dropped, remove the pressure regulator. Always remove the pressure regulator before opening the cover.
11. To open the cover, turn it counterclockwise until the ▼ mark on the cover aligns with the ▲ mark on the body handle. Then, lift the cover toward you to keep any steam away from you. If the cover turns hard, there still may be some pressure in the unit. **Do not force the cover off.** Continue to cool the pressure cooker until steam no longer is escaping from the vent pipe, the air vent/cover lock has dropped, and the cover turns easily.

12. Food is ready to serve.

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**IMPORTANT SAFETY INFORMATION**

Cooking under pressure enables you to prepare food both quickly and deliciously. If used properly, your pressure cooker is one of the safest appliances in your kitchen. To ensure safe operation, make sure you always observe the following simple rules whenever you use the pressure cooker:

1. **Never overfill the pressure cooker.** The pressure regulator is designed to maintain cooking pressure at a safe level. It relieves excess pressure through the vent pipe as it rocks back and forth. Many foods tend to expand when cooked. If the cooker is overfilled, expansion of food may cause the vent pipe to become blocked or clogged. In the event that the vent pipe becomes blocked, there are two backup safety devices which are intended to release excess pressure: the pressure relief valve and the overpressure plug. It is possible, however, to block them as well if the cooker is overfilled.

   Do not fill the cooker more than ⅔ full when cooking most foods. When cooking foods that foam, froth, or expand, such as rice, grains, dry beans and peas, or foods that are mostly liquid, such as soups, never fill the cooker more than ½ full. For your convenience, both the ⅔ and ½ full levels are marked by indentations on the side of the pressure cooker body (Fig. M). The upper marking indicates the ⅔ full level and the lower the ½ full level. In addition, in each section of the recipes you will find instructions on the maximum fill level for each type of food. **REMEMBER:** When cooking any food, do not let any portion extend above the maximum fill mark. When cooking rice, grains, dry beans and peas, soups, and stews, the cooker should never be more than ½ full.

2. **Never pressure cook applesauce, cranberries, rhubarb, cereals, pastas, split peas, dried soup mixes, or dry beans and peas which are not listed in the table on page 21.** These foods expand so much as a result of foaming and frothing that they should never be cooked under pressure.

3. **Always add cooking liquid.** If an empty pressure cooker is left on a hot burner or if a cooker boils dry and is left on a heated burner, the cooker will overheat excessively causing possible discoloration and/or damage to the cooker.

4. **Always look through the vent pipe before using the cooker to make sure it is clear.** If the vent pipe is blocked, it cannot function as it should and thus cannot relieve excess pressure. Pressure may then build to unsafe levels. To clean the vent pipe, see step 3 of “CLEANING” on page 6.

5. **Always fully close the pressure cooker.** The cooker is fully closed when the cover handle is directly above the body handle. Your pressure cooker has specially designed lugs on the cover and body which lock the cover in place when the cooker is fully closed. However, if the cooker is not fully closed, the lugs cannot lock the cover onto the body. It’s possible that pressure could build inside the cooker and cause the cover to come off and result in bodily injury or property damage. Always be sure the cover handle is directly above the body handle (see page 4, Fig. H). Do not turn past handle alignment.

6. **WARNING! Never open the cooker when it contains pressure. The air vent/cover lock provides a visual indication of pressure inside the cooker.** When it is up, there is pressure. When it is down, there is no pressure in the cooker and it can be opened. If the pressure cooker is opened before all of the pressure is released, the contents of the cooker will erupt and could cause bodily injury or property damage.

7. **Respond to a warning from the pressure relief valve.** The pressure relief valve is a warning device that is designed to provide both visual (the cap lifts and steam comes out the sides) and audio (a fast, steady release of steam, often times accompanied by a continuous unpleasant sound) signals to indicate that the vent pipe has been blocked and is no longer regulating pressure and there is excessive pressure in the cooker. If you see and/or hear either of these signals, immediately turn off the burner. Do not move the cooker. Instead, allow pressure to drop of its own accord. When there is no pressure in the cooker (see page 5, #6), remove the pressure regulator from the cover, open the cooker, and clean the vent pipe (see step 3 of “CLEANING” on page 6).

   **NOTICE:** Do not operate the cooker again until you have replaced the pressure relief valve. The high pressure which triggered the release may have contaminated the valve with food particles, which could prevent it from acting as a warning and a backup pressure relief valve if the vent pipe is plugged again.

   Remember a plugged vent pipe is a result of user error.
   - **Never** overfill the cooker (see page 5, #1).
   - **Never** cook the foods listed on page 5, #2 in a pressure cooker.
   - **Always** follow the special procedures when cooking rice, grains, and dry beans and peas (see page 6, #11).
8. **Never tamper with the internal components of the pressure relief valve.** The pressure relief valve is a very sensitive part and can be easily damaged. When replacing the pressure relief valve, the entire part must be replaced.

9. **Replace the sealing ring if it becomes hard, deformed, cracked, worn, pitted, or soft and sticky.** The sealing ring provides a pressure tight seal between the cover and stainless steel body. The sealing ring needs to be in good condition to function properly. **WARNING!** Failure to replace the sealing ring when it is hard, deformed, cracked, worn, pitted, or soft and sticky could result in bodily injury or property damage. It is recommended that the sealing ring be replaced every two years.

10. **Replace the overpressure plug if it is hard, deformed, cracked, worn or pitted, or when replacing the sealing ring.** The overpressure plug is designed to relieve excess pressure by releasing from the cooker cover in the event that both the vent pipe and pressure relief valve are blocked. The overpressure plug is made of rubber, and when new, is soft and pliable. Over time, depending on the frequency and type of use, rubber becomes hard and inflexible. When hard and inflexible, the overpressure plug loses its ability to act as a secondary pressure relief valve. It should be replaced immediately. It is recommended that the overpressure plug be replaced every two years.

Should the overpressure plug ever be forced out of the cover due to excess pressure while cooking, it is important to call the Test Kitchen at 1-800-368-2194. **Do not attempt to use the released overpressure plug.**

11. **Always follow special procedures found in the instruction book when pressure cooking rice, grains, and dry beans and peas.** During cooking, dry beans and peas tend to froth and foam which can cause the vent pipe to become blocked. Therefore, dry beans and peas need to be soaked and cooked according to the instructions on page 21. Using this method will minimize foam during cooking. Like dry beans and peas, rice and grains tend to froth and foam during cooking; therefore, to contain foaming and frothing during the cooking period, rice and grains must be prepared in a bowl in the pressure cooker according to directions on page 22.

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### CLEANING

1. All parts of your pressure cooker, including the sealing ring and pressure regulator, are fully immersible for easy cleaning. When washing the unit, however, the sealing ring should always be removed to allow easy cleaning of the inside rim of the cover. The sealing ring should be washed in hot, sudsy water after each use.

Your stainless steel pressure cooker may also be washed in an automatic dishwasher. When washing in a dishwasher, you must first remove the sealing ring from the cover as this part must be hand washed.

2. If food residue adheres to the pressure cooker body, clean with a stainless steel scouring pad, a nylon mesh pad, or a powdered cleanser without chlorine or bleach, such as Bar Keepers Friend® cleanser and polish or Cameo® copper, brass & porcelain cleaner. Do not use steel wool or cleaners with chlorine bleach.

3. To be sure the vent pipe is clear, hold the cover up to the light and look through the vent pipe. Clean it with a small brush or pipe cleaner if it is blocked or partially blocked (Fig. N). Also clean the vent pipe nut as shown.

4. Occasionally remove the air vent/cover lock in the pressure cooker cover handle for cleaning. To remove the air vent/cover lock, place your finger over the hole in the cover handle (Fig. N) and remove the white rubber gasket from the air vent/cover lock on the underside of the cover (Fig. O). Push the air vent/cover lock through the top of the cover and wash it and the gasket in hot, sudsy water. The metal shaft of the air vent/cover lock may be cleaned with a nylon mesh pad. Clean the hole in the cover handle with a small brush. After cleaning, reinsert the metal shaft of the air vent/cover lock from the top side of the cover down through the cover handle hole (Fig. P). Place a finger over the handle hole (to keep the air vent/cover lock from falling out) and turn the cover over. Wet the rubber gasket and push onto the end of the metal shaft until it snaps into the groove on the shaft.

5. The overpressure plug can also be removed for cleaning by pushing it out of its opening from the top of the cover. After cleaning, reinsert it by pushing the domed side of the plug, marked “TOP”, into the opening from the underside of the cover, until the bottom edge is fully and evenly seated against the underside of the cover (Fig. Q). When the overpressure plug is properly installed, the word “TOP” will be visible on the overpressure plug when viewing the outside of the cover.

6. The pressure relief valve should **not** be disassembled for cleaning or repair. Clean the exposed surface of the valve when cleaning the underside of the cover.

* Bar Keepers Friend is a registered trademark of SerVaas Laboratories, Inc.; Cameo is a registered trademark of Church & Dwight Co., Inc. Presto is not affiliated with these companies.
7. To bring out its luster, the outside surface of your stainless steel pressure cooker can be cleaned occasionally with a silver polish or any other fine, non-abrasive polish. Take care not to overheat your stainless steel pressure cooker. Very high heat can sometimes cause varicolored stains, called heat tints, in stainless steel. Heat tints can usually be removed by using a powdered cleanser without chlorine or bleach, such as Bar Keepers Friend® cleanser and polish.

**CARE AND MAINTENANCE**

1. When not in use, store your pressure cooker in a dry place with the cover inverted on the body. If the cover is locked on, unpleasant odors may form inside the unit and the sealing ring could be damaged.
2. As is the case of all cookware, avoid chopping or cutting food inside the cooker with a knife or other sharp utensil.
3. If the body or cover handles become loose, tighten them with a screwdriver. **NOTICE:** Overtightening can result in stripping of screws or cracking of handles.
4. Periodically check the vent pipe nut for looseness. Retighten, if necessary, using a 7/16” wrench.
5. Periodically check the pressure relief valve nut for looseness. Retighten, if necessary, using an 11/16” wrench.
6. The sealing ring, overpressure plug, and rubber gasket of the air vent/cover lock may shrink, become hard, deformed, cracked, worn, or pitted with normal use. Exposure to high heat, such as a warm burner or oven top, will cause these parts to deteriorate rapidly. When this happens, replace the sealing ring, overpressure plug, and small rubber gasket of the air vent/cover lock. Replace the sealing ring and overpressure plug at least every two years.
   
   Leakage between the cover and body is usually caused by shrinkage of the sealing ring after prolonged use. Replace the sealing ring. Whenever you replace the sealing ring, replace the overpressure plug also.
7. Each time you clean or use your pressure cooker, check to be sure the bottom has not been damaged. Nicks and scratches may leave sharp edges that can damage ceramic stovetops or other smooth surfaces. Lift pressure cooker to remove it from burner. Sliding cookware could leave scratches on stovetops.
8. The formation of a small amount of moisture under the pressure regulator is normal when cooking first begins. It is the result of the temperature of the regulator being lower than the rest of the unit.
   
   A small amount of steam or moisture may also be visible around the overpressure plug and air vent/cover lock as cooking begins. It should stop when pressure begins to build and the overpressure plug and air vent/cover lock seal. If leakage continues, clean or replace the overpressure plug and/or air vent/cover lock assembly. The pressure cooker will not seal if the gasket for the air vent/cover lock is cracked.

**Do not operate your pressure cooker with continual leakage.** If the preceding steps do not correct the problem, call the Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you may be asked to return the entire unit to the Presto Factory Service Department (see page 26).
9. If for any reason the pressure cooker cannot be opened, call the Consumer Service Department (Eau Claire, WI) at 1-800-877-0441. Any maintenance required for this product, other than normal household care and cleaning, should be performed by the Presto Factory Service Department (see page 26).

**HELPFUL HINTS**

♦ Your favorite recipes may be adjusted for cooking in the pressure cooker by following the general directions in this book for the particular type of food being cooked. Decrease the cooking time for your recipe by ⅔ since pressure cooking is much faster than ordinary cooking methods. For example, if your ordinary cooking method requires 45 minutes, in the pressure cooker the cooking time will be 15 minutes. Because there is very little evaporation, the amount of liquid used should be decreased. Use about ½ cup more liquid than you’ll desire in your finished dish. But, remember, there must always be water or some other liquid in the pressure cooker to produce the necessary steam.

♦ Use the cooking rack when it is desirable to cook foods out of the cooking liquid. When foods are pressure cooked out of the liquid, flavors will not intermingle. Therefore, it is possible to cook several foods at once, as long as they have similar cooking times. If it is desirable to blend flavors, do not use the cooking rack.

♦ Many different cooking liquids can be used in a pressure cooker. Wine, beer, bouillon, fruit juices, and, of course, water all make excellent cooking liquids in the pressure cooker.

♦ Beautiful desserts and side dishes can be prepared in the pressure cooker, using individual or small metal molds or glass custard cups, which are ovenproof. Fill molds ⅔ full to allow for expansion of food and fit them loosely into the pressure cooker on the cooking rack. Do not fill the pressure cooker over ⅔ full.

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♦ If a recipe says to cook “0” minutes, cook food only until the pressure regulator begins to rock. Then cool pressure cooker according to the recipe.
♦ The pressure cooker is usually cooled at once for delicate foods such as custards and fresh vegetables. For other foods, like meats, soups, and grains, let the pressure drop of its own accord.
♦ When pressure cooking at high altitudes, the cooking time needs to be increased 5% for every 1,000 feet above the first 2,000 feet. Following this rule, the times should be increased as follows:

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<thead>
<tr>
<th>Altitude (ft)</th>
<th>Increase</th>
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<tbody>
<tr>
<td>3,000</td>
<td>5%</td>
</tr>
<tr>
<td>4,000</td>
<td>10%</td>
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<td>5,000</td>
<td>15%</td>
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<td>6,000</td>
<td>20%</td>
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<td>7,000</td>
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<tr>
<td>8,000</td>
<td>30%</td>
</tr>
</tbody>
</table>

Because pressure cooking times are increased at altitudes of 3,000 feet or above, an additional ½ cup cooking liquid will be needed.
♦ If you have any questions on recipes, timetables, or the operation of your pressure cooker, call or write: Test Kitchen, National Presto Industries, Inc., 3925 North Hastings Way, Eau Claire, WI 54703-3703, phone 1-800-368-2194. You may also contact us at our website www.gopresto.com. When writing, please include a phone number and a time when you can be reached during weekdays, if possible. Written inquiries will be answered promptly by letter or telephone.

**QUESTIONS & ANSWERS**

**Occasionally the cover is hard to open or close. What causes this? What should I do?**
In order for pressure to build inside your pressure cooker, the unit has a special cover which provides an airtight fit. Because of this, you may find that on occasion the cover may be difficult to open or close. The following suggestions will help if this happens:

- If the cover seems hard to close, press the palm of your hand on the center of the cover while moving the cover handle to the closed position with your other hand (see page 4, Fig. G).
- If after browning meat or poultry the cover is difficult to close, it may be due to expansion of the pressure cooker body from heating. Remove the cover and allow the pressure cooker body to cool slightly and try again. Do not place the pressure cooker back on the burner until it is fully closed.
- If necessary, to help make the cover easier to open and close, a very light coating of cooking oil may be applied to the sealing ring and to the underside of the lugs on the pressure cooker body (Fig. R). Use a pastry brush, a piece of cloth, or your fingertips and be sure to wipe off any excess oil.

**What can be done if the food prepared in the pressure cooker has more liquid than desired?**
With the cover removed, simmer to evaporate the excess liquid. Next time you prepare the same recipe, you may want to use less liquid.

**How does one prevent overcooking?**
Remember to begin timing as soon as the pressure regulator begins to rock gently. It is very important to accurately time the cooking period. A Presto® kitchen timer is very helpful for this purpose. Also be sure to follow the recipe instructions for cooling the pressure cooker.

**What if the food is not completely done after the recommended cooking time?**
Simply bring the cooker back up to pressure and cook the food a minute or two longer.

**Can I use my pressure cooker on all types of ranges?**
Your pressure cooker will work on gas, electric coil, and ceramic glass (smooth-top) ranges. In addition, current stainless steel pressure cookers will work on induction ranges.

**When cooking first begins, is it normal for steam to escape and moisture to form on the cover and between the handles?**
It is normal for steam to escape and a slight amount of moisture leakage to form on the cover and between the handles when cooking first begins. If leakage continues, the cover handle may not be properly aligned with the body handle and, therefore, the air vent/cover lock cannot engage.

**My cooker is making a loud, unpleasant sound. The cap in the middle of the cover is also lifting up and emitting steam. What is causing this?**
The pressure relief valve is a warning device that is designed to provide both visual (the cap lifts and steam comes out the sides) and audio (a fast, steady release of steam, often times accompanied by a continuous unpleasant sound) signals to indicate that the vent pipe has been blocked and is no longer regulating pressure. If you see and/or hear either of these signals, immediately turn off the burner. Do not move the cooker. Instead, allow pressure to drop of its own accord. When there is no pressure in the cooker (see page 5, #6), remove the pressure regulator from the cover, open the cooker, and clean the vent pipe (see step 3 of “CLEANING” on page 6).
NOTE: Do not operate the cooker again until you have replaced the pressure relief valve. The high pressure which triggered the release may have contaminated the valve with food particles, which could prevent it from acting as a warning and a backup pressure relief valve if the vent pipe is plugged again.

Remember a plugged vent pipe is a result of user error.

- Never overfill the cooker (see page 5, #1).
- Never cook the foods listed on page 5, #2 in a pressure cooker.
- Always follow the special procedures when cooking rice, grains, and dry beans and peas (see page 6, #11).

Is it normal for the air vent/cover lock to rise up partially and drop back down when cooking first begins?
It is possible that the air vent/cover lock will move up and down slightly when cooking first begins. Do not be concerned. The air vent/cover lock will remain in the up position once the cooker has sealed. However, if the air vent/cover lock continues to move up and down or rises partially, tap it lightly with the tip of a knife. If it does not rise once you have tapped it, the following may be occurring:
1. The burner is not hot enough.
2. The cooker is not fully closed (see page 4, #4).
3. There is insufficient liquid to form steam.
4. The gasket for the air vent/cover lock needs to be replaced (see step 6 of “CLEANING” on page 6).

SOUPS AND STOCKS

The pressure cooker is perfect for preparing delicious, nourishing soups and stocks in minutes instead of the hours taken by ordinary methods.

Stocks form the base for most great soups and sauces, and you can even substitute a stock for water in many recipes to add extra flavor. Traditionally, stocks are made by simmering bones and scraps for hours to extract all their flavor. With the pressure cooker, you can do the same thing in just minutes by following the simple directions on the following pages.

We’ve also included a few favorite soup recipes and, if you have a favorite recipe of your own, try it in the pressure cooker using one of the recipes in this book as your guide. If adding dry beans and peas, they must first be soaked according to directions on page 21. Do not pressure cook soups containing barley, rice, pastas, grains, split peas, dry beans and peas which are not listed in the table on page 21, and dried soup mixes because they have a tendency to foam, froth, and sputter and could block the vent pipe.

Cooked barley, rice, grains, pastas, dry beans and peas which are not listed in the table on page 21, and dried soup mixes should be added to the soup after pressure cooking.

FOR SOUPS AND STOCKS, DO NOT FILL PRESSURE COOKER OVER ½ FULL!
OPERATING THE COOKER WITHOUT COOKING LIQUID OR ALLOWING THE COOKER TO BOIL DRY WILL DAMAGE THE COOKER.

CHICKEN SOUP

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1½ pounds chicken, cut into serving pieces</td>
<td>1½ pounds</td>
</tr>
<tr>
<td>4 cups water</td>
<td>4 cups</td>
</tr>
<tr>
<td>½ cup sliced carrots</td>
<td>½ cup</td>
</tr>
<tr>
<td>½ cup chopped onion</td>
<td>½ cup</td>
</tr>
<tr>
<td>¼ cup chopped celery</td>
<td>¼ cup</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>¼ teaspoon black pepper</td>
<td>¼ teaspoon</td>
</tr>
</tbody>
</table>

Place all ingredients in cooker. Close cover securely. Place pressure regulator on vent pipe and cook 12 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord. Remove pieces of chicken from cooker and let cool. Remove meat from bones and return meat to cooker. Heat through.

Nutrition Information Per Serving: 4 servings 160 Calories, 8 g Fat, 54 mg Cholesterol

Delicious Soups From Chicken Soup...

Chicken Soup Stock: Strain Chicken Soup to make stock.

Chicken Noodle Soup: Bring soup to a boil. Add fine noodles and simmer, uncovered, 10 to 15 minutes. Salt and pepper to taste. 6 servings

Chicken Dumpling Soup: Mix together 1 beaten egg, ½ cup milk, and ½ teaspoon salt. Stir in 1¼ cups flour. Drop mixture from teaspoon into bubbling Chicken Soup in cooker. Simmer uncovered 6 minutes. 6 servings

Chicken Rice Soup: Add 1 cup cooked rice to Chicken Soup. Heat through. Salt and pepper to taste. 6 servings
BROWN BEEF SOUP

1½ pounds lean beef, cut into 1-inch cubes 1 bay leaf
4 cups water 1 teaspoon parsley flakes
½ cup chopped onion 1 teaspoon salt
½ cup sliced carrots ¼ teaspoon black pepper
¼ cup chopped celery

Place all ingredients in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 12 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.**

**Nutrition Information Per Serving:**

4 servings

295 Calories, 15 g Fat, 110 mg Cholesterol

Delicious Soups From Brown Beef Soup...

**Brown Beef Soup Stock:** Strain Brown Beef Soup to make stock.

**Onion Soup:** Heat 2 tablespoons vegetable oil in cooker over medium heat. Sauté 1½ cups thinly sliced onions. Add 6 cups Brown Beef Soup Stock to cooker. Season with ¼ teaspoon pepper. Close cover securely. Place pressure regulator on vent pipe and **cook 2 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.** Ladle into soup bowls. Top with Parmesan cheese. If desired, garnish with croutons or toasted French bread.

**6 servings**

**Beef Tomato Soup:** Add 2 cups tomato juice and 1 cup cooked rice to Brown Beef Soup. Heat through.

**8 servings**

**BLACK BEAN SOUP**

2 cups dry black beans
1 tablespoon olive or vegetable oil
1 cup chopped onion
3 cloves garlic, minced
1 to 2 jalapeño chilies, seeded, deveined, minced
1 tablespoon chili powder
1½ teaspoons oregano
½ teaspoon allspice

Soak beans according to instructions on page 21. Heat oil in pressure cooker over medium heat. Sauté onion, garlic, chilies, chili powder, oregano, and allspice for 2 minutes. Stir in beans, chicken stock, carrots, brown sugar, and vinegar. Close cover securely. Place pressure regulator on vent pipe and **cook 12 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.** Remove 1 cup of bean mixture, place in blender and purée until smooth. Return to pressure cooker and stir in fresh cilantro.

**Nutrition Information Per Serving:**

8 servings

231 Calories, 3 g Fat, 0 mg Cholesterol

**POTATO SOUP**

1 tablespoon vegetable oil
1 cup finely chopped onions
½ cup finely sliced celery
3 cups chicken broth
4 cups peeled, diced potatoes
¼ teaspoon white pepper
¼ teaspoon basil

Heat oil in pressure cooker over medium heat. Sauté onion and celery until soft. Add broth, potatoes, pepper, and basil to pressure cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 5 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.** Remove 2 cups of potato mixture; place in blender or food processor and process until smooth. Return to pressure cooker and stir in evaporated milk.

**Nutrition Information Per Serving:**

6 servings

160 Calories, 2 g Fat, 2 mg Cholesterol

**SAFFRON FISH STEW**

1 can (14½ ounces) chicken broth
¼ cup dry white wine
4 new red potatoes, quartered
3 carrots, cut into ½-inch chunks
1 medium onion, finely chopped
2 cloves garlic, minced
¼ cup chopped parsley
1 bay leaf
Pinch of saffron threads or ¼ teaspoon turmeric

Place broth, wine, potatoes, carrots, onion, garlic, parsley, bay leaf, and saffron in pressure cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 2 minutes with pressure regulator rocking slowly. Cool cooker at once.** Add fish, pepper, and peas. Close cover securely. Place pressure regulator on vent pipe and **cook 1 minute with pressure regulator rocking slowly. Cool cooker at once.** Discard bay leaf.

**Nutrition Information Per Serving:**

8 servings

174 Calories, 1 g Fat, 40 mg Cholesterol
MINESTRONE

- 1 pound lean beef, cut into 1-inch cubes
- 5 cups water
- 1 can (14 to 15 ounces) diced tomatoes
- ½ cup chopped onion
- 1 cup sliced carrots
- ¼ cup chopped celery
- 1 clove garlic, minced
- 2 tablespoons parsley flakes
- 1½ teaspoons basil
- 1 teaspoon salt
- 1 bay leaf
- ¼ teaspoon black pepper
- 1 can (16 ounces) Great Northern beans
- 1 can (15 ounces) cut green beans, drained
- 2 ounces fine noodles

Place beef, water, tomatoes, onions, carrots, celery, garlic, parsley, basil, salt, bay leaf, and pepper in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 10 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.** Add Great Northern beans, green beans, and noodles. Simmer uncovered 10 minutes. Garnish with Parmesan cheese, if desired.

Nutrition Information Per Serving: 10 servings 234 Calories, 6 g Fat, 44 mg Cholesterol

ZESTY HOMEMADE CHILI

- 1½ pounds ground beef
- 1 can (8 ounces) tomato sauce
- ½ cup water
- 1 cup chopped onion
- ¾ cup chopped green pepper
- 2 cloves garlic, minced
- 1 tablespoon chili powder
- 1 teaspoon salt
- 1 teaspoon ground cumin
- ½ teaspoon black pepper
- ½ teaspoon oregano
- ¼ teaspoon cayenne pepper
- 1 can (15 ounces) kidney beans, drained and rinsed

Brown meat in cooker over medium heat. Add remaining ingredients except kidney beans. Close cover securely. Place pressure regulator on vent pipe and **cook 5 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.** Stir in kidney beans and heat through.

Nutrition Information Per Serving: 4 servings 432 Calories, 17 g Fat, 111 mg Cholesterol

SEAFOOD

Seafood is the basis of some of the healthiest and most nutritious meals you can make. It is an excellent source of protein, a good source of minerals, and one of the few sources of beneficial omega-3 fatty acids.

Steaming in the pressure cooker brings out the finest, fullest flavors of seafood. The cooking time required is directly related to the thickness of the seafood. To be safe, if the fish you are cooking seems thin for its weight or if it weighs less than the recipe specifies, reduce the cooking time. Overcooking tends to toughen seafood.

**FOR FISH AND SEAFOOD, DO NOT FILL PRESSURE COOKER OVER ²⁄³ FULL! OPERATING THE COOKER WITHOUT COOKING LIQUID OR ALLOWING THE COOKER TO BOIL DRY WILL DAMAGE THE COOKER.**

LEMON ’N DILL COD AND BROCCOLI

<table>
<thead>
<tr>
<th>1 pound frozen cod fillets, 1 inch thick</th>
<th>Salt</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dill weed</td>
<td>1 cup water</td>
</tr>
<tr>
<td>Lemon pepper</td>
<td>2 cups broccoli, cut into bite size pieces</td>
</tr>
</tbody>
</table>

Cut fish into 4 pieces. Sprinkle with dill weed, lemon pepper, and salt. Pour water into cooker. Arrange fish and broccoli on rack in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 2 minutes with pressure regulator rocking slowly. Cool cooker at once.**

Nutrition Information Per Serving: 4 servings 103 Calories, 1 g Fat, 49 mg Cholesterol

“SCAMPI-STYLE” SHRIMP

| 1 pound raw shrimp, medium, peeled, deveined | ¼ teaspoon salt |
| 3 tablespoons butter | 1 cup water |
| 2 tablespoons minced green onion | 2 tablespoons minced parsley |
| 6 cloves garlic, minced | ¼ teaspoon grated lemon peel |


Nutrition Information Per Serving: 4 servings 205 Calories, 11 g Fat, 196 mg Cholesterol
SHRIMP JAMBALAYA

1 cup long grain white rice  
1½ cups water  
1 cup water  
1 can (14 to 15 ounces) stewed tomatoes  
½ cup chicken broth  
½ pound precooked ham, diced  
½ cup chopped onion  
½ cup chopped celery  
½ cup chopped green pepper  
2 cloves garlic, minced  
1 bay leaf  
1 teaspoon basil  
½ teaspoon thyme  
½ teaspoon chili powder  
¼ teaspoon black pepper  
¼ teaspoon salt  
¼ teaspoon hot sauce  
1 pound precooked shrimp, peeled and deveined

Combine rice and 1½ cups water in a metal bowl which will fit loosely in cooker. Cover bowl firmly with aluminum foil. Pour 1 cup water into cooker. Place bowl on rack in cooker. Close cover securely. Place pressure regulator on vent pipe and cook 5 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord. Open cooker and set rice aside to steam. Remove rack and water.

Add remaining ingredients, except shrimp, to cooker; stir well. Close cover securely. Place pressure regulator on vent pipe and cook 3 minutes with pressure regulator rocking slowly. Cool cooker at once. Stir in shrimp; cook uncovered over medium heat until shrimp is heated through, 2 to 3 minutes. Serve over rice.

Nutrition Information Per Serving: 
6 servings 252 Calories, 3 g Fat, 157 mg Cholesterol

SEAFOOD GUMBO

1 cup long grain white rice  
1½ cups water  
1 cup water  
2½ cups chicken broth  
1 pound fresh shrimp, medium, peeled, deveined  
1 pound sole fillets, cut into 2-inch pieces  
1 can (14 to 15 ounces) diced tomatoes  
1 cup chopped onion  
2 cloves garlic, minced  
2 bay leaves  
2 tablespoons parsley  
1 teaspoon basil  
½ teaspoon thyme  
¼ teaspoon ground red pepper  
¼ teaspoon salt  
¼ cup cold water  
2 tablespoons cornstarch  
1 package (10 ounces) frozen sliced okra, thawed

Combine rice and 1½ cups water in a metal bowl which will fit loosely in cooker. Cover bowl firmly with aluminum foil. Pour 1 cup water into cooker. Place bowl on rack in cooker. Close cover securely. Place pressure regulator on vent pipe and cook 5 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord. Open cooker and set rice aside to steam. Remove rack and water.


Nutrition Information Per Serving: 
9 servings 224 Calories, 2 g Fat, 101 mg Cholesterol

SALMON STEAKS MOUTARDE

4 small salmon steaks, 1 inch thick  
4 tablespoons Dijon-style mustard  
3 to 4 sprigs fresh thyme or ½ teaspoon dried thyme  
1 tablespoon olive or vegetable oil  
1 small onion, chopped  
1 clove garlic, minced  
1 cup dry white wine or chicken broth  
1 bay leaf  
2 tablespoons Dijon-style mustard  
1 tablespoon cornstarch


Nutrition Information Per Serving: 
4 servings 218 Calories, 9 g Fat, 20 mg Cholesterol

Variation: Substitute halibut for salmon steaks.
MARINATED TUNA

1 pound tuna steak, 1 inch thick
¼ cup lemon juice
2 tablespoons olive oil
1 tablespoon soy sauce
2 cloves garlic, minced
1 teaspoon ginger
½ teaspoon black pepper
½ cup water

Place tuna steaks in a shallow glass dish. Combine remaining ingredients except water; pour over tuna. Marinate for 30 minutes, turning fish once. Remove tuna from marinade and place tuna on rack in cooker. Pour marinade and water into cooker. Place pressure regulator on vent pipe and **cook 2 minutes with pressure regulator rocking slowly. Cool cooker at once.**

Nutrition Information Per Serving:
- 4 servings
- 170 Calories, 6 g Fat, 52 mg Cholesterol

SEAFOOD TIMETABLE

Pour 1 cup water into cooker. Position rack in cooker. Place seafood on rack in cooker. Do not fill cooker over ⅔ full. Close cover securely. Place pressure regulator on vent pipe and **cook according to the table. Cool cooker at once.**

<table>
<thead>
<tr>
<th>SEAFOOD (Fresh or thawed)</th>
<th>COOKING TIME (Minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crab Legs</td>
<td>0–1</td>
</tr>
<tr>
<td>Fish Fillets</td>
<td>2</td>
</tr>
<tr>
<td>Salmon Fillets</td>
<td>2</td>
</tr>
<tr>
<td>Scallops</td>
<td>1</td>
</tr>
<tr>
<td>Shrimp</td>
<td>0–1</td>
</tr>
<tr>
<td>Tuna Fillets</td>
<td>2</td>
</tr>
</tbody>
</table>

POULTRY

A host of great, light meals can evolve from chicken and other poultry when prepared in the pressure cooker. Be it a tender fillet with a delightful, light sauce or a savory casserole with a host of nutritious vegetables, you’ll find the pressure cooker is perfect for preparing your favorites in a hurry.

Try the following recipes and enjoy tasty poultry in a variety of ways or prepare your own favorite poultry dishes. It’s not necessary to brown poultry before pressure cooking, but you may do so if you like. Searing tends to seal in the natural juices, while cooking without browning lets the flavor of the various ingredients intermingle for some spectacular taste combinations. For crispier chicken, you may want to put the chicken under the broiler for a few minutes after pressure cooking.

**FOR POULTRY DO NOT FILL PRESSURE COOKER OVER ⅔ FULL! NO PORTION OF THE POULTRY SHOULD EXTEND ABOVE THE ⅔ FULL MARK (SEE PAGE 5). OPERATING THE COOKER WITHOUT COOKING LIQUID OR ALLOWING THE COOKER TO BOIL DRY WILL DAMAGE THE COOKER.**

CHICKEN CACCIAIOTRE

1 (3-pound) chicken, cut into serving pieces
1 cup diced tomatoes
¼ cup white wine
1½ cups sliced onions
½ cup chopped carrots
½ cup chopped celery
2 cloves garlic, minced
2 tablespoons minced parsley
1 teaspoon oregano
1 teaspoon salt
¼ teaspoon black pepper
1 can (6 ounces) tomato paste

Place all ingredients except tomato paste in pressure cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 8 minutes with pressure regulator rocking slowly. Cool cooker at once.** Place chicken on warm platter. Stir tomato paste into sauce in cooker. Simmer until thickened. Pour over chicken.

Nutrition Information Per Serving:
- 6 servings
- 291 Calories, 14 g Fat, 90 mg Cholesterol

BAYOU BOUNTY CHICKEN

1½ pounds chicken pieces
1 can (15 ounces) whole tomatoes, undrained, cut up
¼ cup chopped onion
½ cup chopped green pepper
½ cup chopped celery
2 cloves garlic, minced
½ tablespoon extra-spicy seasoning blend
Hot cooked rice (see page 22)

Add all ingredients except rice to pressure cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 8 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.** Serve chicken and sauce over rice.

Nutrition Information Per Serving:
- 3 servings
- 394 Calories, 14 g Fat, 90 mg Cholesterol
CHICKEN BREASTS TARRAGON

| 1 tablespoon vegetable oil | 1 teaspoon tarragon |
| 4 boneless, skinless chicken breast halves | 1 teaspoon salt |
| ½ cup white wine Worchester sauce | ¼ teaspoon black pepper |
| ½ cup white wine | ¼ cup cold water |
| ¼ cup chopped onion | 1 tablespoon cornstarch |
| ¼ cup sliced celery | ¼ cup cold water |
| ¼ cup sliced carrot | 1 teaspoon tarragon |


**Nutrition Information Per Serving:**
- **4 servings**
- 219 Calories, 5 g Fat, 69 mg Cholesterol

CALIFORNIA CHICKEN

| 2 tablespoons vegetable oil | ½ cup chicken broth |
| 6 boneless, skinless chicken breast halves | ¼ cup chopped parsley |
| 1 teaspoon rosemary | ½ lemon, thinly sliced |
| 3 cloves garlic, peeled and sliced | Salt and pepper to taste |
| ½ cup white wine | 1 tablespoon cornstarch |


**Nutrition Information Per Serving:**
- **6 servings**
- 191 Calories, 6 g Fat, 69 mg Cholesterol

HERBED CHICKEN

| 1 tablespoon vegetable oil | 1 teaspoon oregano |
| 1 cup chopped onion | 1 teaspoon basil |
| 1 tablespoon chopped garlic | ½ can (4 ounces) sliced black olives |
| 3 pounds chicken thighs, skinned | 2 tablespoons cold water |
| 1 cup chicken broth | 2 tablespoons flour |
| 1 tablespoon chopped parsley | Salt and pepper to taste |
| ½ cup chopped celery leaves | ¼ cup cold water |


**Nutrition Information Per Serving:**
- **6 servings**
- 250 Calories, 8 g Fat, 115 mg Cholesterol

SOY CHICKEN

| 4 boneless, skinless chicken breast halves | ½ onion, sliced |
| ½ cup water | ½ cup sliced celery |
| ¼ cup lite soy sauce | 3 tablespoons brown sugar |
| ½ cup sliced mushrooms | ¼ cup cold water |

Place all ingredients in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 4 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.**

**Nutrition Information Per Serving:**
- **4 servings**
- 169 Calories, 2 g Fat, 69 mg Cholesterol

CHUTNEY CHICKEN

| 6 boneless, skinless chicken breast halves | 1 tablespoon brown sugar |
| 1 can (14 to 15 ounces) diced tomatoes | ¼ teaspoon allspice |
| 1 can (4 ounces) chopped green chilies | ¼ cup water |
| ½ cup raisins | 1 tablespoon cornstarch |
| ½ cup mango chutney | ½ cup cold water |
| 1 tablespoon vinegar | 1 tablespoon cornstarch |

Place all ingredients except cornstarch and water in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 4 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.** Remove chicken and keep warm. Combine water and cornstarch. Stir into sauce. Heat until sauce thickens, stirring constantly.

**Nutrition Information Per Serving:**
- **6 servings**
- 258 Calories, 3 g Fat, 73 mg Cholesterol
SWEET 'N SOUR CHICKEN

1 tablespoon vegetable oil
1 (3-pound) chicken, skinned, cut into serving pieces
1 can (8 ounces) pineapple chunks, undrained
½ cup sliced celery
1 green or red pepper, cut into chunks
¼ cup brown sugar
½ cup vinegar
2 tablespoons soy sauce
1 tablespoon catsup
½ teaspoon Worcestershire sauce
¼ teaspoon ground ginger


Remove chicken, pineapple, and vegetables to a warm platter. Mix water and cornstarch. Stir into hot liquid. Heat until sauce thickens, stirring constantly. Pour sauce over chicken, pineapple, and vegetables. Serve with steamed rice, if desired, see page 22.

Nutrition Information Per Serving: 6 servings 333 Calories, 11 g Fat, 104 mg Cholesterol

CHICKEN AND DRESSING

2½ cups cooked chicken, cut into bite size pieces
1 can (10½ ounces) cream of chicken soup
1½ cups seasoned bread crumbs
¼ cup chopped celery
¼ cup chopped onion
2 chicken bouillon cubes
2 cups hot water
1½ cups water

Place chicken in greased metal bowl which will fit loosely in the cooker. Cover chicken with chicken soup. Combine stuffing, celery, and onion; moisten with bouillon cubes dissolved in water. Spread over chicken soup. Cover bowl firmly with aluminum foil. Pour 1½ cups water into cooker. Place bowl on rack in cooker. Close cover securely. Place pressure regulator on vent pipe and cook 5 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.

Nutrition Information Per Serving: 6 servings 317 Calories, 13 g Fat, 109 mg Cholesterol

POULTRY TIMETABLE

It is not necessary to brown poultry before pressure cooking, but you may do so if you like. After browning, remove poultry from cooker and pour liquid into cooker. Place poultry on rack in cooker.

DO NOT FILL PRESSURE COOKER OVER ²⁄³ FULL!
NO PORTION OF THE POULTRY SHOULD EXTEND ABOVE THE ²⁄³ FULL MARK (SEE PAGE 5).

<table>
<thead>
<tr>
<th>POULTRY</th>
<th>CUPS OF LIQUID</th>
<th>COOKING TIME (Minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Chicken (2½ to 3 pounds)</td>
<td>1</td>
<td>13–15</td>
</tr>
<tr>
<td>Chicken (cut into serving pieces)</td>
<td>1</td>
<td>8</td>
</tr>
<tr>
<td>Chicken Breast (boneless)</td>
<td>1</td>
<td>3–4*</td>
</tr>
<tr>
<td>Turkey Breast (3 to 4 pounds)</td>
<td>1½</td>
<td>35</td>
</tr>
</tbody>
</table>

*Cool cooker at once (see step 9 on page 4).

MEATS

When it comes to creating juicy, tender, flavorful meat dishes, the pressure cooker has no equal. Even budget cuts of meat that usually require slow, moist-heat cooking will turn out succulent and savory in very little time in the pressure cooker.

An important step when preparing meat in the pressure cooker is to sear meat to a crispy brown on all sides to seal in natural juices. This can be done right in the pressure cooker. The following recipes were written for fresh or completely thawed meats. To cook frozen meats, thaw one half hour or more so that the surface of the meat will sear crispy brown. Then increase the cooking times given in the recipes. Frozen beef, veal, and lamb should be cooked 25 minutes per pound. Frozen pork should be cooked 30 minutes per pound.

Cooking time will vary depending on the size and thickness of the cut, the distribution of fat and bone, the grade and cut of the meat, and the degree of doneness desired.

After cooking, if gravy is desired, stir 1 to 2 tablespoons of flour or cornstarch into ¼ cup cold water. Heat cooking liquid in pressure cooker and slowly pour in flour mixture, stirring to blend. Heat to boiling, stirring constantly for 1 minute or until thickened. Season with salt and pepper.

FOR MEAT, DO NOT FILL PRESSURE COOKER OVER ²⁄³ FULL!
NO PORTION OF THE MEAT SHOULD EXTEND ABOVE THE ²⁄³ FULL MARK (SEE PAGE 5).
OPERATING THE COOKER WITHOUT COOKING LIQUID OR ALLOWING THE COOKER TO BOIL DRY WILL DAMAGE THE COOKER.
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Ingredients</th>
<th>Instructions</th>
<th>Nutrition Information Per Serving: 6 servings</th>
<th>Calories, g Fat, mg Cholesterol</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SPAGHETTI MEAT SAUCE</strong></td>
<td>1 pound lean ground beef, 1 can (14 to 15 ounces) diced tomatoes, ½ cup water, 1 cup chopped onion, ½ cup chopped celery, ½ cup diced green pepper, 1 clove garlic, minced, 2 teaspoons sugar, 1 teaspoon salt, 1 teaspoon parsley flakes, ½ teaspoon oregano, ½ teaspoon basil, ¼ teaspoon thyme, ⅛ teaspoon red pepper, 3 drops hot pepper sauce, 1 can (6 ounces) tomato paste</td>
<td>Brown beef in cooker over medium heat. Stir in remaining ingredients except tomato paste. Close cover securely. Place the pressure regulator on vent pipe and <strong>cook 8 minutes with pressure regulator rocking slowly. Cool cooker at once.</strong> Stir in tomato paste and simmer, uncovered, to desired thickness. Serve sauce over spaghetti. Sprinkle with Parmesan cheese, if desired.</td>
<td>229 Calories, 12 g Fat, 51 mg Cholesterol</td>
<td></td>
</tr>
<tr>
<td><strong>PORCUPINE MEATBALLS</strong></td>
<td>1 pound lean ground beef, ⅓ cup uncooked long grain white rice, 2 tablespoons tomato paste, 1 teaspoon salt, ¼ teaspoon pepper, ¼ cup sliced celery, ¼ cup chopped green pepper, ½ cup chopped onion, ¼ cup water, 1 tablespoon sugar, ½ teaspoon dry mustard</td>
<td>Combine ground beef, rice, tomato paste, salt, and pepper; mix well. Form into 8 balls. Place meatballs in cooker. Add onion, celery, and green pepper. Combine tomato sauce, water, sugar, and mustard. Pour over meatballs. Close cover securely. Place pressure regulator on vent pipe and <strong>cook 12 minutes with pressure regulator rocking slowly. Cool cooker at once.</strong></td>
<td>350 Calories, 17 g Fat, 77 mg Cholesterol</td>
<td></td>
</tr>
<tr>
<td><strong>BEEF POT ROAST</strong></td>
<td>1 (3-pound) beef pot roast, 1 tablespoon vegetable oil, 2 cups water, Salt and pepper, 1 small onion, chopped, 1 bay leaf</td>
<td>Heat oil in cooker over medium heat. Brown roast well on all sides; remove roast. Pour water into cooker. Place roast on rack in cooker. Season roast with salt, pepper, onions, and bay leaf. Close cover securely. Place pressure regulator on vent pipe and <strong>cook 45 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.</strong> Thicken gravy, if desired.</td>
<td>297 Calories, 20 g Fat, 72 mg Cholesterol</td>
<td></td>
</tr>
<tr>
<td><strong>BEEF STEW</strong></td>
<td>1 pound lean beef, cut into 1-inch cubes, 1 cup water, 1 large onion, sliced, 4 small potatoes, quartered, 1 cup frozen green beans, 1 cup sliced carrots, 1 cup diced tomatoes, 1 teaspoon salt, ¼ teaspoon black pepper, ¼ teaspoon thyme, ⅛ cup cold water, 1 tablespoon flour</td>
<td>Place beef, water, and onion in cooker. Close cover securely. Place pressure regulator on vent pipe and <strong>cook 8 minutes with pressure regulator rocking slowly. Cool cooker at once.</strong> Add potatoes, green beans, carrots, tomatoes, salt, and pepper to cooker. Close cover securely. Place pressure regulator on vent pipe and <strong>cook 3 minutes with pressure regulator rocking slowly. Cool cooker at once.</strong> Mix water and flour; stir into stew. Heat until stew thickens, stirring constantly.</td>
<td>347 Calories, 7 g Fat, 73 mg Cholesterol</td>
<td></td>
</tr>
<tr>
<td><strong>CORNERED BEEF</strong></td>
<td>3 pounds corned beef, 1 tablespoon garlic powder, 1 cup water, 1 bay leaf</td>
<td>Pour water into cooker. Rub garlic powder into all surfaces of corned beef. Place corned beef on rack in cooker. Add bay leaf. Close cover securely. Place pressure regulator on vent pipe and <strong>cook 60 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.</strong></td>
<td>295 Calories, 18 g Fat, 103 mg Cholesterol</td>
<td></td>
</tr>
</tbody>
</table>
SWISS STEAK

2 pounds round steak, 1 inch thick  1 can (8 ounces) tomato sauce  ½ cup chopped green pepper
1 cup water  ½ cup sliced celery  ½ teaspoon salt
1 cup chopped onion  ¼ teaspoon pepper

Place all ingredients in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 18 minutes with pressure regulator rocking slowly. Cool cooker at once.** Thicken sauce, if desired.

_Nutrition Information Per Serving:_

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STUFFED FLANK STEAK

1 tablespoon butter  ½ teaspoon salt
½ cup chopped onion  ¼ teaspoon marjoram
½ cup chopped celery  ¼ teaspoon thyme
1 clove garlic, minced  ⅛ teaspoon black pepper
6 tablespoons beef broth, divided  1 pound flank steak, cut into 2 equal pieces
1 cup bread crumbs  1 can (15 ounces) diced tomatoes, undrained

Heat butter in cooker over medium heat. Sauté onion, celery, and garlic. Mix in 2 tablespoons of the broth, bread crumbs, salt, marjoram, thyme, and pepper. Spread stuffing mixture on one steak; top with remaining steak. Secure with toothpicks or metal skewers. Place steak in cooker; stir in remaining 4 tablespoons broth and tomatoes. Close cover securely. Place pressure regulator on vent pipe and **cook 18 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.**

_Nutrition Information Per Serving:_

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<table>
<thead>
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<tbody>
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</tbody>
</table>

STUFFED PORK CHOPS

2 tablespoons vegetable oil  1 cup bran flakes, crushed
4 1 inch thick boneless pork chops, with deep pocket cut in each  2 tablespoons water
1 cup chopped onion  ½ teaspoon dried sage
½ cup chopped celery  1½ cups water
½ cup corn  Salt and pepper to taste


_Nutrition Information Per Serving:_

<p>| | | |</p>
<table>
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<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

PORK ROAST

1 (3-pound) pork roast  Salt and pepper
1 tablespoon vegetable oil  1 onion, sliced
2 cups water

Heat oil in cooker over medium heat. Brown roast well on all sides. Remove roast from cooker. Pour water into cooker. Place roast on rack in cooker. Season with salt, pepper, and sliced onion. Close cover securely. Place pressure regulator on vent pipe and **cook 55 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.**

_Nutrition Information Per Serving:_

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

APRICOT BARBECUE PORK ROAST

1 (3-pound) boneless rolled pork roast  1 teaspoon crushed red pepper
½ cup catsup  1 teaspoon dry mustard
½ cup teriyaki sauce  ¼ teaspoon black pepper
½ cup apricot preserves  1 large onion, sliced
¼ cup cider vinegar  2 cups water
¼ cup packed dark brown sugar

Place pork roast in a large plastic bag or glass dish. Combine catsup, teriyaki sauce, preserves, vinegar, brown sugar, red pepper, mustard, and pepper. Mix thoroughly and pour over pork. Refrigerate overnight. Remove pork; reserve marinade. Brown pork on all sides in pressure cooker over medium heat; remove.

Place cooking rack, half of sliced onion, and water in cooker. Place pork roast on rack in cooker and arrange remaining onion evenly on top of roast. Close cover securely. Place pressure regulator on vent pipe and **cook 60 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.** Place reserved marinade in saucepan and simmer until thickened, stirring occasionally. Remove roast and onions from pressure cooker. Add onions to thickened marinade and serve with sliced pork. Onions may be puréed before adding to sauce and served with rice, if desired.

_Nutrition Information Per Serving:_

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
</table>
### BARBECUE SPARERIBS

3 pounds spareribs, cut into serving pieces
1 cup water
1 cup catsup
½ cup water
½ cup vinegar

¾ cup chopped onion
¾ cup sugar
1 teaspoon salt
1 teaspoon chili powder
1 teaspoon celery seed

Place ribs and water in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 5 minutes with pressure regulator rocking slowly. Cool cooker at once.** Drain off liquid. Mix remaining ingredients; pour over ribs in cooker. Stir to coat ribs. Close cover securely. Place pressure regulator on vent pipe and **cook 10 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.** Remove ribs. Simmer sauce, uncovered, to desired thickness.

**Nutrition Information Per Serving:**
6 servings
427 Calories, 27 g Fat, 107 mg Cholesterol

### LAMB STEW

1 pound lamb stew meat, cut into 1-inch cubes
1 cup water
1 large onion, sliced
1 tablespoon Worcestershire sauce
1 large clove garlic, minced

1 cup baby-cut carrots
1 teaspoon salt
¼ teaspoon black pepper

⅛ cup cold water
1 tablespoon flour

Place lamb, water, onion, Worcestershire sauce, and garlic in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 6 minutes with pressure regulator rocking slowly. Cool cooker at once.** Add potatoes, carrots, salt, and pepper. Close cover securely. Place pressure regulator on vent pipe and **cook 3 minutes with pressure regulator rocking slowly. Cool cooker at once.** Mix water and flour thoroughly; stir into stew. Heat until stew thickens, stirring constantly.

**Nutrition Information Per Serving:**
4 servings
315 Calories, 6 g Fat, 74 mg Cholesterol

### MEAT TIMETABLE

Brown meat well and remove from cooker. Pour liquid into cooker. Place meat on rack in cooker.

*DO NOT FILL PRESSURE COOKER OVER ⅔ FULL! NO PORTION OF THE MEAT SHOULD EXTEND ABOVE THE ⅔ FULL MARK (SEE PAGE 5).*

<table>
<thead>
<tr>
<th>MEAT</th>
<th>THICKNESS/QUANTITY</th>
<th>CUPS OF LIQUID</th>
<th>COOKING TIME (Minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beef</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chuck Roast</td>
<td>3 pounds</td>
<td>2</td>
<td>45–50</td>
</tr>
<tr>
<td>Corned Beef</td>
<td>3 pounds</td>
<td>2</td>
<td>60</td>
</tr>
<tr>
<td>Rolled Rib Roast</td>
<td>3 pounds</td>
<td>1½</td>
<td>30–35</td>
</tr>
<tr>
<td>Round Steak</td>
<td>1 inch thick</td>
<td>1</td>
<td>18*</td>
</tr>
<tr>
<td>Round Steak</td>
<td>½ inch thick</td>
<td>1</td>
<td>10*</td>
</tr>
<tr>
<td>Short Ribs</td>
<td>1½</td>
<td></td>
<td>25</td>
</tr>
<tr>
<td><strong>Ham</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Picnic</td>
<td>3 pounds</td>
<td>1½</td>
<td>30–35</td>
</tr>
<tr>
<td>Slice</td>
<td>3 pounds</td>
<td>1½</td>
<td>30–35</td>
</tr>
<tr>
<td><strong>Lamb</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chops</td>
<td>1 inch thick</td>
<td>1</td>
<td>12*</td>
</tr>
<tr>
<td>Chops</td>
<td>½ inch thick</td>
<td>1</td>
<td>5*</td>
</tr>
<tr>
<td>Leg of Lamb</td>
<td>3 pounds</td>
<td>2</td>
<td>35–45</td>
</tr>
<tr>
<td><strong>Pork</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Butt Roast</td>
<td>3 pounds</td>
<td>2</td>
<td>55</td>
</tr>
<tr>
<td>Chops</td>
<td>1 inch thick</td>
<td>1</td>
<td>15*</td>
</tr>
<tr>
<td>Chops</td>
<td>½ inch thick</td>
<td>1</td>
<td>8*</td>
</tr>
<tr>
<td>Loin Roast</td>
<td>3 pounds</td>
<td>2</td>
<td>55</td>
</tr>
<tr>
<td>Steak</td>
<td>1 inch thick</td>
<td>1</td>
<td>12*</td>
</tr>
<tr>
<td>Steak</td>
<td>½ inch thick</td>
<td>1</td>
<td>5*</td>
</tr>
<tr>
<td><strong>Veal</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chops</td>
<td>1 inch thick</td>
<td>1</td>
<td>12*</td>
</tr>
<tr>
<td>Chops</td>
<td>½ inch thick</td>
<td>1</td>
<td>5*</td>
</tr>
<tr>
<td>Roast</td>
<td>3 pounds</td>
<td>2</td>
<td>45–50</td>
</tr>
<tr>
<td>Steak</td>
<td>1 inch thick</td>
<td>1</td>
<td>10*</td>
</tr>
</tbody>
</table>

*Cool cooker at once (see step 9 on page 4).*
Vegetables have assumed new importance and prominence on the menu. Health-conscious cooks feature an abundance of vegetables on the family meal plan, while restaurants increasingly cater to a more “vegetable-conscious” clientele. Pressure cooking is the preferred method for preparing vegetables. Because of the fast cooking time and super-heated steam, vegetables retain most of their natural color, texture, flavor, and nutrients. And pressure cooking offers an additional health advantage; because so much more natural taste is retained, vegetables require much less salt and seasonings.

A garden variety of fresh or frozen vegetables can be cooked at the same time in the pressure cooker. By using the cooking rack to keep them out of the cooking liquid, each vegetable retains its own distinctive flavor and appearance. Just be sure that all vegetables cooked together require the same cooking time. It is important to accurately time the cooking period because vegetables cook very quickly in the pressure cooker. If you wish to blend the vegetable flavors, place them in the cooking liquid and omit the rack.

FOR FRESH AND FROZEN VEGETABLES, DO NOT FILL PRESSURE COOKER OVER 2/3 FULL! OPERATING THE COOKER WITHOUT COOKING LIQUID OR ALLOWING THE COOKER TO BOIL DRY WILL DAMAGE THE COOKER.

GARLIC MASHED POTATOES

| 2 | pounds russet potatoes, peeled and diced |
| 4 | large cloves garlic |
| 1½ | cups chicken broth |

Place all ingredients except butter, salt, and pepper in cooker. Close cover securely. Place pressure regulator on vent pipe and cook 5 minutes with pressure regulator rocking slowly. Cool cooker at once. Allow potatoes, garlic, and broth to remain in cooker. Mash potatoes using a potato masher or hand mixer until desired consistency is reached. Add butter. Season with salt and pepper.

Nutrition Information Per Serving: 6 servings 127 Calories, 4 g Fat, 5 mg Cholesterol

MAPLE GLAZED SWEET POTATOES

| 3 | sweet potatoes, peeled, cut into 1- to 1½-inch chunks |
| ¾ | cup maple flavored syrup |

Place sweet potatoes in pressure cooker. Combine remaining ingredients and pour over potatoes. Close cover securely. Place pressure regulator on vent pipe and cook 5 minutes with pressure regulator rocking slowly. Cool cooker at once.

Nutrition Information Per Serving: 6 servings 125 Calories, 2 g Fat, 5 mg Cholesterol

GLAZED ROOT VEGETABLES

| 2 | tablespoons butter |
| 2 | medium turnips, peeled, cut into eighths |
| 8 | ounces baby carrots |
| 2 | medium parsnips, peeled, sliced ½ inch thick |
| 1 | cup chicken broth |
| 2 | tablespoons sugar |


Nutrition Information Per Serving: 8 servings 77 Calories, 3 g Fat, 8 mg Cholesterol

ARTICHOKES 'N SAUCE

| 1 | cup water |
| 1 | tablespoon vegetable oil |

Pour water and oil into cooker. Place artichokes on rack in cooker. Close cover securely. Place pressure regulator on vent pipe and cook 10 minutes with pressure regulator rocking slowly. Cool cooker at once. Serve with your choice of the following sauces.

Nutrition Information Per Serving: 3 servings 60 Calories, 0 g Fat, 0 mg Cholesterol

Garlic Sauce: Combine ¼ cup melted butter and 2 cloves minced garlic. Serve warm.
Herb Yogurt: Combine 1 cup plain yogurt, ¼ cup finely chopped carrots, ½ teaspoon dill weed, and ¼ teaspoon salt. Serve chilled.
Italian Sauce: Combine ½ cup mayonnaise and ¼ cup Italian style salad dressing. Serve chilled.

CABBAGE WITH APPLES

| 8 | cups shredded cabbage |
| 1 | small onion, thinly sliced |
| 1 | small tart apple, peeled, cored, and chopped |

Add all ingredients to cooker. Close cover securely. Place pressure regulator on vent pipe and cook 4 minutes with pressure regulator rocking slowly. Cool cooker at once.

Nutrition Information Per Serving: 6 servings 50 Calories, 0 g Fat, 0 mg Cholesterol
FRESH AND FROZEN VEGETABLE TIMETABLE

When using the vegetable timetables below, cook the vegetables the minimum amount of time indicated if you prefer your vegetables crisp. If you prefer your vegetables soft, cook them the maximum amount of time indicated.

TO PREVENT OVERCOOKING, COOL COOKER AT ONCE AFTER COOKING VEGETABLES, EXCEPT WHEN NOTED.

If the table says to cook “0” minutes, this means to cook food until the pressure regulator begins to rock, then cool cooker at once.

Quantity of vegetables does not change pressure cooking times. More mature vegetables may require longer pressure cooking times than given in table.

For fresh and frozen vegetables, pour liquid into cooker. Place vegetables on rack in cooker.

**FOR FRESH AND FROZEN VEGETABLES, DO NOT FILL PRESSURE COOKER OVER ⅔ FULL!**

### FRESH VEGETABLE TIMETABLE

<table>
<thead>
<tr>
<th>VEGETABLE</th>
<th>HOW PREPARED</th>
<th>CUPS OF LIQUID</th>
<th>COOKING TIME (Minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artichoke</td>
<td>Whole, 6 to 8 ounces</td>
<td>1</td>
<td>10</td>
</tr>
<tr>
<td>Asparagus</td>
<td>Stems cut into 1-inch pieces</td>
<td>1</td>
<td>0–1</td>
</tr>
<tr>
<td>Beans (green, wax)</td>
<td>Whole or sliced</td>
<td>1</td>
<td>1–3</td>
</tr>
<tr>
<td>Beets</td>
<td>Whole, 2½-inch diameter</td>
<td>1½</td>
<td>15–16</td>
</tr>
<tr>
<td>Broccoli</td>
<td>Flowerets</td>
<td>1</td>
<td>0–2</td>
</tr>
<tr>
<td>Brussels Sprouts</td>
<td>Small, 1-inch diameter</td>
<td>1</td>
<td>1–3</td>
</tr>
<tr>
<td>Cabbage (red, green)</td>
<td>Wedges, 2 inches thick</td>
<td>1</td>
<td>3–5</td>
</tr>
<tr>
<td></td>
<td>Thinly sliced</td>
<td>1</td>
<td>2–3</td>
</tr>
<tr>
<td>Carrots</td>
<td>Baby cut</td>
<td>½</td>
<td>3–5</td>
</tr>
<tr>
<td></td>
<td>⅛-inch slices</td>
<td>1</td>
<td>3–5</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>Flowerets</td>
<td>1</td>
<td>0–2</td>
</tr>
<tr>
<td>Collards*</td>
<td>Leaves coarsely chopped, stems thinly sliced</td>
<td>1</td>
<td>3–4</td>
</tr>
<tr>
<td>Corn-on-the-Cob</td>
<td>Whole, 2½-inch diameter</td>
<td>1</td>
<td>3</td>
</tr>
<tr>
<td>Eggplant</td>
<td>Cubed, 1 to 1½ inches thick</td>
<td>1</td>
<td>2–3</td>
</tr>
<tr>
<td></td>
<td>Sliced, ½ inch thick</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>Kale</td>
<td>Leaves coarsely chopped, stems thinly sliced</td>
<td>1</td>
<td>1–2</td>
</tr>
<tr>
<td>Parsnips</td>
<td>Sliced, ½ inch thick</td>
<td>1</td>
<td>0–2</td>
</tr>
<tr>
<td>Peas</td>
<td>Shelled</td>
<td>1</td>
<td>0–2</td>
</tr>
<tr>
<td>Peppers</td>
<td>Whole</td>
<td>1</td>
<td>0–3</td>
</tr>
<tr>
<td>Potatoes (sweet)</td>
<td>Sliced, 1 to 1½ inches thick</td>
<td>1</td>
<td>6–8</td>
</tr>
<tr>
<td></td>
<td>Sliced, ⅛ inch thick</td>
<td>1</td>
<td>4–5</td>
</tr>
<tr>
<td>Potatoes (white)</td>
<td>Whole, 2½-inch diameter</td>
<td>1½</td>
<td>15</td>
</tr>
<tr>
<td></td>
<td>Whole, 1½-inch diameter</td>
<td>1</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td>Sliced, ⅛ inch thick</td>
<td>1</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td>Sliced, ⅛ inch thick</td>
<td>1</td>
<td>3</td>
</tr>
<tr>
<td>Rutabaga</td>
<td>Cubed or sliced, 1 inch thick</td>
<td>1</td>
<td>3</td>
</tr>
<tr>
<td>Spinach</td>
<td>Whole leaves</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>Squash, summer (yellow, zucchini)</td>
<td>Sliced, 1 inch thick</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Squash, winter (acorn+)</td>
<td>Quartered</td>
<td>1</td>
<td>12</td>
</tr>
<tr>
<td>Squash, winter (spaghetti+)</td>
<td>Halved</td>
<td>1</td>
<td>12</td>
</tr>
<tr>
<td></td>
<td>Sliced, ¼ to ½ inch thick</td>
<td>1</td>
<td>0–1</td>
</tr>
<tr>
<td>Swiss Chard</td>
<td>Whole leaves</td>
<td>1</td>
<td>0–1</td>
</tr>
<tr>
<td>Turnips</td>
<td>Sliced or cubed, ¼ inch thick</td>
<td>1</td>
<td>3–5</td>
</tr>
</tbody>
</table>

* Do not use rack; place in cooking liquid.

**FROZEN VEGETABLE TIMETABLE**

<table>
<thead>
<tr>
<th>VEGETABLE</th>
<th>CUPS OF LIQUID</th>
<th>COOKING TIME (MINS.)</th>
<th>VEGETABLE</th>
<th>CUPS OF LIQUID</th>
<th>COOKING TIME (MINS.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus (cut, spears)</td>
<td>1</td>
<td>2</td>
<td>Corn-on-the-Cob</td>
<td>1</td>
<td>2–3</td>
</tr>
<tr>
<td>Beans (green, wax, french style)</td>
<td>1</td>
<td>1–2</td>
<td>Lima Beans</td>
<td>1</td>
<td>1–2</td>
</tr>
<tr>
<td>Broccoli</td>
<td>1</td>
<td>1–2</td>
<td>Mixed Vegetables</td>
<td>1</td>
<td>1–2</td>
</tr>
<tr>
<td>Brussels Sprouts</td>
<td>1</td>
<td>2–3</td>
<td>Peas</td>
<td>1</td>
<td>1–2</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>1</td>
<td>1–2</td>
<td>Peas and Carrots</td>
<td>1</td>
<td>1–2</td>
</tr>
<tr>
<td>Corn (cut)</td>
<td>1</td>
<td>1–2</td>
<td>Spinach</td>
<td>1</td>
<td>2–4</td>
</tr>
</tbody>
</table>
DRY BEANS AND PEAS

The pressure cooker is ideal for preparing dry beans and peas quickly. However, dry beans and peas have a tendency to froth and foam during cooking, which could cause the vent pipe to become blocked. Therefore, it is necessary to use the following cautions when pressure cooking dry beans and peas:

1. Never fill the cooker over the ½ full line (this includes beans, ingredients, and water).
2. Add 1 tablespoon vegetable oil for cooking.
3. Allow pressure to drop of its own accord.

SOAKING BEANS AND PEAS

Soaking is strongly recommended for all beans and peas, except lentils and black-eyed peas, for even cooking and to remove water-soluble, gas-producing starches. Soaking can be done using the traditional or the quick-soak method.

**Traditional Method:** Clean and rinse beans; cover with three times as much water as beans. Soak 4 to 8 hours. Drain.

**Quick Method:** Clean and rinse beans; cover with three times as much water as beans. Bring beans to a boil and boil for 2 minutes. Remove from heat, cover, and let stand for 1 to 2 hours. Drain.

COOKING BEANS AND PEAS

After soaking, rinse beans and remove any loose skins. Place beans in pressure cooker. Add fresh water to just cover the beans and add 1 tablespoon vegetable oil. Close cover securely. Place pressure regulator on vent pipe and cook according to the times in the table below. For more firm beans for salads and side dishes and when cooking less than 2 cups of beans or peas, use the shorter time. For soups and stews, use the longer time. After cooking is complete, allow pressure to drop of its own accord.

FOR DRY BEANS AND PEAS, DO NOT FILL PRESSURE COOKER OVER ½ FULL!
OPERATING THE COOKER WITHOUT COOKING LIQUID OR ALLOWING THE COOKER TO BOIL DRY WILL DAMAGE THE COOKER.

DRY BEANS AND PEAS TIMETABLE

Soak beans and peas, except lentils and black-eyed peas, according to the information above. Add 1 tablespoon vegetable oil to cooking liquid. DO NOT COOK SPLIT PEAS.

<table>
<thead>
<tr>
<th>BEANS AND PEAS</th>
<th>COOKING TIME (Minutes)</th>
<th>BEANS AND PEAS</th>
<th>COOKING TIME (Minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Adzuki</td>
<td>1–3</td>
<td>Lima Beans (large)+</td>
<td>0–1</td>
</tr>
<tr>
<td>Anasazi</td>
<td>1–3</td>
<td>Lima Beans (baby)+</td>
<td>1–3</td>
</tr>
<tr>
<td>Black Beans</td>
<td>2–4</td>
<td>Navy Beans (pea)</td>
<td>1–3</td>
</tr>
<tr>
<td>Black-Eyed Peas</td>
<td>2–4*</td>
<td>Peas (whole yellow, green)</td>
<td>6–9</td>
</tr>
<tr>
<td>Chickpeas (garbanzo)+</td>
<td>7–10</td>
<td>Pinto Beans</td>
<td>3–6</td>
</tr>
<tr>
<td>Great Northern Beans</td>
<td>2–5</td>
<td>Red Beans</td>
<td>3–6</td>
</tr>
<tr>
<td>Kidney Beans</td>
<td>1–3</td>
<td>Soybeans (beige)</td>
<td>8–11</td>
</tr>
<tr>
<td>Lentils (brown, green)</td>
<td>3–5*</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* Cooking time is for unsoaked beans. + Add ½ to 1 teaspoon salt to soaking and cooking water to keep bean skins intact.

BAKED BEANS

Soak beans according to instructions above. Add drained navy beans and remaining ingredients except salt to cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 35 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.**

Nutrition Information Per Serving: 6 servings 264 Calories, 4 g Fat, 5 mg Cholesterol

LENTIL CURRY

Heat oil in cooker over medium heat. Sauté onions. Add water, lentils, coriander, curry powder, and ginger. Close cover securely. Place pressure regulator on vent pipe and **cook 3 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.** Stir in salt.

Nutrition Information Per Serving: 4 servings 190 Calories, 2 g Fat, 0 mg Cholesterol
SAVORY WHITE BEANS

2 cups navy beans
3 cups chicken broth
1 cup chopped onion
1 cup sliced carrots
1 tablespoon minced garlic
1 tablespoon vegetable oil
1 small bay leaf
½ teaspoon thyme
¼ teaspoon rosemary
¼ teaspoon black pepper
Salt to taste

Soak beans according to instructions on page 21. Add all ingredients except salt to cooker. Close cover securely. Place pressure regulator on vent pipe and cook 2 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.

Nutrition Information Per Serving: 7 servings 254 Calories, 3 g Fat, 0 mg Cholesterol

GRAINS

Grains are an important, but often little recognized, part of a healthy diet. They contribute complex carbohydrates, soluble and insoluble fiber, and other nutrients. Yet with all these benefits, grains are low in fat. Grains can be prepared quickly and conveniently with the pressure cooker. With a pressure cooker it is not necessary to soak or simmer grains for several hours.

During cooking many grains tend to froth, foam, and sputter and could cause the vent pipe to become blocked. Therefore, to contain frothing and foaming during the cooking period, grains must be prepared in a bowl covered with aluminum foil in the pressure cooker. Preparing grains in a bowl also minimizes cleanup which can be difficult if the grains stick to the bottom of the cooker. The bowl can be metal, such as stainless steel, or oven-safe glass. If using glass, increase cooking time by 1 to 5 minutes depending on the length of the recommended cooking time.

FOR GRAINS, DO NOT FILL PRESSURE COOKER OVER ½ FULL!

OPERATING THE COOKER WITHOUT COOKING LIQUID OR ALLOWING THE COOKER TO BOIL DRY WILL DAMAGE THE COOKER.

GRAIN TIMETABLE

Combine the desired grain and the amount of water or broth indicated in the table below in a bowl which fits loosely in the pressure cooker. Cover bowl firmly with aluminum foil. Pour two cups water into cooker. Place bowl on cooking rack in cooker. Close cover securely. Place pressure regulator on vent pipe and cook for the indicated in the table below with a very slow, steady flow of steam escaping from the pressure regulator. After pressure cooking, allow pressure to drop of its own accord. Using tongs or hot pads, carefully remove bowl from cooker. Remove foil. Before serving, separate the grains by lifting gently with a fork while steaming. It may be necessary to allow excess moisture to evaporate from some grains. If excessive moisture remains, drain before using grains.

FOR GRAINS, DO NOT FILL PRESSURE COOKER OVER ½ FULL!

<table>
<thead>
<tr>
<th>GRAIN (1 Cup)</th>
<th>CUPS LIQUID IN BOWL</th>
<th>COOKING TIME (Minutes)</th>
<th>GRAIN (1 Cup)</th>
<th>CUPS LIQUID IN BOWL</th>
<th>COOKING TIME (Minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amaranth</td>
<td>1⅛</td>
<td>4–5</td>
<td>Quinoa</td>
<td>1½</td>
<td>1</td>
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<tr>
<td>Barley (hulled)</td>
<td>2½</td>
<td>25–28</td>
<td>Rice (brown)</td>
<td>1½</td>
<td>10–12</td>
</tr>
<tr>
<td>Barley (pearl)</td>
<td>2½</td>
<td>9–12</td>
<td>Rice (white)</td>
<td>1½</td>
<td>5–8</td>
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<tr>
<td>Buckwheat</td>
<td>2⅓</td>
<td>3–4</td>
<td>Rice (wild)</td>
<td>1½</td>
<td>20–25</td>
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<tr>
<td>Millet</td>
<td>2</td>
<td>9–10</td>
<td>Rye Berries</td>
<td>1½</td>
<td>20–25</td>
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<tr>
<td>Oats (whole groats)</td>
<td>2½</td>
<td>20–25</td>
<td>Spelt</td>
<td>2</td>
<td>25–30</td>
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<tr>
<td>Oats (steel cut)</td>
<td>2½</td>
<td>4–5</td>
<td>Wheat Berries</td>
<td>2</td>
<td>25–30</td>
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SEASONED RICE PILAF

2 tablespoons butter
1 small onion, chopped
2 cups long grain white rice
2 cups chicken broth
1 ¼ cups water
½ teaspoon salt
½ teaspoon oregano
¼ teaspoon pepper
2 cups water

Heat butter in cooker over medium heat. Sauté onions until tender. Combine onion with rice, broth, 1 ¼ cup water, salt, oregano, and pepper in a metal bowl which will fit loosely in cooker. Cover bowl firmly with aluminum foil. Pour 2 cups water into cooker. Place bowl on rack in cooker. Close cover securely. Place pressure regulator on vent pipe and cook 5 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord. Open cooker, remove foil, and set rice aside to steam.

Nutrition Information Per Serving: 8 servings 210 Calories, 4 g Fat, 8 mg Cholesterol

Variation: Grecian Rice Pilaf

After pressure has dropped of its own accord, combine rice, ¾ cup peas, ½ cup sliced ripe olives, and 1 red pepper, coarsely chopped. Allow rice to steam uncovered 5 minutes.

FOR GRAINS, DO NOT FILL PRESSURE COOKER OVER ½ FULL!
WILD RICE WITH RAISINS AND PECANS

Heat oil in cooker over medium heat. Sauté onion. Combine onion with wild rice and beef broth in a metal bowl which fits loosely in cooker. Cover bowl firmly with aluminum foil. Pour water into cooker. Place bowl on rack in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 25 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.** Open cooker and remove aluminum foil; add raisins and allow to steam for 5 minutes. Remove bowl from cooker; stir in pecans.

Nutrition Information Per Serving:  8 servings  167 Calories, 5 g Fat, 0 mg Cholesterol

LEMON RICE

Combine rice, chicken broth, lemon juice, and salt in a metal bowl which fits loosely in cooker. Cover bowl firmly with aluminum foil. Pour 2 cups water into cooker. Place bowl on rack in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 5 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.** Open cooker, remove foil, and set rice aside to steam for 5 minutes. Stir in lemon rind.

Nutrition Information Per Serving:  4 servings  183 Calories, 0 g Fat, 0 mg Cholesterol

RISOTTO WITH ARTICHOKE HEARTS AND SUN-DRYED TOMATOES

Heat oil in cooker over medium heat; add rice and stir for 2 minutes until coated and slightly translucent. Add garlic and cook for 1 minute. Combine rice, garlic, broth, wine, and tomatoes in a metal bowl which fits loosely in cooker. Pour water into cooker. Place bowl on rack in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 8 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.** Open cooker, remove foil. Stir artichoke hearts, Parmesan cheese, and thyme into rice.

Nutrition Information Per Serving:  4 servings  220 Calories, 5 g Fat, 4 mg Cholesterol

DESSERTS

Desserts may be prepared in oven-safe custard cups or any metal mold which will fit loosely in the pressure cooker. Fill molds only ⅔ full to allow for expansion of food. Cover securely with aluminum foil shaped to the sides of the mold. Place the mold or custard cups on the cooking rack in the cooker. Up to six custard cups of dessert can be pressure cooked at a time. Place three custard cups on cooking rack. Then, stack the other three custard cups opposite the bottom three custard cups.

To test custards for doneness, insert a knife into the center. If the knife comes out clean, it is done. If not, it will be necessary to bring the cooker back up to pressure and cook the custard a minute or two longer.

Do not cook applesauce, cranberries, or rhubarb in the pressure cooker.

**FOR DESSERTS, DO NOT FILL PRESSURE COOKER OVER ⅔ FULL! OPERATING THE COOKER WITHOUT COOKING LIQUID OR ALLOWING THE COOKER TO BOIL DRY WILL DAMAGE THE COOKER.**

VANILLA CUSTARD

Combine milk, eggs, sugar, salt, and vanilla. Pour into individual custard cups. Sprinkle nutmeg on custards. Cover each cup firmly with aluminum foil. Pour water into cooker. Place custard cups on rack in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 5 minutes with pressure regulator rocking slowly. Cool cooker at once.** Chill.

Nutrition Information Per Serving:  4 servings  137 Calories, 4 g Fat, 118 mg Cholesterol
PETITE PUMPKIN CUSTARDS

1 can (16 ounces) solid-pack pumpkin
1 can (14 ounces) sweetened condensed milk
3 eggs, beaten
1 teaspoon ground cinnamon
1 teaspoon finely chopped candied ginger, optional

¾ teaspoon ground cloves
1 cup water

Whipped cream, optional

Mix pumpkin, milk, eggs, cinnamon, ginger, and cloves. Pour into individual custard cups. Cover each cup firmly with aluminum foil. Pour water into cooker. Place custard cups on rack in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 10 minutes with pressure regulator rocking slowly. Cool cooker at once.** Refrigerate until chilled. Serve with whipped cream, if desired.

Nutrition Information Per Serving: 8 servings 207 Calories, 6 g Fat, 97 mg Cholesterol

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RICE PUDDING

1 cup long grain white rice
1½ cups water
1 cup water

1 cup whole milk
½ cup sugar
½ cup raisins
½ teaspoon cinnamon

Combine rice and 1½ cups water in a metal bowl which fits loosely in cooker. Cover bowl firmly with aluminum foil. Pour 1 cup water into cooker. Place bowl on rack in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 10 minutes with pressure regulator rocking slowly. Cool cooker at once.** Stir milk, sugar, raisins, and cinnamon into rice. Cover bowl firmly with aluminum foil. Place bowl on rack in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 3 minutes with pressure regulator rocking slowly. Let pressure drop of its own accord.**

Nutrition Information Per Serving: 6 servings 238 Calories, 2 g Fat, 24 mg Cholesterol

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TAPIOCA PUDDING

2 cups low-fat milk
2 tablespoons quick cooking tapioca
2 eggs, slightly beaten

⅓ cup sugar
½ teaspoon vanilla
1 cup water

Scald milk and tapioca. Remove from heat and let stand 15 minutes. Combine eggs, sugar, and vanilla. Add milk and tapioca, stirring constantly. Pour into individual custard cups. Cover firmly with aluminum foil. Pour water into cooker. Place custard cups on rack in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 5 minutes with pressure regulator rocking slowly. Cool cooker at once.** Chill.

Nutrition Information Per Serving: 6 servings 113 Calories, 3 g Fat, 75 mg Cholesterol

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STUFFED APPLES

¼ cup golden raisins
½ cup dry red wine
¼ cup chopped nuts
2 tablespoons sugar
½ teaspoon grated orange rind

½ cup ground cinnamon
4 cooking apples
1 tablespoon butter
1 cup water

Soak raisins in wine for at least 30 minutes. Drain, reserving wine. Combine raisins, nuts, sugar, orange rind, and cinnamon. Core apples, cutting to but not through bottoms. Peel top one-third of apples. Place each apple on square of aluminum foil that is large enough to completely wrap apple. Fill centers with raisin mixture. Top each with one-fourth of the butter. Wrap foil around apple, pinching firmly together at top. Place reserved wine, water, and apples in cooker. Place pressure regulator on vent pipe and **cook 10 minutes with pressure regulator rocking slowly. Cool cooker at once.**

Nutrition Information Per Serving: 4 servings 224 Calories, 8 g Fat, 8 mg Cholesterol

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OATMEAL APPLE CRISP

4 cups apples, peeled and sliced
1 tablespoon lemon juice
½ cup quick cooking oats
¼ cup brown sugar

2 tablespoons flour
1 teaspoon cinnamon
2 tablespoons butter, softened
2 cups water

Sprinkle apples with lemon juice. Combine oats, brown sugar, flour, and cinnamon. Cut in butter until coarse meal forms. Place apples in a greased bowl that will loosely fit in cooker. Sprinkle oat mixture evenly over apples. Cover bowl firmly with aluminum foil. Pour water into cooker. Place bowl on rack in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 20 minutes with pressure regulator rocking slowly. Cool cooker at once.**

Nutrition Information Per Serving: 4 servings 209 Calories, 7 g Fat, 16 mg Cholesterol
CHEESECAKE

1 8-ounce package cream cheese
1 3-ounce package cream cheese
½ cup sugar
2 eggs
½ cup vanilla wafer crumbs
2½ cups water

Beat cream cheese until smooth. Add sugar and beat in eggs. Pour mixture into buttered custard cups. Top with vanilla wafer crumbs. Cover each cup firmly with aluminum foil. Pour water into cooker. Place custard cups on rack in cooker. Close cover securely. Place pressure regulator on vent pipe and **cook 15 minutes with pressure regulator rocking slowly. Cool cooker at once.** Cool cheesecake. Cut around inside of cups to loosen and invert onto serving dish. Chill. Top with one of the following sauces, if desired.

**Nutrition Information Per Serving:**

6 servings  
305 Calories, 23 g Fat, 157 mg Cholesterol

**Caramel Sauce**

Combine ¼ cup soft cream cheese, ¼ cup brown sugar, 1 tablespoon granulated sugar, and ¼ teaspoon vanilla. Mix thoroughly. Spoon over cheesecake. Garnish with pecans. Refrigerate until serving.

**Fruit Sauce**

Spoon canned fruit pie filling of your choice over cheesecake. Refrigerate until serving.

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This quality PRESTO® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first twelve (12) years after purchase, we will repair or replace it at our option. Our pledge does not apply to normal wear and tear including scratches, dulling of the polish, or staining; the repair or replacement of moving and/or perishable parts such as the sealing ring, overpressure plug, pressure relief valve, or air vent/cover lock gasket; or for any damage caused by shipping. Outside the United States and Canada, this limited warranty does not apply.

To obtain service under the warranty, please call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your PRESTO® appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance as well as a description of the problem you are encountering with the appliance.

We want you to obtain maximum enjoyment from using this PRESTO® appliance and ask that you read and follow the enclosed instructions. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse (including overheating and boiling the unit dry), or neglect will void this pledge. This warranty gives you specific legal rights and you may also have other rights which vary from state to state. This is Presto’s personal pledge to you and is being made in place of all other express warranties.

NATIONAL PRESTO INDUSTRIES, INC.
Eau Claire, Wisconsin 54703-3703