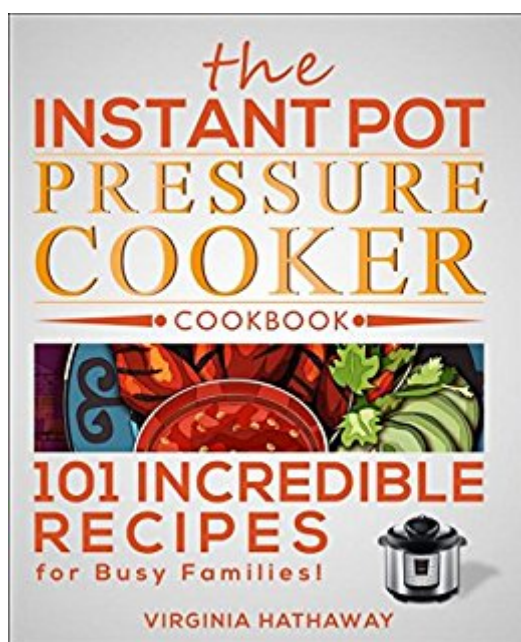


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# The Instant Pot Pressure Cooker Cookbook: 101 Incredible Recipes For Busy Families!



## Synopsis

If you could immediately generate over 100 fresh, new ideas to get the absolute most out of your Instant Pot and make cooking a blast, would that be interesting to you? Get the Cookbook that readers are describing as "The Perfect Guide for the Instant Pot!" New Updated Version as of 3-30-2016 This expansive cookbook is a MUST HAVE for any Instant Pot Pressure Cooker owner. Use these recipes with any pressure cooker. The Instant Pot pressure cooker is an incredibly versatile cooking appliance. This quick & easy to use guide and recipes book will show you how to make the most out of your pressure cooker! These 101 recipes offer great variety and reliability and are sure fire crowd pleasers. Be careful! You'll have to come up with some new activities to do with all the time you'll be saving when you have mastered your instant pot or any pressure cooker. And anyone who tries your food might think that you've kidnapped a master chef and are holding them hostage. Here are the summary of recipes you will learn how to cook like a pro in this comprehensive pressure cooker cookbook. These pressure cooker recipes are FUN, EASY, and FAST. We've included most of the POPULAR recipes people search for: -Easy to prepare breakfast recipes -Breakfast sandwiches -Yogurt recipes (Vegan Yogurt and Plain Yogurt) -Chicken pressure cooker recipes -Pressure cooker Beef recipes -Meatloaf and Pork pressure cooker recipes -Potato recipes (Side dishes, Sweet Potato recipes, etc.) -Vegetable Pressure cooker recipes -Easy & Popular Salad recipes -Rice Recipes (Jeera & Indian Rice) -Quick and easy Soup Recipes (Healthy Soup Recipes, Chicken Soup Recipes, etc.) -Mouthwatering Desserts (Fudge, Pudding, Cake Recipes, etc.)

**IN THIS PRESSURE COOKER COOKBOOK, YOU WILL FIND:**

- BREAKFAST RECIPES & YOGURT RECIPES** - Breakfast Recipes and Breakfast Sandwich Pressure Cooker Recipes - Yogurt Pressure Cooker Recipes
- MAIN DISHES** - Chicken pressure cooker recipes - Beef pressure cooker recipes - Meatloaf, Pork pressure cooker recipes, and more!
- SIDE DISH RECIPES** - Potato Recipes - Rice Recipes - And more vegetable pressure cooker recipes!
- SOUP RECIPES** - chicken stew and more!
- Mouthwatering DESSERT** pressure cooker recipes - Pudding Recipes - Cake Recipes - And more!

But this book isn't just about Instant Pot Pressure Cooker recipes. You will also learn:

1. Introduction to the top kinds of pressure cookers (Instant Pot, 6-in-1, and 7-in-1)
2. Different types of Cooking Methods using your pressure cooker.
3. Common pressure cooking times of vegetables for your reference.

Utilizing your pressure cooker like a pro can help you save time & you'll realize that it be an incredible cooker for busy families. And those who will try your food will think that you're a professional chef with the help of this cookbook! You will NOT regret buying the "The Instant Pot Pressure Cooker Cookbook"!

Would you like books just like this for FREE? Sign up at [www.pressurecookingmama.com](http://www.pressurecookingmama.com) to get a free cookbook just like this one

around the first of every month.

## Book Information

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## Customer Reviews

I purchased the paperback version of the Instant Pot Pressure Cooker Cookbook from on September 6th, 2015 and I have noticed some errors. One example is on page 86 I was going to make the Teriyaki Chicken and the recipe looks liked it has been copied and pasted, has repeat ingredients and there is no chicken mentioned in the ingredients list and no garlic. I attached is a picture of this recipe. I have read some reviews on that the book has been reformatted. Did I get the old version of this book? If so how do I get the newer version?

This digital cookbook has some interesting basic recipes in it. However, there are quite a few mistakes in it from misspelled words (no big deal), to a few nonsensical measurements (an example: "xooBE;" as the amount of an ingredient in more than one recipe) to unrealistic cooking times (74 minutes for sweet potatoes!!!). As you read through the recipes, you'll notice some strange inconsistencies with how she measures or presents ingredients, giving me the sense that

the author found some recipes online, copied and compiled them in a digital book rather than actually creating her own recipes. I was going to give the cookbook only one star due to all of this, but bumped it to two because it was cheap (and hey, it's free if you're a kindle unlimited person which I'm not) and it did give me some ideas. Definitely do not purchase it in the print format or you will have totally wasted your money.

Many typos and mistakes throughout the book. It is astounding to me that no one proofreads a book that is going to be published and sold. I can't even use any of the recipes because I am afraid there is a mistake in the recipe. DON'T BUY THIS BOOK!

First let me say that I don't actually own an Instant Pot yet ... I'm anxiously awaiting its arrival in the mail. But, I thought it would be a good idea to pick up a couple of cookbooks and get sort of a leg up on this new-to-me method and decide what I'd like to try first. I selected this book because it said Instant Pot in the title. This book has numerous errors in just the first chapter, I didn't get very far before getting disgusted. Here's some examples: Blueberry Croissant Pudding: has you put the croissants and blueberries in a heat safe bowl. Then you mix up the egg/milk mixture and pour it over the croissants and let that all sit for 20 minutes. Then instruction #5 says to cook on high pressure for 20 minutes. Ummmm ... do you just dump all the stuff out of the heat safe bowl into the pressure cooker? Do I need to add any water? Breakfast Hash: instruction #5 says to bring the pot to high pressure and then allow it to slow release. Wonderful! How do I cook it if you just want me to turn it on and then off? It usually takes at least a couple of minutes to cook something, but no time is given. Breakfast Sandwiches: one of the ingredients is "drop of olive oil." The instructions say to lightly grease the bottom of 2 ramekins. OK, what size? 2-4-6-8-10 ounce? Don't ask me, I use custard cups, not ramekins. And I'm still trying to figure out what the heck to do with that drop of olive oil. Cinnamon Raisin Bread Pudding with Caramel Pecan Sauce: it calls for 1.2 tsp ground cinnamon ... uh-huh, sure ... and then 1/4 cup corn syrup, but is it light or dark? Golden Dumplings: 0.25 cup(s) Milk, there's also 7 Tbsp. Butter and 4 Tbsp. Butter. Then the instructions say to cut the butter into the flour ... good, which one 7 or 4? And #6 says to add the water and lemon juice .... HOLD IT! What lemon juice? The ingredients only call for 2 lemons, but it never says what to do with them. If it needs lemon juice then it should have said Juice of 2 lemons. It was actually this recipe that was my first clue to the fact that these are not the author's recipes. Huevos Rancheros: again with those ramekins, no size given. Plain Yogurt: calls for 1 qt. milk and 4-6 tsp yogurt or yogurt starter. It then has you evenly divide the milk into pint jars (hint: there are 2 pints in a quart).

Then it says to stir in the yogurt or starter ... is that 4-6 tsp in each jar? Potato & Bacon Casserole: ingredients call for 1/2 cup onion and 8 oz. bacon. Yep, you read that right, 1/2 cup ... there's quite a few of these measurements in places. But who buys bacon in ounces? Why not just say 1/2 lb. bacon? Sausage & Egg Breakfast Casserole: again with the heat safe bowl and then you just cook it on high for 12 minutes. And again, no water. Stewed Fruit: 1/2 cup packed brown sugar ... well at least it's not 1/2 cup, that's a relief; and 2 lemon slices ... no thickness or peeled/unpeeled, nada. Beef and Broccoli: the instructions start ... Procedure: 7 Season the roast with salt and pepper on all sides. 8 Brown the meat in the Instant Pot on saute mode. Maybe I'm a little OCD, but it sure seems like there should be instructions 1-6 in there, but I looked everywhere and nothing. Trust me, the list goes on and on and on. Like I said, I'm pretty confident that these are not the author's recipes. As a matter of fact, I think I've seen most of them on YouTube and other websites while researching prior to purchasing the Instant Pot. I definitely regret purchasing this book. Yes, the recipes sound delicious up front, even if I don't know what 1/2 cup means, but look for them elsewhere, they're out there. I'm going to try and get a refund, and if that's not possible, then it's the delete key. I'm an absolute newbie at this and I need a well-written cookbook with clear ingredients and clear instructions. I'm not a newbie when it comes to cooking, but I still appreciate a well-written recipe.

I bought this book on the 16th (August 2015) and have found the cooking times (arguably the most important part) to be either missing or utterly incorrect in all the recipes "used" so far. As we speak I'm taking random stabs at trying to cook the (raw) eggs in my "Breakfast Hash"... The book reads: "bring the pot to high pressure and then allow it to slow release.". Yeah. No. I'm not going to eat raw eggs.

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