

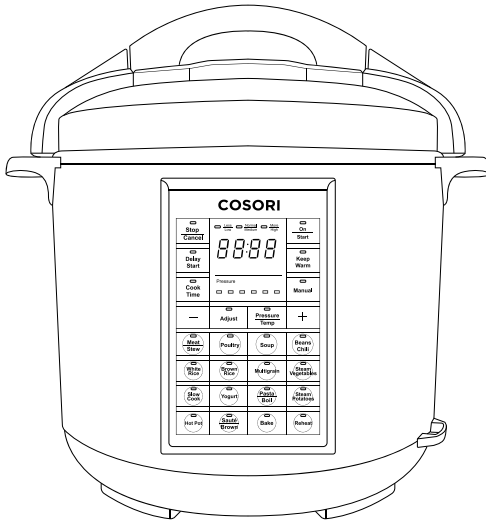
COSORI

PREMIUM

8-Quart Pressure Cooker CP018-PC

Recipes





Thank You

Thank you for purchasing the Premium 8Qt Electric Pressure Cooker by Cosori. This cutting-edge culinary appliance is designed to help you prepare delicious and nutritious meals with greater convenience, safety, and efficiency than traditional cooking methods. Now, you can cut down on meal preparation and clean-up time while still enjoying delectable dishes in your own kitchen.

We hope you'll enjoy preparing and sharing these meals with your friends and family for years to come. And remember, these recipes serve as merely a starting point to get you familiarized with pressure cooking. You'll be inspired to create culinary masterpieces of your own in no time!

Need help? Talk to us!

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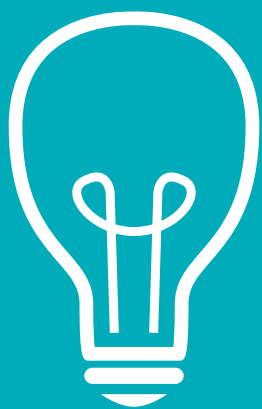
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Tips & Tricks

Tips & Tricks

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

Quick Prep Time

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

More Nutritious Food

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

Eco-friendly Efficiency

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

Effortless Cooking

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

Less Mess, Less Stress

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

Safe Operation

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

Give it Time to Build Up Pressure

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

Cheat Sheet

RICE/BEANS/GRAINS

	INGREDIENT TO WATER RATIO	TIME	SETTING
Black Beans, soaked	1:3	10-12m	Beans/Chili
Chickpeas, soaked	1:3	11-13m	Beans/Chili
Pinto Beans, soaked	1:3	5-7m	Beans/Chili
Brown Rice	1:1½	13-15m	Brown Rice
Quinoa	1:2	6m	Multigrain
Steel Cut Oats*	1:4	10-15m	Multigrain
Jasmine Rice	1:1	3m	White Rice
White Rice	1:1½	5-6m	White Rice

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

VEGETABLES/PRODUCE

	AMOUNT OF INGREDIENT	MINIMUM AMOUNT OF LIQUID	TIME	SETTING
Potato	4-7 potatoes	4 c	25-30m	Steam Potato
Artichoke	1-2 whole artichokes	4 c	35-43m	Steam Vegetables

POULTRY/MEAT/FISH

	AMOUNT OF INGREDIENT	MINIMUM AMOUNT OF LIQUID	TIME	SETTING
Fish, tilapia ½in thick fillet	1-2 fillets	4 c	1-3m	Bake
Beef, 1-2in pieces of stew meat	1-4 lb	4 c	35m	Meat/Stew
Chicken, boneless skinless breast	1-5 lb	4 c	8-15m	Poultry
Chicken, bone-in thighs and drumsticks	1-5 lb	4 c	10-15m	Poultry
Whole chicken	3-5 lb	8 c	25-30m	Poultry
Hard Boiled Eggs	4-10 eggs	4 c	7m	Steam Vegetables



Meat/Stew

Pressure: High		
Less: 25m	Normal: 30m	More: 45m



Beef Stew

Yield: 4-6 servings

Prep Time: 10m

Cook Time: 45m

INGREDIENTS

- 2 tbs oil
- 2 lb beef stew meat, 1-1½in pieces
- 1 tbs flour
- 2 tsp salt
- 1 tsp pepper
- 1 tbs tomato paste
- 2 onions, chopped
- 4 carrots, chopped
- 4 celery, chopped
- 2 cloves of garlic, finely chopped
- 1 c red wine
- 2 bay leaves
- 4 sprigs thyme
- 2 c potato, cubed
- 2 tsp worcestershire sauce
- 4 c beef stock

DIRECTIONS

1. Press the **Sauté/Brown** function, then press **Adjust** to **"More/High"**, followed by the **Start** button. Add 1 tbs of oil to pot.
2. While pot is heating up, toss beef in flour, salt, and pepper until well coated in flour. Once at temperature, add ½ of beef mixture into pot in an even layer and brown. Let meat develop brown crust on one side before turning with tongs. After about 10 minutes or when all sides of the meat have browned, take out the meat.
3. Add 1 tbs of oil to the pot and repeat the browning process with the second half of meat.
4. Once meat is browned, add all remaining ingredients. Stir until combined, scraping the bottom for any brown bits that may have stuck to pot. Secure lid on pressure cooker, press the **Meat/Stew** button followed by **Start**.



Mongolian Beef

Yield: 3-4 servings

Prep Time: 8m

Cook Time: 26m

INGREDIENTS

- 2 lbs top sirloin or flank steak, quartered
- 2 tbs olive oil
- 1 tsp ginger, minced
- 2-3 cloves garlic, minced
- ½ c water
- 1 c soy sauce
- 1½ c dark brown sugar
- 2 tbs cornstarch
- 3 tbs cold water
- Green onions, chopped

DIRECTIONS

1. Press the **Sauté** function. Place the olive oil and meat in the pot and allow to brown for 1 minute.
2. Add the garlic, water, soy sauce, and ginger to the pot. Stir well.
3. Close lid, ensure the steam valve is closed, and press **Meat/Stew**, then **Adjust** to "**Less/Low**".
4. Once finished, quick release the pressure, and open pot carefully.
5. Place machine back on **Sauté** and add cornstarch, the cold water, and onions to the pot. Stir until the sauce thickens, then serve.



Baby Back Ribs

Yield: 3-5 servings

Prep Time: 5m

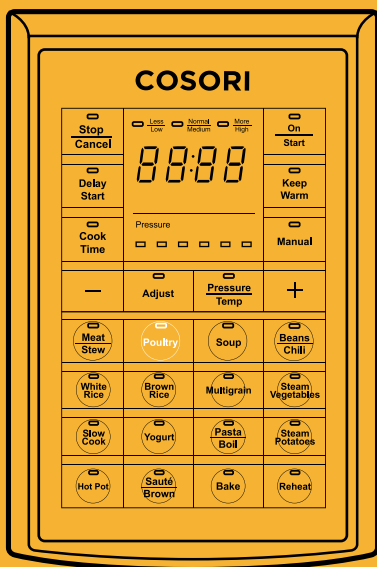
Cook Time: 40m

INGREDIENTS

- 1 (3-4 lb) rack baby back ribs (dry & pre-seasoned) cut into quarters
- 1 c water
- Barbeque sauce of choice

DIRECTIONS

1. If frozen, thaw baby back ribs.
2. Add 1 c water.
3. Cut baby back ribs into four parts with meat scissors and evenly place inside inner pot.
4. Secure and close the lid. Press the **Meat/Stew** function, then **Adjust** to **"More/High"**. Then press **Start**.
5. Top baby back ribs with barbecue sauce. Allow to rest for 10 minutes, then cut and serve.



Poultry

Pressure: High		
Less: 8m	Normal: 15m	More: 25m



Chicken Taco Filling

Yield: 3-5 servings

Prep Time: 5m

Cook Time: 15m

INGREDIENTS

Chicken Taco Filling

- 14-16 oz chicken breast cutlets, frozen
- 1 yellow onion, chopped
- 1 garlic clove, minced
- 1 tbs olive oil
- 1 can (10 oz) diced tomatoes
- 1 tbs chili powder
- 1 tsp season salt
- ½ tsp pepper
- Dash of cumin

Finished Taco

- Tortilla
- Pico de Gallo (optional)
- Guacamole (optional)

DIRECTIONS

1. Place all ingredients in pressure cooker and close the lid. Make sure the release valve is fully closed. Select the **Poultry** function button followed by the **Start** button.
2. Once cooking is done, release the pressure immediately and let it fully release before opening the container.
3. Shred chicken with a fork.
4. Prep the rest of your taco as you would like, and enjoy.



General Tso's Chicken

Yield: 3-4 servings

Prep Time: 5m

Cook Time: 15m

INGREDIENTS

- 1 ½-2 lb chicken breast, cubed
- 6 tbs rice vinegar
- 7 tbs soy sauce
- ¼ c Hoisin sauce
- 3 tbs brown sugar
- ¼ tsp ginger
- 2 cloves garlic, minced
- 1 tsp red pepper flakes
- 2 tbs cornstarch
- 1 green onion, chopped

DIRECTIONS

1. Place cubed chicken, rice vinegar, 6 tbs soy sauce, hoisin sauce, brown sugar, ginger, garlic, and red pepper in pot, and stir well.
2. Close lid, ensure the valve is closed, and select the the **Poultry** function followed by the **Start** button.
3. Once machine is done, make sure to quick release and wait for the steam to finish releasing from the top.
4. Place your pot back on **Sauté**, and whisk in cornstarch and 1 tbs of soy sauce. Mixture will turn thick and bubbly after about 2 minutes.
5. Serve with chopped green onion.



Soup

Pressure: Medium

Less: 15m

Normal: 25m

More: 35m



Classic Chicken and Vegetable Soup

Yield: 6-8 servings

Prep Time: 15m

Cook Time: 25m

INGREDIENTS

- 2 c leeks
- 1 c carrot
- 1 c celery
- 1 tbs garlic
- 6 sprigs of thyme
- 1 tsp pepper
- 1 tbs salt
- 3-4 lb whole chicken
- 1 c white wine
- 8 c chicken broth or water
- 1 c zucchini
- ½ lemon, squeezed
- ½ c parsley

DIRECTIONS

1. Combine leeks, carrots, celery, garlic, thyme, salt, pepper, chicken, wine and broth or water in the pressure cooker.
2. Secure the lid, and press the **Soup** function, then the **Start** button.
3. Once done, quick release the pressure cooker.
4. Take chicken out of soup and place on a cutting board to cool. While the chicken is cooling, discard the sprigs of thyme.
5. Add zucchini, lemon, and parsley to soup.
6. Remove and discard the skin and bones from the chicken. Cut meat into ½ in pieces.
7. Add chicken meat back to soup. Taste soup and adjust with salt and pepper.



Corn & Coconut Soup

Yield: 4-6 servings

Prep Time: 15m

Cook Time: 35m

INGREDIENTS

Corn and Coconut Soup

- 1 tbs coconut oil
- 1 sweet onion, diced
- 2 jalapeños, seeded and chopped
- 1 c cilantro stems, chopped
- 2 tsp paprika
- 2 limes, zested and juice reserved for relish
- 6 corn, cob cut in half crosswise, kernels cut off, reserve kernels of one corn for relish
- 6 c chicken broth
- 2 cans coconut milk
- 2 tsp salt
- 1 tsp pepper

Corn Salsa

- 1 tbs coconut oil
- 1 sweet onion, diced
- 2 jalapeños, seeded and chopped
- 1 c chopped cilantro stems
- 2 tsp paprika
- 2 lime, zested and juice reserved for relish
- 6 corn, cob cut in half crosswise, kernels cut off, reserve kernels of one corn for relish
- 6 c chicken broth
- 2 cans coconut milk
- 2 tsp salt
- 1 tsp pepper

DIRECTIONS

1. Set **Sauté** function to 15 minutes and add coconut oil. Once melted, add onions and stir to coat them in the oil. Stir onions occasionally, about every 3 minutes, to allow them to caramelize.
2. In the last two minutes, add jalapeño, cilantro, paprika, and lime zest, stirring occasionally until the time is done.
3. Add corn cobs, kernels from two ears of corn, chicken broth, coconut milk, salt and pepper; stir until combined.
4. Select the **Soup** function, then **Adjust** to "**Less/Low**" and securely close the lid, and ensure the pressure valve is closed.
5. While soup is cooking, combine all salsa ingredients in a bowl. Add salt to taste
6. Quick release the pressure when done.
7. Throw away corn cobs and blend soup until smooth.
8. Taste the soup and add more salt or pepper if desired.
9. Top with corn salsa to serve.



Chicken Tortilla Soup

Yield: 4-6 servings

Prep Time: 5m

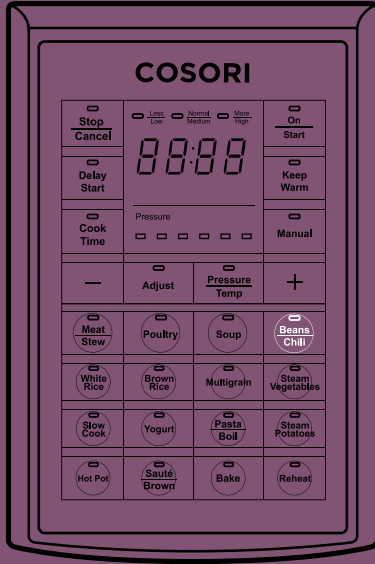
Cook Time: 17m

INGREDIENTS

- 4 c chicken broth
- 2 c vegetable broth
- 6 oz tomato paste
- 1 packet of taco seasoning
- 2 tsp chili powder
- 1 tbs cumin
- ½ tsp salt
- 2 cloves of garlic, minced
- 1 large onion, diced
- 1-2 lbs cooked chicken breast, cubed
- ½ lime, juiced
- tortilla strips (optional)
- 2 avocados (optional)

DIRECTIONS

1. Place the broths, tomato paste, all seasonings, garlic, and onion into your pressure cooker; mix well. Close lid, and make sure pressure valve is closed. Press **Soup** function and **Adjust** to "**Less/Low.**"
2. Once done, quick release pressure, and open lid carefully.
3. Place pressure cooker on **Sauté** function. Add your pre-cooked chicken and squeeze half of a lime into the cooker. Stir, and let cook for 2-3 more minutes.
4. Serve with avocado and tortilla strips, and enjoy.



Beans/Chili

Pressure: High		
Less: 5m	Normal: 11m	More: 30m



Simple Southern Chili

Yield: 6 servings

Prep Time: 10m

Cook Time: 24m

INGREDIENTS

- 1-2 lb ground beef
- ½ tsp baking soda
- 1 tbs water
- Dash of seasoning salt
- Dash of lemon pepper
- 1 large onion
- 2 tbs oil
- 2 (14.5 oz) crushed tomatoes, canned
- 16 oz pinto beans, canned and drained
- 16 oz black beans, canned and drained
- 3 garlic cloves, minced
- 2 tbs chili powder
- 2 tbs cumin powder
- 2 tsp oregano
- 1 tsp garlic powder
- 2 tsp seasoning salt
- ½ tsp chili flakes
- 1 c beef broth
- Pepper to taste
- Green onions, chopped (optional)

DIRECTIONS

1. Place oil and ground beef in the pot. Press **Sauté**, then add in baking soda, water, seasoning salt, and lemon pepper. Stir/mash the beef and cook it thoroughly (about 10-15 minutes).
2. Once meat is browned, add onion and garlic to the mixture and cook for 2 more minutes, stirring everything together.
3. Add tomatoes, followed by spices, then broth, then lastly beans. Stir only slightly. Lock the lid, and make sure the pressure valve is closed. Press the **Beans/Chili** function and press **Start**.
4. When the cook time time is up, release the pressure, and carefully open the lid.
5. Stir well for a few minutes, adding pepper to taste.
6. Serve with chopped green onions on top.



Mexican Cilantro Lime Black Beans

Yield: 4-6 servings

Prep Time: 5m

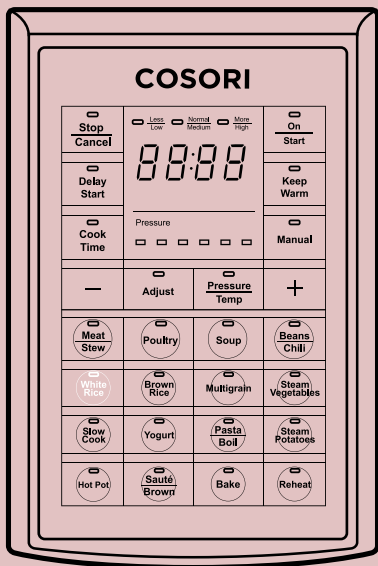
Cook Time: 45m

INGREDIENTS

- 2 c dry black beans
- 1 onion, chopped
- 2 tsp olive oil
- 4 cloves fresh garlic, chopped
- 1 tbs chili powder
- 1 tsp paprika
- ½ tsp cumin
- 2-3 tsp salt
- 3 ½ c water
- 1 lime, juiced

DIRECTIONS

1. Add beans, onion, olive oil, garlic, water, chili powder, smoked paprika, and salt to the pot. Secure the lid and make sure pressure valve is closed. Press the **Beans/Chili** function and **Adjust** to **"More/High"**. Then press **Start**.
2. Once machine is done cooking, allow it to naturally release the pressure for about 10 minutes.
3. Carefully open the lid, then press **Sauté** function. Add the juice of one lime and stir well. Taste and adjust seasonings if desired. Stir for 2-3 minutes, then scoop out to serve.



White Rice

Pressure: Medium

Less: 3m

Normal: 6m

More: 8m



Mexican Rice

Yield: 8 servings

Prep Time: 4m

Cook Time: 8m

INGREDIENTS

- 4 c rice
- 3 c chicken broth
- 2 c tomato paste
- 4 garlic cloves, minced
- 1 onion, chopped
- 2 tbs olive oil
- 2 tsp cumin
- 2 tsp seasoning salt
- Pinch of chile powder

DIRECTIONS

1. Add the oil and the chopped onion to the pressure cooker, and set the **Sauté** function for 5 minutes, stirring occasionally.
2. Add the rest of the ingredients to the pot and stir them all together. Close the lid and press the **Rice** function, and then **Adjust** to "**Less/Low**" followed by the **Start** button.
3. Once the cooking is done, release the pressure. Carefully open the pot. Stir again and serve.



Cilantro Rice

Yield: 6 servings

Prep Time: 3m

Cook Time: 11m

INGREDIENTS

- 2 c long grain white rice
- 2½ c water
- 4 tbs olive oil
- 2 tsp salt
- ½ garlic clove, minced
- 1 lime, juiced
- 6 tbs fresh chopped cilantro

DIRECTIONS

1. Add the rice, water, 3 tbs oil, garlic, and salt to the pressure cooker pot and stir.
2. Close the lid, and make sure pressure valve is closed. Press the **Rice** function, and **Adjust** to "**Less/Low**", then press the **Start** button.
3. When the rice is finished cooking and machine beeps, do not touch the machine for 5 minutes, and allow it to naturally release. After 5 minutes, open the pressure valve and carefully open your machine.
4. While the pot is in "**Keep Warm**" mode, add the last tablespoon of oil, followed by the chopped cilantro, and squeeze one lime on top. Mix together well for 2-3 minutes.



Brown Rice

Pressure: High

Less: 13m

Normal: 15m

More: 20m



Healthy Fried Rice

Yield: 4-6 servings

Prep Time: 10m

Cook Time: 25m

INGREDIENTS

- 2 c brown rice
- 4 c water
- 2 tsp sesame oil
- 3 eggs
- Salt & pepper
- 1 c mixed vegetables, defrosted
- 1 garlic clove, minced
- Soy sauce to taste

DIRECTIONS

1. Add rice and water to pressure cooker, close and seal lid, and make sure pressure valve is closed. Press the **Brown Rice** function, followed by the **Start** button.
2. While rice is cooking, heat a pan over medium heat. Whisk eggs together with salt and pepper. Pour oil in pan, then add eggs, stirring until eggs scramble.
3. Once rice is done cooking, stir in rice, mixed vegetables, and garlic.
4. Lastly, add soy sauce one tablespoon at a time, stir, and then taste. Repeat until desired taste is reached.



Mushroom Brown Rice Pilaf

Yield: 9-12 servings

Prep Time: 10m

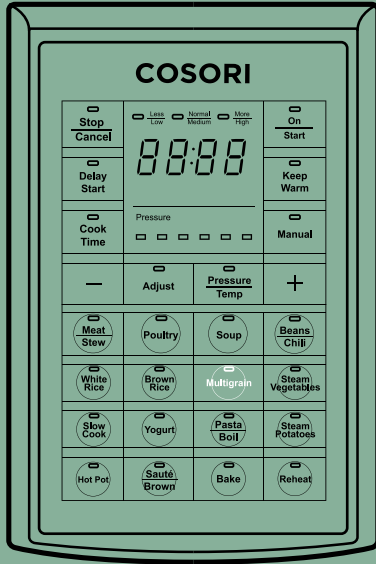
Cook Time: 20m

INGREDIENTS

- 1 c onions, diced
- 8 oz mushrooms, sliced
- 3 c brown rice
- 4 ½ c chicken broth

DIRECTIONS

1. Combine ingredients in the pressure cooker.
2. Secure lid onto pressure cooker. Press the **Brown Rice** function and **Adjust** to **"More/High"**. Then press the **Start** button.
3. Once cooking is done fluff the rice with a fork.



Multigrain

Pressure: High

Less: 6m

Normal: 10m

More: 20m



Coconut Scented Quinoa

Yield: 6-10 servings

Prep Time: 5m

Cook Time: 6m

INGREDIENTS

- 2 c quinoa
- 2 c full fat coconut milk
- 2 c water
- 1/3 c toasted coconut chips

DIRECTIONS

1. Combine ingredients in the pressure cooker.
2. Secure lid onto pressure cooker, press the **Multigrain** function, **Adjust** to "**Less/Low**", and press the **Start** button.
3. Once done fluff quinoa with a fork and garnish with toasted coconut chips.



Cinnamon Oats

Yield: 6-8 servings

Prep Time: 3m

Cook Time: 25m

INGREDIENTS

- 1 c steel cut oats
- 4 c water
- 1 tsp cinnamon
- Optional toppings: milk, honey, brown sugar, toasted nuts

DIRECTIONS

1. Combine oats, water, and cinnamon in pot.
2. Secure lid, press the **Multigrain** function and then the **Start** button.
3. Once done allow the pot to naturally release for 10-15 minutes.
4. Open lid, stir oatmeal, and plate in a bowl with optional toppings.



Steam Vegetables

Pressure: High		
Less: 2m	Normal: 7m	More: 12m



Artichoke Appetizer

Yield: 2 servings

Prep Time: 3m

Cook Time: 12m

INGREDIENTS

- 1 artichoke
- 1 c water
- 1 c extra virgin olive oil
- 1 garlic clove, minced
- Sprinkle of sea salt & cracked pepper

DIRECTIONS

1. Place artichoke in pressure cooker with 1 c of water. Close lid, and ensure the steam valve is closed. Press the **Steam** function, and then **Adjust** to "**More/High**", followed by the **Start** button.
2. While artichoke is cooking, in a dip bowl, combine olive oil, garlic, salt, and pepper. Stir together.
3. Once artichoke is cooked and all steam is released, serve with the dipping oil on the side.



Garlic Broccoli

Yield: 2-3 servings

Prep Time: 5m

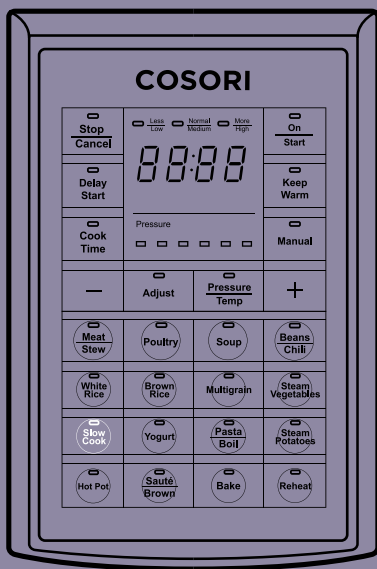
Cook Time: 3m

INGREDIENTS

- 1-2 heads of broccoli
- ½ c water
- 6 cloves of garlic, minced
- 1 tbs olive oil
- Fine sea salt (or table salt) to taste

DIRECTIONS

1. Pour water in the pot, followed by the steamer rack. Place the broccoli onto the steamer rack. Lock the pressure cooker lid and press the **Steam Vegetables** function, then press **Adjust** to "**Less/Low**", followed by the **Start** button.
2. After cooking, quick release the pressure and open carefully. Remove water, broccoli, and steamer rack.
3. Press the **Sauté** function and place remaining ingredients in the pot. Stir for 30 seconds.
4. Cut broccoli into pieces and place in the pot and stir for 30 more seconds.
5. Remove the cooked broccoli from the pressure cooker and enjoy.



Slow Cook

Low	Medium	High
Average low for slow cookers: 193°F	Average medium for slow cookers: 200°F	Average high for slow cookers: 204°F
8h	6h	4h



Pasta Fagioli

Yield: 8 servings

Prep Time: 10m

Cook Time: 4-8h

INGREDIENTS

- 1 tbs extra virgin olive oil
- 1 lb lean ground beef
- 2 whole carrots, diced
- 4 celery stalks, diced
- 1 medium red onion, diced
- 1 garlic clove, minced
- 28 oz can crushed tomatoes
- 14 oz beef broth
- 2 whole bay leaves
- 1 tsp dried oregano
- 1 tsp dried basil
- ½ tsp dried thyme
- ½ tsp seasoning salt
- Salt and pepper to taste
- 1 can (15 oz) cannellini beans, drained
- 1 can (15 oz) red kidney beans, drained
- 1 cup gomiti pasta, uncooked

DIRECTIONS

1. Add olive oil to a large skillet and add in ground beef. Cook until browned and no longer pink.
2. Place the beef in the pot, with the rest of the ingredients except for the beans and pasta. Press the **Slow Cook** function, and press **Adjust** to **"More/High"** to cook on high for 4 hours or **"Less/Low"** to cook on low for 8 hours. Place glass lid, and press the **Start** button.
3. 30 minutes before finished stir in beans and pasta.
4. Once done, discard bay leaves, and serve.



White Chocolate Fudge

Yield: 8 servings

Prep Time: 5m

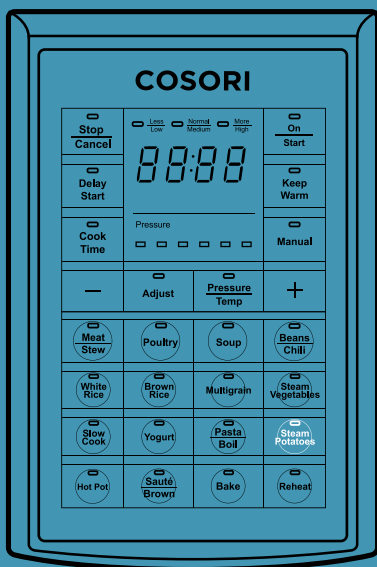
Cook Time: 7h 10m

INGREDIENTS

- 9 oz of caramel condensed milk
- ½ tbs vanilla extract
- ¾ tbs butter
- 300 g white chocolate chips

DIRECTIONS

1. Pour condensed milk, vanilla extract, butter, and white chocolate chips into the pressure cooker.
2. Close lid, press the **Slow Cook** function, and set time for 1 hour. Stir every 15 minutes.
3. Once the cooking is complete, pour fudge in a tray and place in fridge for 5-6 hours.
4. Once solid and cold, remove from fridge, and cut into pieces.



Steam Potatoes

Pressure: High		
Less: 10m	Normal: 25m	More: 30m



Potato Salad

Yield: 4 servings

Prep Time: 6m

Cook Time: 10m

INGREDIENTS

- 1 lb scrubbed new potatoes
- 1 c water
- ¼ c Greek yogurt
- ¼ c buttermilk
- 1 clove garlic, finely chopped
- 1 tsp freshly ground black pepper
- 2 tbs lemon zest
- 2 tbs chopped dill
- 1 tsp salt

DIRECTIONS

1. Place potatoes and water in the pot and close the lid. Press the **Steam Potatoes** function, **Adjust** time to 5 minutes, and press **Start**.
2. While the potatoes cook, combine all other ingredients in a medium bowl.
3. Once cooked, allow the Cosori cooker to naturally release pressure for 5 minutes, then open the pressure release valve. Open the lid and drain the potatoes. Slice them in half and toss with the sauce.
4. Best served at room temperature.



Russet Red Mashed Potatoes

Yield: 6-8 servings

Prep Time: 10m

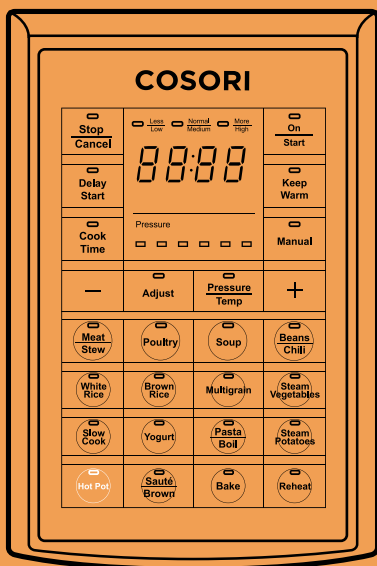
Cook Time: 10m

INGREDIENTS

- 3+ lb red potatoes, halved
- 1 c water
- 2 tsp salt
- $\frac{3}{4}$ c 2% milk, room temperature
- 6 tbs butter, softened
- 2 cloves garlic, minced
- 6 green onions, chopped
- 2 tbs parsley, dry or fresh
- Black pepper to taste

DIRECTIONS

1. Add water, salt, and potato chunks to the pressure cooker. Close lid, and make sure pressure valve is closed. Press the **Steam Potatoes** function, and then **Adjust** to "**Less/Low**", followed by **Start**.
2. Once done cooking, release the pressure, and carefully open lid. Drain the water from the pot.
3. Hand mash the potatoes and add milk slowly, about 1 tbs at a time. Use the milk as desired, less milk for a chunkier mash, more milk and mashing for a smoother texture.
4. Add remaining ingredients, and continue mashing until desired texture.
5. Serve immediately.



Hot Pot

Low: 100°F

Medium: 130°F

High: 248°F



Coq Au Vine Broth

Prep Time: 5m

Cook Time: 5-6m

INGREDIENTS

- 1 bottle of red wine (blend/table suggested)
- 3 c chicken broth
- 10 green onions, chopped
- 5 mushrooms, sliced
- 1 garlic clove, minced
- 2 tsp onion flakes
- 1 tsp chili flakes
- 2 tsp seasoning salt
- 1 tbs black pepper, whole or crushed
- Pinch of parsley
- Pinch of rosemary

DIRECTIONS

1. Place all ingredients in pressure cooker. Press the **Hot Pot** function, then the **Start** button.
2. Stir occasionally. Once pressure cooker beeps, prepare your dippers for cooking.
3. Skewer, fork, or spear your dipper, and let sit in the broth until your dipper is fully cooked.

Suggested Dippers: chicken, steak, carrots, broccoli, mushrooms, potatoes



Salted Caramel Dessert

Prep Time: 2m

Cook Time: 1h

INGREDIENTS

- 25 soft caramels, unwrapped
- 1/3 c milk or heavy cream
- 1/3 c mini marshmallows
- Pinch fine sea salt

DIRECTIONS

1. Add caramels, milk, and marshmallows to the pot. Press the **Hot Pot** function, then the **Start** button.
2. Let cook for 60 minutes, stirring occasionally.
3. Skewer, fork, or spear your dipper, then dip into the pot and enjoy.

Suggested Dippers: apples, pretzels, marshmallows, cookies, strawberries, chocolate



Sauté/Brown

Low: 266°F

Medium: 284°F

High: 302°F



Corn Sauté

Yield: 6 servings

Prep Time: 4m

Cook Time: 15m

INGREDIENTS

- 1 tbs oil
- 2 scallions, sliced
- 4 garlic cloves, minced
- 32 oz frozen corn
- ½ c butter, sliced
- 3 tsp seasoning salt
- 4 tsp black pepper
- 1 tsp chili powder

DIRECTIONS

1. Set pressure cooker on **Sauté**, then press the **Start** button.
2. Place oil, scallions, and garlic in pressure cooker, and stir for 2-3 minutes.
3. Next add frozen corn and pieces of butter and stir. Let this cook for 5 minutes.
4. Add seasoning and mix.
5. Taste, and continue to season to taste. Serve warm.



Popcorn

Yield: 2-3 servings

Prep Time: 1m

Cook Time: 5m

INGREDIENTS

- 3 tbs of coconut oil
- 2 tbs of butter
- ½ c popcorn kernels

DIRECTIONS

1. Press the **Sauté** function, and press **Adjust** to "**More/High**". Add coconut oil and butter to pot and wait about 1 minute.
2. Pour in corn kernels. Stir and make sure the oil and butter fully cover all the kernels.
3. Cover with glass lid. In about 2 minutes the corn will start popping. When about two thirds of the corn has popped, press **Stop/Cancel** on the machine. Keep covered until the final kernels pop.
4. Add salt and any seasonings of choice.



Lemon Garlic Chicken

Yield: 2 servings

Prep Time: 5m

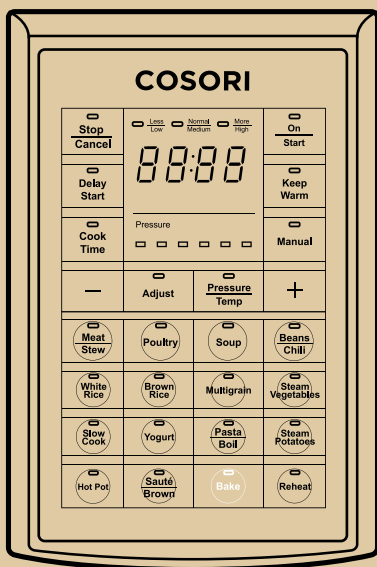
Cook Time: 5m

INGREDIENTS

- 1 tbs virgin olive oil
- 2 boneless, skinless chicken breast halves
- 2 tbs garlic powder
- 1 tsp salt
- 1 ½ tsp ground black pepper
- 1 lemon, juiced

DIRECTIONS

1. Press the **Sauté** function, then press the **Start** button.
2. Add olive oil inside the inner pot once heated.
3. Season chicken with salt and pepper.
4. Place chicken in pot with olive oil. Cook chicken, adding garlic powder on both sides.
5. Turn chicken frequently until browned for 3-5 minutes.
6. Pour lemon juice on each side.
7. Serve using tongs.



Bake

Pressure: High

Less: 20m

Normal: 25m

More: 30m



Peach Cobbler

Yield: 4-6 servings

Prep Time: 2m

Cook Time: 20m

INGREDIENTS

- Melted butter, or PAM grease
- 2 tbs water
- 1 can peaches
- 1 can peach pie filling
- 1 box (15.25 oz) yellow cake mix
- ½ c butter, melted
- 1 tsp ground cinnamon
- 1 tbs brown sugar
- Vanilla ice cream (optional)

DIRECTIONS

1. Prep pot with melted butter, pam, or grease to begin.
2. Place ingredients in the pot in the following order: water, canned peaches, followed by the peach pie filling. Do not stir.
3. Mix the yellow cake mix, melted butter, cinnamon, and sugar in a separate bowl. Make sure all ingredients are well combined; the mixture will be thick and stiff.
4. Sprinkle the second mixture on top of peaches in pressure cooker. Close the lid, and make sure the pressure valve is closed. Press the **Bake** function, and **Adjust** to "**Less/Low**". Then press the **Start** button.
5. Once the time is complete, quick release the pressure, and open carefully.
6. Serve in a bowl with a scoop of ice cream.



Pumpkin French Toast Casserole

Yield: 4-6 servings

Prep Time: 10m

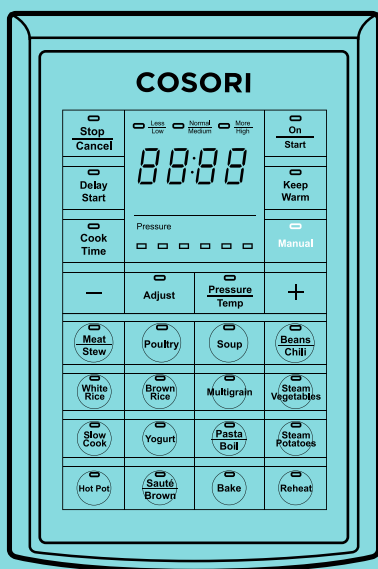
Cook Time: 25m

INGREDIENTS

- 3 eggs
- 1 c of milk
- 1 c pumpkin purée
- ½ c sugar
- 1 tsp vanilla extract
- 1 tsp cinnamon
- Pinch of nutmeg
- ½ loaf of french bread, cut into 1½in chunks
- Maple syrup

DIRECTIONS

1. Combine all ingredients except for the bread in a 2-qt bowl that will fit in the pressure cooker. Whisk together all ingredients except bread until well combined and sugar has disintegrated.
2. Add bread to egg mixture and mix until bread is well coated.
3. Add 3 c of water to the pressure cooker, then top with the steam rack and then the bowl containing the french toast mixture. Secure lid, press **Bake** and then the **Start** button.
4. Once done enjoy the casserole with maple syrup.



Manual Setting



Quick Deviled Eggs

Yield: 4 servings

Prep Time: 5m

Cook Time: 7m

INGREDIENTS

- 6 eggs
- 2 c of water
- $\frac{3}{4}$ c of hummus
- Salt & pepper
- Dash of paprika
- Chopped chives

DIRECTIONS

1. Place eggs in the pressure cooker with the water, and close. Set **Steam** function to 6 minutes.
2. Once cooking is done, release steam, and remove eggs.
3. Cut eggs in half and remove yolk.
4. Mix hummus with salt and pepper, and scoop into center of egg.
5. Garnish with paprika and chives.



Spring Veggie Risotto

Yield: 4-6 servings

Prep Time: 10m

Cook Time: 12m

INGREDIENTS

- 3 tbs butter
- 1 shallot, finely diced (about ¼ c)
- 4 c mushrooms, sliced
- 2 c Arborio rice
- 6 c chicken broth
- 2 c pecorino romano
- 2 c asparagus, cut into 1in pieces
- ½ c prosciutto, cut into thin ribbons
- Salt & pepper

DIRECTIONS

1. Set the **Sauté** function to 6 minutes. Add butter and allow it to melt, then add shallots. Stir for about 2 minutes. Add in rice and stir until well-coated in butter. Then add in mushrooms and stir.
2. Once time is up, add in 3 cups of chicken broth. Press the **White Rice** function and set time for 5 minutes. Secure lid onto pot.
3. Set your oven to broil, and toss asparagus and prosciutto in salt and pepper on a sheet pan. Cook until asparagus is just softened and prosciutto begins to crisp, about 5 minutes.
4. Once rice is done, immediately quick release the pressure. Add cheese, stirring vigorously.
5. Taste risotto and add salt and pepper. Top the risotto with asparagus and prosciutto.



Tilapia with Lemon and Cherry Tomatoes

Yield: 2 servings

Prep Time: 15m

Cook Time: 5-7m

INGREDIENTS

- 2 tbs extra-virgin olive oil
- 2 tilapia filets, $\frac{1}{2}$ - $\frac{3}{4}$ in thick
- 4 thin lemon slices, no seeds
- 4 sprigs of fresh thyme
- 2 cloves of garlic, thinly sliced
- 16 cherry tomatoes, halved
- 2 tsp drained bottled capers
- Salt & pepper

DIRECTIONS

1. Create a foil square that is slightly larger than inner pot then fold up the edges to create a lip, similar to a small pan.
2. Season both sides of fish with salt and pepper, then place fish on foil. Top each fillet with two sprigs of thyme and two slices of lemon.
3. Set **Saute** function to 3 minutes. Add oil and allow to heat up for 2 minutes. Add garlic to pot, stirring occasionally, until pale golden and fragrant, about 30 seconds. Add tomatoes and capers and saute until time turns off.
4. Pour tomato mixture evenly over the fish. Fill pot with 3 cup of water, top with wire rack and foil pan with fish.
5. Press the **Steam** button, adjust time to 3-5 minutes and securely close the lid (time varies by thickness of fish).
6. Quick release the pressure when done.
7. Transfer fish to plate and top with tomatoes and juices.

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