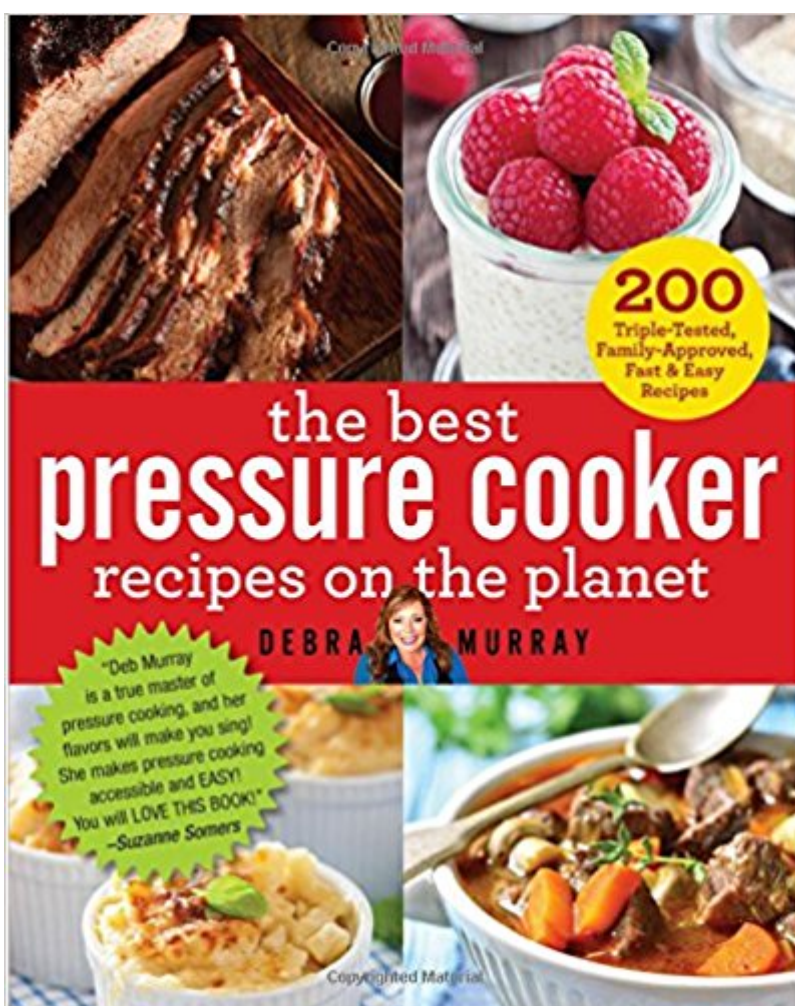


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# The Best Pressure Cooker Recipes On The Planet: 200 Triple-Tested, Family-Approved, Fast & Easy Recipes



## Synopsis

The "Prophet of Pressure Cooking" Debra Murray brings you 200 incredible pressure cooking recipes for your family table. Preparing delicious suppers and magnificent desserts doesn't have to be work - with the magic of a pressure cooker and this book of easy-to-follow recipes, you can have soon-to-be family favorites ready in a fraction of the time!\*Perfect to use with the Instant Pot or any other pressure cooker brand!\*Make mealtime easy with 200 incredible recipes!\*Includes 75 full-color photos throughout\*Wow your family and guests with hearty stews, healthy vegetables, nourishing one-pot-wonders, and sumptuous desserts - all from a pressure cooker!\*Finally, spend more time enjoying delicious meals than it took to prepare them. These triple-tested recipes are the saving grace of busy families. With The Best Pressure Cooker Recipes on the Planet, you can savor incredible meals without the pressure!

## Book Information

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## Customer Reviews

"For 20 years Deb Murray has dazzled me with succulent stews, fall-off-the-bone ribs, perfect artichokes made in minutes, and warm pudding cakes. She is a true master of pressure cooking, and her flavors will make you sing! She makes pressure cooking accessible and EASY! I love her dearly, and you will LOVE THIS BOOK!" -Suzanne Somers

Debra Murray is the sweetheart of on-air food demonstration. With more than 20 years of experience as an accomplished cookbook author, food stylist, and E! personality, perfecting cooking is more than just a job - it's what makes her tick. Debra Murray resides in Tampa, Florida.

I ordered this book to go with the Instant Pot I purchased for my son and DIL on Black Friday. When it arrived today, I began to thumb through it, thinking it might be something I'd want for myself. Sadly, this book does not live up to its 5 star reviews. To be sure, it has a lot of very good recipes. But it also has some major flaws. For those new to pressure cooking, there are no timing adjustments for electric pressure cookers for longer cooking recipes. Nor is there any mention made of the need to add time in the short list of tips at the front of the book. Thus, even experienced cooks who are new to pressure cooking will be confused because some things come out perfectly fine (cook time 15 minutes or less) and others will be woefully undercooked (cook times over 30 minutes). Some things in it are just wrong. For example, for Spicy Italian Meatloaf we're instructed to place the shaped loaf on a rack in the PC. This is a mistake for people who own a wire rack, as it will cause the meat to sink around and adhere to the wires of the rack as it cooks. An aluminum foil sling solves this problem, but isn't mentioned. A new cook won't know this. It also suffers from poor organization. The chapter on Grains and Pasta lists no pasta recipes at all, although I found at least nine in the chapter of One-Pot Wonders. Why are there no pasta recipes in the pasta chapter? Going to Pasta in the index yields but one recipe. All pasta recipes are listed in the index by name alone. This is poor organization, because the only way to find a pasta recipe is to look through each recipe in the table of contents. Holiday Brisket with Root Vegetables is listed under Beef in the index, why isn't Mac and Cheese listed under Pasta? The chapter of One-Pot Wonder is hilarious, because I expected to find mostly complete meals here (no explanation is given of what makes a recipe a one-pot wonder). Instead, I found a lot of side dishes like Mac and Cheese and Scalloped Potatoes with Ham. There are some main dishes there, too, but overall I think it's a silly chapter that only makes things more confusing. Some recipes included just seem odd to me, because they're no faster nor easier to cook in a pressure cooker than on a stovetop, and some require only 1 skillet. Things like Chicken Marsala and Chicken Piccata. Why would I want to dirty a big pot and lid when I can cook them in a single skillet without a lid in the same amount of time? Although if I lived in a college dorm with only my electric pressure it would be nice to know I can cook them. I've given the book 3 stars because most of the recipes I looked at are sound (meatloaf being a notable exception), but the lack of timing conversions for electric pressure cookers, inclusion of only one very short timing chart (again, no difference between electric and stovetop) and hideous organization make it a lot less useful it could be.

I like the recipes in this book. I would really enjoy it more if there were more pictures in it. She uses real easy to find in neighborhood grocery store. I like how she breaks down the book too.

This book is written with a stove-top pressure cooker in mind, but can be adjusted for say a Cuisinart which has low and high pressure, not sure about an Instant Pot.

This is only book you need.

There are a lot of recipes in the book involving chicken, I just wish there were a few more fir beef and pork. The recipes are quick and very easy to follow. The ingredients are average ingredients that anyone should have readily available or have little difficulty finding in their local grocery store.

My daughter-in-law has made several recipes in her pressure cooker from this cookbook since receiving it a couple of week after Christmas as a Christmas gift.

I has some good recipes in it, but wished there was more. Some good tips on using pressure cooker for newbies like me.

Has some great recipes and easy to understand instructions. Well Done.

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