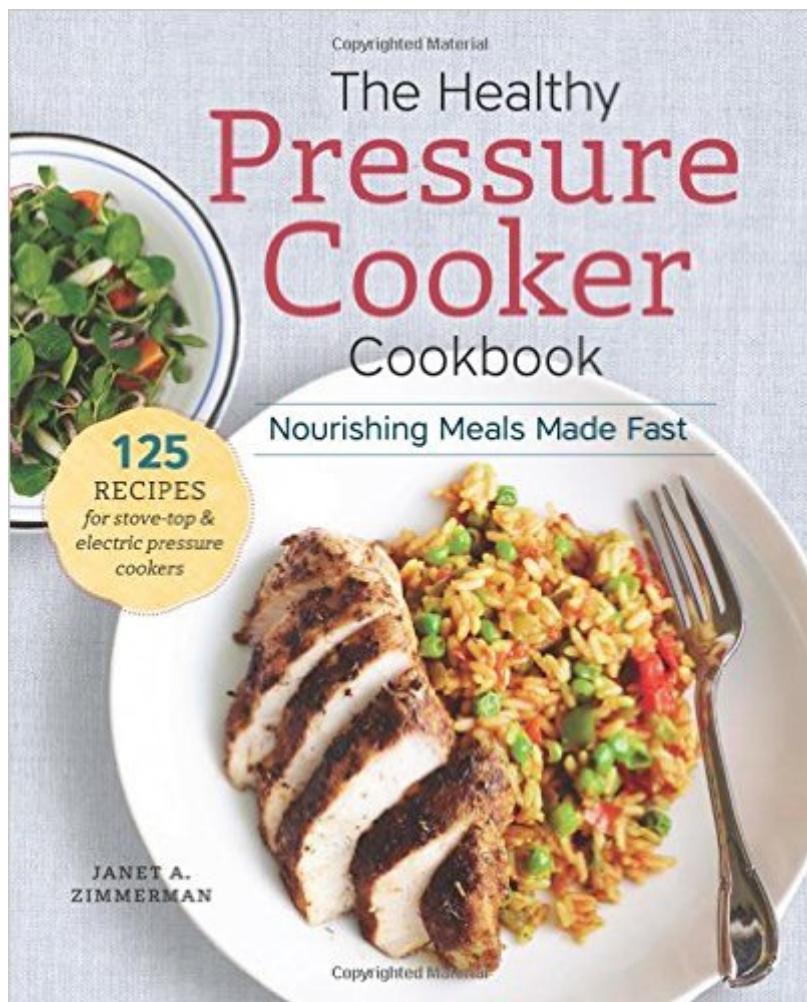


The book was found

The Healthy Pressure Cooker Cookbook: Nourishing Meals Made Fast



Synopsis

Tasty, timesaving recipes for busy cooks using stove-top or electric pressure cookers Pulled pork in 30 minutes. Sweet potato curry in 20 minutes. Steamed mussels in 10 minutes. It's not magic. It's what pressure cooking makes possible. Now that today's modern pressure cookers are safer than ever, there's no need to fear kitchen explosions—and no more excuses for ordering takeout or microwaving frozen dinners. In *The Healthy Pressure Cooker Cookbook*, Janet A. Zimmerman offers a mix of 125 classic, international, and modern pressure cooker recipes for all eaters who want to put whole foods meals on the table, but not spend all day cooking them. Here you'll find:

- The 10 must-know do's and don'ts of pressure cooking
- A step-by-step guide to using your pressure cooker
- Guidance for adapting your favorite recipes for the pressure cooker
- Recipes with pressure cooking times and preparations for both stove-top and electric pressure cookers
- Nutritional information with every recipe and labels for Paleo, gluten-free, vegetarian, vegan, and one-pot meals to help you find the recipe that's right for you

Recipes include: Bone Broth, Smoked Salmon Chowder, Honey-Chipotle Chicken Wings, Asian Pork Sliders, Beef Barbacoa Tacos, Three-Bean Vegetarian Chili, Balsamic-Braised Brussels Sprouts, and more!

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Customer Reviews

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Roasted Tomato Soup [View larger](#) Serves 2 Pressure: High Time under Pressure: 10 minutes Release: Quick One Pot, Paleo 3 tablespoons olive oil 1/2 cup sliced onion

Kosher salt 1 medium garlic clove, sliced or minced 1/4 cup dry or medium-dry sherry 1 (14.5-ounce) can fire-roasted tomatoes 1 small roasted red bell pepper, cut into chunks (about 1/4 cup) 1/4 cup Chicken Stock (page 262) or low-sodium broth 1/2 teaspoon ground cumin 1/2 teaspoon freshly ground black pepper 1 tablespoon heavy (whipping) cream (optional) **Roasted Tomato Soup Recipe** Some soups seem as though they should take forever to make, and this is one of them. When I started making it, it was a labor of love, or maybe insanity. It required first roasting tomatoes and peppers, then peeling and seeding them—and that was even before starting to make the actual soup. Then I discovered a shortcut: fire-roasted tomatoes, which meant I could make this soup anytime I wanted. Add the speed of a pressure cooker, and what used to take all day long now takes less than half an hour. You can leave the soup chunky or purée it if you prefer a smooth soup. 1. In a stove-top pressure cooker set over medium heat, or an electric cooker set to "brown", heat the olive oil until it shimmers and flows like water. Add the onions, and sprinkle with a pinch or two of kosher salt. Cook for about 5 minutes, stirring, until the onions just begin to brown. Add the garlic, and cook for 1 to 2 minutes more, or until fragrant. 2. Pour in the sherry, and simmer for 1 to 2 minutes, or until the sherry is reduced by half, scraping up any browned bits from the bottom of the pan. Add the tomatoes, roasted red bell pepper, and Chicken Stock to the pressure cooker. 3. Lock the lid in place, and bring the pot to high pressure (15 psi for stove top or 9 to 11 psi for electric). 4. Stove top: Maintain pressure for 10 minutes, adjusting the burner as necessary. 5. Electric: Cook at high pressure for 10 minutes. 6. After cooking, use the quick method to release pressure. 7. For a smooth soup, blend using an immersion or standard blender. Add the cumin and pepper, and adjust the salt, if necessary. If you like a creamier soup, stir in the heavy cream. 8. If using a standard blender, be careful. Steam can build up and blow the lid off if the soup is very hot. Hold the lid on with a towel, and blend in batches, if necessary; don't fill the jar more than halfway full. **Per Serving:** Calories: 287; Fat: 24g; Sodium: 641mg; Carbohydrates: 16g; Fiber: 4g; Protein: 4g

Mustard-Glazed Spare Ribs [View larger](#) Serves 2 Pressure: High Time under Pressure: 20 minutes Release: Natural Gluten Free **Mustard-Glazed Spare Ribs Recipe** 1 rack (about 1 1/2 pounds) spareribs 1 teaspoon kosher salt Freshly ground black pepper 1 cup Beef Stock (page 264) or low-sodium broth 3 tablespoons Dijon mustard 3 tablespoons packed brown sugar

It looks like there are some good recipes in this cookbook, but some of the ones I read look like they

have missing steps. For example, in "Pork Ragu" the instructions say to brown half the pork and remove to a plate and "You can brown the remaining pork for more intense flavor, but it's not necessary if you want to save time". Then you put Italian sausage and other ingredients in the cooker, cook, and serve over polenta or pasta. Hey... what happened to the pork? According to the instructions it's still sitting on the plate. Similarly, in "Pork Tenderloin with Rice Pilaf", you cook the pork and remove it to a plate or rack. Then you add other ingredients and cook. When you open the pressure cooker you quickly remove the pork to a plate or rack. But wait... it's still on the plate or rack! The instructions never said to put it into the cooker again. I hope at some point the author reviews these recipes and updates this book to make sure all the recipes have complete instructions.

Length: Print, 396 pages. Feel free to leave a comment at the end of the review or to search my profile for more good books or my email contact information. This book is targeted to men and women cooking in the home for themselves, family and friends. Although the author emphasizes "Healthy" what I most appreciate and, for me, what helps ensure these recipes are healthy is that they are full-flavored, with just the right touch of spice to satisfy one's palate. When food tastes genuinely good, without overdoing any particular aspect or flavor, and when it has just the right crunch and imparts that heartiness in ones mouth, it satisfies. At least, that was my experience in my own eatery in Oregon. What was the Kindle Sales Rank when this review was published? 11,730. This book has a myriad of mouth-watering dishes and sauces. Also addressed: chutney and sauces, etc. Several terrific photographs, as in any great cookbook are very helpful. There are 20 meat, 14 poultry, and 10 fish and seafood dishes, plus 16 soups & chilies, 18 bean and grain, and 17 dishes of vegetarian and slider recipes. Is this a book that I can read without having to read others first? With the conversion charts at the back of the book, and due to the vast variety of meals, there is no absolute necessity to read other books first. Still, what cook would not stock a dozen or so cookbooks on their shelves? Are there a lot of typos/misspellings, grammatical errors or other editing failures? I saw none. This is extremely well written and well edited, and exhibits outstanding layout. What sort of language does this writer use to amplify the points made? Standard English. EXCERPTS: Excerpt One is the Table of Contents. Excerpt Two is for Hummus, one of my favorite condiments while I lived for more than a decade in Egypt/Excerpt One "TOCCHAPTER ONEHEARTY, HEALTHY MEALS IN A FLASHCHAPTER TWOMEATSHORT RIBS WITH PORTER AND ONIONSBEEF BARBACOA TACOSGOULASHTOMATO-GLAZED MEATLOAFBEEF BOURGUIGNONMUSTARD-GLAZED SPARERIBSBEEF

STROGANOFFCORNED BEEF AND CABBAGEPOT ROAST WITH ROOT
VEGETABLESGARLIC-ROSEMARY BABY BACK RIBSPULLED PORK WITH MUSTARDY
BARBECUE SAUCEASIAN PORK SLIDERSPORK TENDERLOIN WITH BRAISED APPLES AND
ONIONSCHILI VERDEPORK RAGUITALIAN STUFFED PEPPERSPORK TENDERLOIN WITH
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MUSHROOMSHONEY-CHIPOTLE CHICKEN WINGSTURKEY TENDERLOIN WITH
SUN-DRIED-TOMATO PESTOCHICKEN THIGHS IN SHERRY VINEGAR SAUCECOQ AU
VINCHICKEN AND DUMPLINGSPENNE WITH CHICKEN, PEPPERS, AND ARUGULACURRIED
CHICKEN SALADTURKEY SLOPPY JOESINDIAN-STYLE CHICKEN IN YOGURT
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AND PRUNESCHAPTER FOURFISH AND SEAFOODCIOPPINOHALIBUT AND BOK CHOY WITH
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AND SHRIMPMASOOR DALRED BEANS AND RICESPICY CITRUS BLACK
BEANSÃ¢ÂœBAKEDÃ¢Â• BEANSFRIJOLES REFRITOS (REFRIED BEANS)POLENTA WITH
ROASTED RED PEPPERS AND ONION JAMTHREE-BEAN VEGETARIAN CHILIQUNOA
Ã¢ÂœRISOTTOÃ¢Â• WITH PROSCIUTTO AND ASPARAGUSARROZ VERDEWILD AND
BROWN RICE PILAFMEDITERRANEAN CHICKPEA SALADWHITE BEANS WITH ROSEMARY
AND PROSCIUTTOWILD RICE SALAD WITH WALNUTS, CELERY, AND
APPLESHUMMUSSPANISH RICE SHRIMP AND SAUSAGE JAMBALAYABLACK BEAN AND
SWEET POTATO TACOSCHAPTER SEVENVEGETABLES AND SIDESSPICY VEGETARIAN
STUFFED PEPPERSBOW TIE PASTA WITH MUSHROOM SAUCETHAI SWEET POTATO AND

SNAP PEA CURRYÃ¢ÂœSAUTÃ‰EDÃ¢Â• MUSHROOMSTANGY GARLIC MASHED POTATOESMASHED SWEET POTATOES WITH ROSEMARY AND PARMESANSTEAMED ARTICHOKEES WITH TWO DIPPING SAUCESRATATOUILLEBALSAMIC-BRAISED BRUSSELS SPROUTSBEETS AND GREENS WITH HORSERADISH SAUCEBEET SALAD WITH MINT AND FETA CHEESEBRAISED CELERY AND TOMATOESCURRIED CAULIFLOWERBRAISED RED CABBAGE AND APPLESGLAZED ONIONSCARROTS ESCABECHEWARM FRENCH POTATO SALADCHAPTER EIGHTBREAKFAST AND DESSERTÃ¢ÂœSOFTBOILEDÃ¢Â• EGGSEGG AND CHEESE BREAKFAST SANDWICHESBREAKFAST GRITS WITH CRANBERRIES AND ALMONDSSTEEL-CUT OATMEAL WITH APPLES AND CINNAMONCRUSTLESS QUICHE CUPS WITH BACON AND ONIONSINDIVIDUAL SPINACH AND FETA STRATASCINNAMON FRENCH TOAST BREAD PUDDINGBLUEBERRY AND PEACH COMPOTECOCONUT RICE PUDDING WITH DATESVANILLA-GINGER CUSTARDLEMON CUSTARDPOACHED PEARS IN PORT BRANDY-SPICED APPLESCHOCOLATE BROWNIE CAKEBOURBON-MAPLE BREAD PUDDINGBLUEBERRY CLAFOUTIMOLTEN GINGERBREAD CAKECREAMY ORANGE CHEESECAKESCHAPTER NINESTOCKS AND SAUCESCHICKEN STOCKBEEF STOCKBONE BROTHMUSHROOM STOCKONION JAMQUICK MARINARA SAUCERED TABLE SALSAAPPLESAUCECRANBERRY-APPLE CHUTNEYTOMATO RELISH PressureCooking Time ChartsMeasurement Conversion ChartsThe Dirty Dozen & the Clean FifteenAbout the AuthorZimmerman, Janet A. (2015-10-21). The Healthy Pressure Cooker Cookbook: Nourishing Meals Made Fast (Kindle Locations 49-239). Arcas Publishing. Kindle Edition.Excerpt Two:HummusMAKES 6 (Ã¢Â• -CUP) SERVINGS

PRESSURE: High

TIME UNDER PRESSURE: 3 minutes

RELEASE: Natural

GLUTEN FREE, VEGAN

Hummus is a wonderful condiment to have on hand. High in protein and fiber, itÃ¢Âœs a delicious addition to sandwiches or an easy and healthy snack. Making your own is simple and lets you add the flavorings you want. While tahini (sesame paste) is a common ingredient in hummus, itÃ¢Âœs not necessary. If you canÃ¢Âœt find it or donÃ¢Âœt want to buy it, the hummus will be fine without itÃ¢Âœ" although you may want to increase the olive oil to 3 tablespoons.2 tablespoons plus Ã¢Â• teaspoon kosher salt, divided 2 quarts water, dividedÃ¢Â• pound dried chickpeas (garbanzo beans)2 tablespoons plus 1 teaspoon olive oil, divided1 tablespoon freshly squeezed lemon juice, plus additional as needed1 tablespoon tahini (optional)Ã¢Â• teaspoon ground cumin, plus additional as needed1 large garlic clove, minced or pressed2 or 3 tablespoons ice water

Note: Because salt softens vegetable cell membranes, the relatively large amount in the cooking water results in chickpeas that are very soft, which is helpful when purÃ©eing them.

1. In a large bowl, dissolve 1 tablespoon of kosher salt in1

quart of water. Add the chickpeas, and soak at room temperature for 8 to 24 hours. Drain and rinse.2. To a stove-top or electric pressure cooker, add the chickpeas and 1 teaspoon of olive oil. Stir to coat the chickpeas. Add the remaining 1 quart of water and 1 tablespoon of kosher salt.3. Lock the lid in place, and bring the pot to high pressure (15 psi for stove top or 9 to 11 psi for electric). STOVE TOP: Maintain pressure for 3 minutes, adjusting the burner as necessary. ELECTRIC: Cook at high pressure for 3 minutes. When the timer goes off, turn the cooker off. Do not let it switch to the Å¢Â ¸ewarmÅ¢Â • setting.4. After cooking, use the natural method to release pressure.5. Unlock and remove the lid. Drain the chickpeas, and put them in the bowl of a small food processor. Add the remaining 2 tablespoons of olive oil, the remaining Å ¸ teaspoon of kosher salt, the lemon juice, tahini (if using), cumin, and garlic, and process until a coarse paste forms. Stop the machine several times, and scrape down the sides; donÅ¢Â Â™t worry if the mixture contains a few chunks, but it should be mostly smooth. Remove the cover from the feed tube, and with the motor running, pour in 2 tablespoons of ice water. Process until the purÅ©e is smooth, adding another tablespoon of water if necessary.6. While you can serve this immediately, it improves greatly if refrigerated for several hours or overnight. Place plastic wrap directly on the surface of the hummus so it doesnÅ¢Â Â™t dry out. It will keep for about 1 week covered and refrigerated. PER SERVING: CALORIES: 132; FAT: 8G; SODIUM: 105MG; CARBOHYDRATES: 12G; FIBER: 4G; PROTEIN: 4GZimmerman, Janet A. (2015-10-21). *The Healthy Pressure Cooker Cookbook: Nourishing Meals Made Fast* (Kindle Locations 3733-3770). Arcas Publishing. Kindle Edition. Bottom line Å¢Â ¸“ I love this cookbook and, with my wife, will be cooking several of these dishes in the coming years.

I canÅ¢Â Â™t explain why pressure cookers have virtually disappeared from American kitchens; theyÅ¢Â Â™ve been a staple in Cuban kitchens since their introduction. At a time when Americans wish to eat less meat and processed foods but are more pressed for time, a pressure cooker actually seems more essential to busy working mothers in American suburbs than for housewives in a lesser developed country. That said, whether youÅ¢Â Â™re a novice to pressure cookers or an old hand, Janet Zimmerman has written a fabulous cookbook. Newbies or old hands will find dozens upon dozens of recipes to love amongst the 125 that pack *The Healthy Pressure Cooker Cookbook: Nourishing Meals Made Fast*. No other cookbook Å¢Â ¸“ be it pressure cooker, slow-cooker, or conventional Å¢Â ¸“ has ever tempted me to make my own stock, but Janet ZimmermanÅ¢Â Â™s has! And so many of the recipes are a cut above what youÅ¢Â Â™d expect: Short Ribs with Porter and Onions, Garlic-Rosemary Baby Back Ribs, Chicken Thighs in Sherry Vinegar Sauce, Steamed

Mussels in Porter Cream Sauce, Poached Salmon in Dill Sauce, Bow Tie Pasta with Mushroom Sauce, Warm French Potato Salad, Blueberry and Peach Compote — the list goes on and on! At a mere 99 cents in the Kindle format, you'd be crazy not to buy Zimmerman's book! You'll make that back many times over by the time you've used this gem of a cookbook once or twice. A pressure cooker allows you to cook dried beans in a trice. Here's a tip Zimmerman doesn't provide — but that I will. You never, ever have to presoak beans. Ever. Simply rinse and pick them over to find the stray pebble or deformed bean, then increase the time under high pressure to 45 minutes. No having to soak overnight or any other such nonsense! A one-pound bag of beans is equivalent to four cans; you can do the math on your savings. Save time. Save money. Save hassle. Buy *The Healthy Pressure Cooker Cookbook: Nourishing Meals Made Fast*.

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