



## The Easy Pressure Cooker Cookbook

*Diane Phillips*

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## **The Easy Pressure Cooker Cookbook Diane Phillips**

What's the newest secret weapon for people who want hearty, slow-cooked food but don't have hours to spend in the kitchen? You guessed it the pressure cooker! Anyone with a taste for good, filling food made quickly will find the pressure cooker indispensable for getting dinner on the table. And this welcome guide will help them do it with more than 400 easy-to-follow recipes from stocks and sauces to vegetables and tender meats, and even elegant desserts like creme brulee plus tips on selecting and safely using pressure cookers. This authoritative compendium offers a modern take on a tried-and-true method, with recipes that prove that less cooking time doesn't mean less delicious. Who knew cooking could relieve so much pressure?

## **The Easy Pressure Cooker Cookbook Details**

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## **From Reader Review The Easy Pressure Cooker Cookbook for online ebook**

### **Beth Bandy says**

Lots of good recipes!

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### **Arlian says**

3.5 stars.

This book is sort of hard for me to review. As an avid canner, I use my pressure cooker all the time. But I've literally never used it for cooking. I know that they are a time (and fuel!) saving device, but there are no vegan pressure cooker cookbooks, and only a handful of vegetarian ones. This is a very straightforward omnivores cookbook. There is a vegetable section, but as is often the case with many omnivores, a lot of the vegetable recipes are flavored with meat. While some of the recipes could be converted to vegan/vegetarian, the vast majority of them would lose something in the conversion. Most of these recipes seem straightforward and no nonsense. There aren't any fancy surprises in here, but instead it seems to be a very good beginner book to have handy, if you are a omnivorous. I'm not trying to imply that this author is some sort of over the top carnivore, where every single meal has meat as the main focus, but meat is a very important flavor component to this author, meaning that this book is of limited usefulness to me and the kinds of guests I would be serving.

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### **Bookish Enchantment says**

This is a good all in one cookbook for those who don't cook a lot but want to used their pressure cooker to the full extent. One of the better pressure cooker books.

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### **Mallory Hall says**

I've only made the Jambayla recipe and it was a keeper. The rating is based on the fact that there a ton of recipes that are interesting and sound delicious yet are still simple to make and don't require obscure or excessive ingredients. This one makes me excited to cook, maybe even on a weeknight ;)

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### **Stephanie says**

I'm a big fan of some of Diane Phillips books. If you are one of many who are trying the electric pressure craze, you'll find many easy recipes in here to try. The ingredients should be easy for anyone to locate and the directions are very straightforward. It's one of the better pressure cooker recipes I've seen and you can use it for either an electric one or the old fashioned stove top version.

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**Varied Books says**

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Has recipes I could make vegan.

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