Electric Pressure Cooker Recipe Cookbook

Model No.: C2126-PC & C3120-PC
Thank you for purchasing the 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.

This cookbook features recipes for two of our pressure cooker models depending on your purchase or preferences. The 2qt is more compact in size and ideal for serving 1-2 guests, while the 6qt is ideal for serving more guests or your family. We’re including recipe instructions to suit your lifestyle.

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!

**Share Your Recipes with Us!**

We’re committed to providing you with a community to bring out the best inner home cooking chef in you. Share your recipes and join the conversation!

#CosoriCooks

**NOTE:** Recipe ingredients and measurements are compatible with the 2L & 6L Pressure Cookers unless marked otherwise.
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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 a whopping 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**
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.

**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.
Pressure Cooked Eggs

Yield: 2-4 servings
Prep time: 5 min
Cook time: 10-17 min
Total time: 15-22 min

Function: STEAM
Pressure Cooker Model: 2L, 6L

INGREDIENTS
5 medium-large eggs
1 cup water
2 pinch salt
2 cups ice cubes (optional)
2 ½ cups cold water

<table>
<thead>
<tr>
<th>Boiling Time (min)</th>
<th>Egg Consistency</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 min</td>
<td>Egg white is just set; yolk is thick and runny</td>
</tr>
<tr>
<td>6 min</td>
<td>Egg white is fully set; yolk is slightly cooked on the edge, but is thick and runny</td>
</tr>
<tr>
<td>7 min</td>
<td>Egg white is fully set; yolk is half set, the middle is still runny</td>
</tr>
<tr>
<td>8 min</td>
<td>Egg white is fully set; yolk is 80% set, still a little wet in the middle</td>
</tr>
<tr>
<td>9 min</td>
<td>Egg white is fully set; yolk is set but tender, no more runny yolk</td>
</tr>
<tr>
<td>10 min</td>
<td>Egg white is fully set; yolk edge is hard boiled, still tender in the middle</td>
</tr>
<tr>
<td>12 min</td>
<td>Egg white is fully set; yolk is almost fully set</td>
</tr>
<tr>
<td>13 min</td>
<td>Egg white is fully set; yolk is fully set</td>
</tr>
<tr>
<td>14 min</td>
<td>Egg white and yolk are fully set</td>
</tr>
</tbody>
</table>

INSTRUCTIONS
1. Place steamer rack inside pressure cooker.
2. Add 1 cup of cold water into the pot.
3. Add 2 pinch of salt, and place five medium-large eggs on top of the steamer rack.
4. Secure and close lid. Select Steam and adjust time based on your egg consistency preference.
5. It will take 5-10 minutes to begin pressurizing. After desired time, immediately quick release by pressing the button.
6. Open lid. Place eggs in a bowl of cold water and add ice cubes. Leave for 1-2 minutes.
7. Peel eggs in running cold water.
Mixed Veggies  Author: Cosori

Yield: 2-3 servings  
Prep time: 2 min  
Cook time: 3 min  
Total time: 10 min

Function: STEAM (-2 min)  
Pressure Cooker Model: 2L

INGREDIENTS
1 cup carrots*, chopped  
1 cup broccoli*, chopped  
1 cup water  
2 teaspoons coconut butter

INSTRUCTIONS
1. Place steamer rack into the inner pot.  
2. Pour water, and place carrots and broccoli on top of steamer rack.  
3. Secure and close lid of pressure cooker.  
4. Select STEAM from menu function and press START.  
5. It will take 5-10 minutes to begin pressurizing. After desired time, immediately quick release pressure.  
6. Open lid and serve mixed veggies with coconut butter.
**Corn on the Cob**  
**Author:** Cosori

**INSTRUCTIONS**

1. Place steamer rack into the inner pot.
2. Pour water and place ears of corn on top of the steamer rack.
3. Secure and close lid.
4. Select STEAM from menu function and subtract 2 mins for desired texture.
5. Press START to begin cooking.
6. It will take 5-10 minutes to begin pressurizing. After desired time, immediately quick release pressure.
7. Open lid and serve corn with low-fat butter.

**INGREDIENTS**

- 5 mini ears of corn OR 4 large ears of corn*
- 2 cups water
- Low-fat butter (optional)

**Yield:** 2-3 servings  
**Prep time:** 2 min  
**Cook time:** 3 min  
**Total time:** 10 min  
**Function:** STEAM (-2 min)  
**Pressure Cooker Model:** 2L, 6L
Rice

Author: Cosori

Yield: 1-2 servings
Prep time: 5 min
Cook time: 10-17 min
Total time: 15-17 min

Function: RICE
Pressure Cooker Model: 2L, 6L

INGREDIENTS
1 cup of your preferred rice
½ teaspoon salt
½ teaspoon virgin olive oil (optional)
Nonstick cooking spray
See chart for correct water measurement

<table>
<thead>
<tr>
<th>Grain</th>
<th>Water</th>
<th>Cook Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Rice</td>
<td>1 ½ cup water</td>
<td>15 min (Rice setting + 5 min)</td>
</tr>
<tr>
<td>Jasmine Rice</td>
<td>1 ¼ cup water</td>
<td>10 min (Rice Setting)</td>
</tr>
<tr>
<td>Brown Rice</td>
<td>1 ¼ cup water</td>
<td>17 min (Rice Setting + 7 min)</td>
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</tbody>
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INSTRUCTIONS
1. Rinse rice in strainer until grain runs clear.
2. Line inner pot with nonstick cooking spray.
3. Place rice, water, olive oil and salt into the inner pot.
4. Secure and close lid. Select RICE and select time based on your grain type.
5. Press START. It will take 5-10 minutes before pressurizing.
6. Quick release pressure and fluff rice with fork before serving.
INSTRUCTIONS

1. Turn on pressure cooker.
2. Pour in vegetable broth, salt and stir in quinoa.
3. Secure lid and close. Select MULTI-GRAIN from menu function and select START.
4. It may take 5-10 minutes to begin pressurizing.
5. After desired time, immediately quick release pressure. Open lid and serve warm.

INGREDIENTS

1 cup quinoa
1 ½ cup organic vegetable broth
1 pinch salt
1. Rinse black beans until runs clear.

2. Add beans, water, vegetable broth, minced garlic into the inner pot.

3. Stir in salt, pepper and place two bay leaves on top of beans.

4. Secure lid and close. Select BEANS function on pressure cooker.

5. Press START. It may take 5-10 minutes to begin pressurizing.

6. After desired time, immediately quick release pressure.

7. Remove bay leaves, and serve beans with serving ladle.

**Black Beans**

**INGREDIENTS**

- 1 (16-ounce) bag of dry organic black beans, rinsed
- 2 ½ cup water
- 3 ½ cup organic vegetable broth
- 2 cloves garlic, minced
- 2 bay leaves
- Salt & pepper to taste

**INSTRUCTIONS**

Yield: **3-5 servings**

Prep time: **5 min**

Cook time: **20 min**

Total time: **30 min**

Function: **BEANS**

Pressure Cooker Model: **2L, 6L**
Roast Chicken

INSTRUCTIONS
1. Thaw whole chicken.
2. Rinse whole chicken in running water. Pat dry with paper towel.
3. Place chicken in inner pot. Pour olive oil and season with salt and pepper, flipping sides over.
4. Add chicken broth, paprika, thyme, and garlic.
5. Turn on pressure cooker, and select POULTRY. Press START.
6. It may take 5-10 minutes to begin pressurizing. After desired time, immediately quick release pressure.
7. Open lid and serve.

INGREDIENTS
2 teaspoons extra virgin olive oil
1 (5 lb) whole chicken, thawed
4 cloves garlic, minced
1 teaspoon salt
2 teaspoons black pepper
1 teaspoon dried thyme
2 teaspoons paprika
5 cups organic chicken broth

Yield: 5-6 servings
Prep time: 5 min
Cook time: 20 min
Total time: 30 min

Function: POUlTRY
Pressure Cooker Model: 6L

Author: Cosori
1. Turn on pressure cooker, and select SAUTÉ. Press START.
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.

**Lemon Garlic Chicken**

**INGREDIENTS**

- 1 tablespoon virgin olive oil
- 2 boneless, skinless chicken breast halves
- 2 tablespoons garlic powder
- 1 teaspoons salt
- 1 ½ teaspoon ground black pepper
- 1 lemon, juiced

**INSTRUCTIONS**

1. Turn on pressure cooker, and select SAUTÉ. Press START.
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.

**Yield:** 2 servings  
**Prep time:** 5 min  
**Cook time:** 5 min  
**Total time:** 15 min

**Function:** SAUTÉ (+5 min)  
**Pressure Cooker Model:** 2L, 6L
Baby Back Ribs

**INGREDIENTS**
1 rack baby back dry pre-seasoned pork spare ribs* (2-3 lbs)
1 cup water

**INSTRUCTIONS**
1. Thaw rack of thawed your choice of pre-seasoned baby back spare ribs
2. Add 1 cup water
3. Cut baby back ribs into four parts with meat scissors and evenly place inside inner pot.
4. Secure lid and close. Select MEAT/STEW function on pressure cooker. Press START.
5. It may take 5-10 minutes to begin pressurizing. After desired time, immediately quick release pressure.

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Yield: 3-5 servings
Prep time: 5 min
Cook time: 40 min
Total time: 50 min

Function: **MEAT/STEW**
Pressure Cooker Model: 2L, 6L
Plain Yogurt  Author: Cosori

Yield: 3-5 servings  
Prep time: 1 Hour  
Cook time: 8 Hour 10 min  
Total time: 9 Hour 10 min

Function: YOGURT  
Pressure Cooker Model: 2L

INGREDIENTS
6 cups whole organic milk  
¼ cup yogurt starter (plain greek yogurt)  
2 tablespoons vanilla extract  
1 tablespoon water  
2 cups ice cubes  
4 cups cold water  
OPTIONAL: Fresh fruit toppings, honey and granola

INSTRUCTIONS
1. Pour cups of milk into Cosori inner pot.  
2. Secure and lock lid. Select YOGURT function of pressure cooker and select START.  
3. Boil for about 30-40 minutes, release pressure, and carefully remove inner pot to allow to cool.  
4. Pour ice and cold water in a large container (or sink) to house inner pot and soak exterior pot in an ice bath for 10-15 minutes.  
5. Once chilled, dry exterior inner pot and place back into pressure cooker.  
6. Add yogurt starter, vanilla and teaspoon water, mixing ingredients well with warm milk.  
7. Secure and lock lid. Select YOGURT function of pressure cooker and press START.  
8. It will take 8 hours counting down.  
9. Once ready, safely release any remaining pressure and open lid.  
10. Remove inner pot, storing yogurt in glass jars or a large container in the fridge to cool.  
11. Enjoy yogurt with additional toppings such as honey, fresh fruit and granola.
New York Style Cheesecake  
Author: Cosori

**INGREDIENTS**

**Crust**
- 1 cup graham cracker crumbs (4 whole graham crackers, crushed)
- 2 tablespoons melted butter

**Cheesecake**
- 2 (8-ounce) regular cream cheese, softened (best at room temperature)
- 2 large eggs
- 1 teaspoon vanilla extract
- ⅔ cup sugar
- ¼ cup sour cream

**Toppings**
- Cherry pie filling
- Fresh cut strawberries

**INSTRUCTIONS**

1. Mix graham cracker crumbs with melted butter. Tip: If you’re using whole graham crackers, use a plastic storage bag and a spoon to mash into crumbs before mixing in with butter.
2. Beat cream cheese, vanilla extract and eggs into a medium sized bowl until smooth. Stir in sugar and sour cream.
3. OPTIONAL: Line the inner pot with aluminum foil, non-stick cooking spray, or utilize miniature baking pans (all not included).
4. Line pressure cooker with graham cracker and butter mix.
5. Pour batter on top of graham crust.
6. Secure lid and close. Select BAKE from menu function and select START.
7. It may take 5-10 minutes to begin pressurizing. After desired time, immediately quick release pressure.
8. Open lid and wait for inner pot to cool before refrigerating cheesecake for 5-6 hours.