



TPC

Pressure Cooker
Recipe Cook

Ingredients: 17.6 oz pork streak, 10.5 oz pork hock, 4 mushroom, 4 tbsp white sugar, 4 tbsp soy sauce, 2 tsp salt, 2 gingers, 2 scallions, 1^{1/2} tbsp vegetable oil

Directions:

1. Clean pork streak and hock then dice them
2. Cut mushroom into halves, cut shallots into long section, slice the ginger
3. Pour all ingredients into the inner pot, select "Meat/Chicken".
You may adjust the time to 15 minutes or wait until the pressure cooker finishes cooking.

Waterless Braised Diced Pork with Mushrooms

Cook Time: 15 mins-30 mins

Use the Meat/Chicken Button



Ingredients: 2 lbs pork hock, 3.5 tbsp sauce, 5 tbsp cooking wine, 1 tbsp starch, 2 tsp sugar, moderate amount of shallot and ginger, small amount of five spices and green garlic, moderate amount of salt.

Directions:

1. Clean the pork hock, make 3 vertical shallow cuts on the surface of the meat
2. Pour ingredients into the inner pot, add 2 cups of water. Select "Tendon".
You may adjust the time to 50 minutes or wait until the pressure cooker finishes cooking.

Braised Pork Hock with Brown Sauce

Cook Time: 50 mins

Use the Meat/Chicken Button



Braised Spare Ribs in Brown Sauce

Cook Time: 15 mins-30 mins

Use the Meat/Chicken Button



Ingredients: 2 lbs pork ribs, 2 cups BBQ sauce with Honey. Feel free to add more BBQ sauce to your liking

Directions:

1. Clean and place cut ribs into the inner pot, add BBQ sauce and stir
2. Pour the BBQ sauce into the inner pot, select "Meat/Chicken". You may adjust the time to 15 minutes or wait until the pressure cooker finishes cooking.

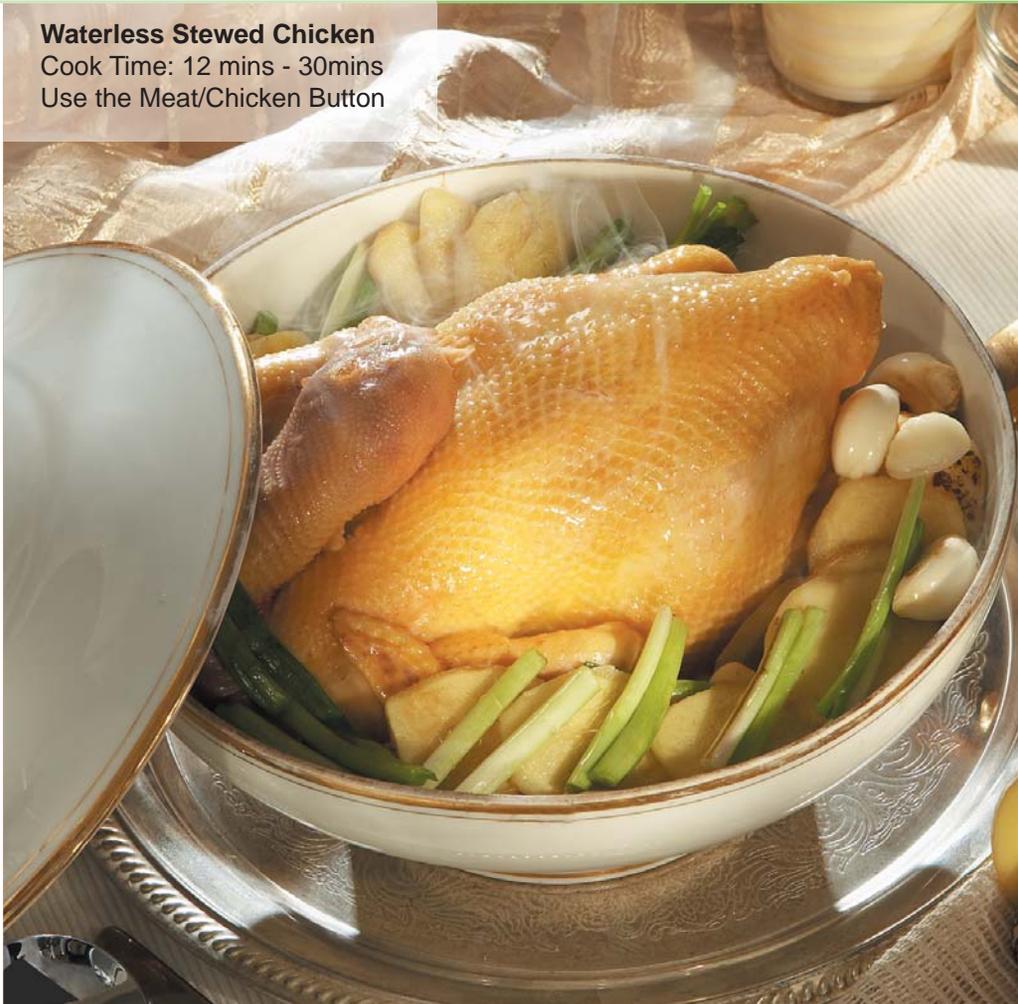
Ingredients: small whole chicken, 2 tbsp minced fresh ginger root, 2 shallots pieces, 2 red pepper, 2 garlic cloves, moderate amount of salt, cooking wine 2 spoons

Directions:

1. Clean the chicken and place it in the inner pot
2. Add diced garlic, diced shallots, minced ginger and diced peppers into the inner pot
3. Pour enough water to fill the chicken halfway
4. Close the cover Select "Meat/Chicken". You may adjust the time to 12 minutes or wait until the pressure cooker finishes cooking.

Waterless Stewed Chicken

Cook Time: 12 mins - 30mins
Use the Meat/Chicken Button



Cola Chicken Wings
Cook Time: 5 mins
Use the Tendon Button



Ingredients: 10 pc chicken wings, 14 tbsp of coca cola, 1 tbsp salt, 1tbsp soy sauce, 2 tbsp of cooking wine.
(Or you can only add 1 cup BBQ sauce and make BBQ Chicken Wings)

Directions:

1. Clean wings and place them in the inner pot
2. Pour ingredients into the inner pot and stir
3. Select "Chicken/Meat" and adjust the time to 5mins

Ingredients: 1 can beef broth, 2 lb of beef, 1 cup cooking wine, 1/2 cup ginger, 1 tsp pepper, 1 tsp salt, 2 carrots chopped, 2 potatoes chopped, 1 cup parsley

Directions:

1. Clean and chop tendons then place in inner pot
2. Chop the carrots and potatoes and place them in the inner pot. Add other ingredients into the inner pot. Add 3 to 4 cups of water into the inner pot.
3. Press the Stew Button. Feel free to adjust the time depending on how tender you want the meat to be. 30 mins is the default time.

Beef Stew

Cook Time: 30 mins

Use the Tendon Button



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