

Perfect Cooker Recipes

Asian Noodle Bowl

2 cups chicken stock
2 tablespoons red miso paste
4 ounces dried rice noodles (rolled up, or broken in half to fit cooker)
6 ounces seared chicken breast strips (or 6 to 8 shrimp)
½ carrot, peeled, julienned
2 scallions, chopped
1 teaspoon minced ginger
1 clove garlic, minced
¼ red pepper, julienned
¼ yellow pepper, julienned
6 French green beans, cut in half
6 snap peas, sliced on the bias
5 baby corn

- Place the Inner Pot into the Digital Perfect Cooker.
- Add the chicken stock and miso to the Inner Pot and stir.
- Add the noodles to the Inner Pot.
- Add the remaining ingredients and stir to combine.
- Secure the lid and press the Cook button.
- Cook for 30 minutes, stirring a couple of times during the cooking time, and serve.

Raspberry Bread Pudding

1 egg
1 cup heavy cream
4 tablespoons sugar
½ teaspoon vanilla extract
3 cups cubed soft bread
15 raspberries

- Combine the first four ingredients in a bowl and whisk until smooth.
- Add the bread cubes and let the cubes soak up the liquid for about 5 minutes.
- Fold in the raspberries.
- Grease the Inner Pot with butter and place the Inner Pot into the Digital Perfect Cooker. Transfer the bread mixture to the Inner Pot.
- Secure the lid and press the Cook button.
- Cook for 20 minutes.

- Carefully remove the Inner Pot from the Cooker and flip the bread pudding over by inverting it out onto a plate and then sliding the bread pudding back into the Inner Pot. It's ok if it doesn't go back in perfectly.
- Return the Inner Pot to the Cooker and cook for another 20 minutes.
- Check to see if the bread pudding is cooked to your liking or cook for a few minutes more.
- Let the pudding cool, remove from the Inner Pot and serve.

Pepperoni Calzone

8 ounces pizza dough

$\frac{1}{4}$ cup ricotta cheese

$\frac{1}{4}$ cup grated cheese (mozzarella, Cheddar, pepper Jack)

12 slices pepperoni

$\frac{1}{4}$ red pepper, thinly sliced

salt and pepper

- Roll or stretch the dough out to a very thin flat oval, about 6-inches wide by 8-inches long.
- Layer all the ingredients on one half of the dough. Fold the dough over the filling and seal the edge together by pinching and rolling the dough over on itself.
- Transfer the calzone into the Inner Pot.
- Place the Inner Pot into the Digital Perfect Cooker.
- Secure the lid and press the Cook button.
- Cook for 20 minutes.
- Flip the calzone over using a spatula or by inverting it onto a plate and then quickly placing it back into the cooker before the uncooked dough sticks to the plate.
- Cook for another 20 minutes.
- When both sides are golden brown, remove and serve.

Cheesecake

12 ounces cream cheese, softened

$\frac{1}{2}$ cup sugar

2 eggs

$\frac{1}{2}$ teaspoon vanilla extract

1 teaspoon butter

- Place the Inner Pot into the Digital Perfect Cooker.

- Place a circle of aluminum foil on the bottom of the inner pot of the cooker. Grease the inside of the Inner Pot and the aluminum foil circle with butter.
- Beat the cream cheese with an electric mixer for 2 minutes. Add the sugar and beat until fluffy. Add the eggs and vanilla and beat until mixture is light and smooth. Pour the cheesecake batter into the prepared Inner Pot.
- Secure the lid and press the Cook button.
- Cook for 50 minutes.
- Remove the Inner Pot from the Cooker and let the cheesecake cool completely in the pot. Chill for 1 hour. Invert the cheesecake on a plate. Peel aluminum foil away from the top of the cake and serve with your favorite toppings.

Chicken Pot Pie

1 jumbo refrigerator biscuit
 4 ounces chicken breast, cubed
 ½ cup chicken broth
 1 can cream of celery soup
 ¼ cup finely chopped onion
 ¾ cup frozen peas and carrots

- Place the Inner Pot into the Digital Perfect Cooker.
- Place the biscuit in the Inner Pot, secure the lid and press the Cook button.
- Cook for 10 minutes. Flip the biscuit over, secure the lid and cook for another 10 minutes. Set the cooked biscuit aside.
- Combine the remaining ingredients in the Inner Pot.
- Secure the lid and press the Cook button.
- Cook for 1 hour.
- Serve the chicken stew in a bowl with the cooked biscuit on top.

Fettucine Alfredo

4 to 5 nests fettucine noodles (about 5 ounces)
 1½ cups heavy cream
 ½ cup water
 ¼ cup + 1 tablespoon grated Parmesan cheese
 salt and pepper

- Place the Inner Pot into the Digital Perfect Cooker.
- Add the ingredients (reserving the 1 tablespoon of Parmesan cheese) and stir.
- Secure the lid and press the Cook button.

- Cook for 40 to 45 minutes or until the pasta is al dente, stirring a couple of times while it cooks.
- Turn off the cooker, stir in the remaining tablespoon of Parmesan cheese, and serve.

Jambalaya

5 ounces chicken breast, diced (about half a large breast)

1 ounce Andouille sausage, sliced (about half a link)

1½ cups chicken stock

1 cup white rice

¼ red pepper, diced

¼ green pepper, diced

1 stalk celery, diced

¼ cup finely chopped onion

2 okra, sliced (fresh or frozen)

2 tablespoons tomato paste

2 teaspoons Cajun seasoning

salt and pepper

- Place the Inner Pot into the Digital Perfect Cooker.
- Combine all the ingredients in the pot and stir.
- Secure the lid and press the Rice button.
- After 10 minutes of cooking time, give the ingredients a stir and then return the lid and continue with the rice program.
- When the cooker switches to the warm setting, the rice is finished.

Penne Alla Vodka

2 tablespoons vodka

2 cups penne

1½ cups crushed tomatoes

¾ cup heavy cream

1 cup chicken stock or water

1 clove garlic, minced

1 teaspoon olive oil

salt and pepper

2 tablespoons grated Parmesan cheese

- Place the Inner Pot into the Digital Perfect Cooker.
- Pour the vodka into the Inner Pot, secure the lid and press the Cook button.
- Cook for 5 minutes, or until the vodka is simmering.
- Add the penne to the Inner Pot.

- Combine the remaining ingredients, except for the Parmesan cheese, and pour over the penne. Stir.
- Secure the lid and press the Cook button.
- Cook for 35 minutes, or until the penne is tender.
- Let the pasta sit in the Keep Warm setting for 15 minutes.
- Stir and serve with the grated Parmesan cheese on top.

Lasagna

4 'no boil' short lasagna sheets

1¼ cups ricotta cheese

3 tablespoons grated Parmesan cheese

¾ cup grated mozzarella cheese, plus more for the top

1 egg

salt and pepper

1 (14-ounce) pasta sauce

5 frozen meatballs, sliced

- Place the lasagna sheets into a shallow dish of very hot water to soften for 5 minutes, just until they are pliable enough to bend.
- Combine the cheeses and the egg in a bowl and mix well. Season with salt and pepper.
- Combine ¾ cup of the marinara sauce with the sliced meatballs in a separate bowl.
- Place ½ cup of the marinara sauce into the Inner Pot.
- Shake off any excess water from the pasta sheets. Place one pasta sheet along the bottom of the Inner Pot and up one side of the Inner Pot. Place the remaining three sheets on the three other sides of the Inner Pot.
- Place half the cheese mixture down on the bottom pasta sheet. Fold one sheet down on top of the cheese.
- Add half the meatball and marinara mixture on top of the folded sheet and fold down another sheet of pasta on top.
- Add the remaining cheese mixture and fold down another lasagna sheet. Pour the remaining meatball and marinara mixture on top, tuck in any exposed lasagna sheets and sprinkle extra mozzarella on top.
- Place the Inner Pot into the Digital Perfect Cooker.
- Secure the lid and press the Cook button.
- Cook for 1 hour and 20 minutes.
- Let the lasagna sit in the warm mode for another 20 minutes.
- Turn the cooker off and let the lasagna sit for another 5 to 10 minutes to set up and then serve.

Macaroni and Cheese

2 cups dried elbow pasta
1 cup heavy cream
1 cup water
1 cup grated Cheddar cheese
1 teaspoon cornstarch
salt and pepper

- Place the Inner Pot into the Digital Perfect Cooker.
- Combine all the ingredients in a bowl and transfer the mixture to the Inner Pot.
- Secure the lid and press the Cook button.
- Cook for 25 to 35 minutes, stirring once or twice while it cooks.
- Let the macaroni and cheese cool slightly, stir and serve the pasta.

Meatloaf

Makes 2 meatloaves

1 egg
1/3 cup breadcrumbs
1/4 cup ketchup
1 teaspoon Worcestershire sauce
1 teaspoon mustard
1/4 onion, finely minced
1/2 teaspoon freshly ground black pepper
1/2 teaspoon salt
1 pound lean ground beef
2 tablespoons ketchup to glaze the top of the meatloaf

- Combine all the ingredients except the beef in a bowl and mix together. Then add the beef and combine well.
- Shape half the mixture into a patty the size of the Inner Pot. Transfer the patty to the Inner Pot and place the Inner Pot in the Digital Perfect Cooker.
- Secure the lid and press the Cook button.
- Cook for 1 hour.
- Invert the meatloaf from the Inner Pot, squeeze ketchup over the top and serve.

Steel-Cut Oatmeal

2 cups hot tap water
1/2 cup steel cut oats

salt

- Place the Inner Pot into the Digital Perfect Cooker.
- Add the ingredients and stir.
- Secure the lid and push the Cook button.
- Cook for 50 minutes, stirring occasionally.
- When cooked to your liking, stir in some maple syrup, brown sugar, berries or nuts.

Oatmeal with Dried Fruit

1 cups rolled oats

2 cups water

$\frac{1}{4}$ cup dried cranberries

$\frac{1}{4}$ cup dried currants

salt

- Place the Inner Pot into the Digital Perfect Cooker.
- Add the ingredients and stir.
- Secure the lid and push the Cook button.
- Cook for 20 minutes, stirring occasionally.
- When cooked to your liking, stir in some heavy cream, maple syrup, brown sugar, berries or nuts.

Omelet

6 eggs, beaten

1 cup vegetables (onions, peppers, spinach, broccoli, asparagus, mushrooms, etc...)

$\frac{1}{2}$ cup grated Cheddar cheese

salt and pepper

1 tablespoon olive oil

- Beat the eggs in a bowl. Add the vegetables and cheese, salt and pepper and mix well.
- Place the Inner Pot into the Digital Perfect Cooker and press the Cook button.
- Add the olive oil to the cooker and warm for a minute.
- Add the egg mixture.
- Secure the lid and press the Cook button.
- Cook for 45 to 55 minutes, depending on how firm you'd like the omelet.
- Remove and serve.

Egg Muffin

1 jumbo English muffin, toasted
1 teaspoon butter
1 egg
¼ cup grated Cheddar cheese

- Place the Inner Pot into the Digital Perfect Cooker and press the Cook button.
- Add the butter and melt. Place the bottom of the toasted English muffin into the Inner Pot.
- Crack the egg onto the English muffin, cover with the grated cheese, and place the top of the English muffin on top.
- Secure the lid and press the Cook button.
- Cook for 10 minutes.
- Carefully remove the Inner Pot from the Cooker and flip the muffin over using tongs or by inverting it out onto a plate and then sliding the sandwich back into the Inner Pot.
- Cook for another 5 to 10 minutes, remove and serve.

Beef Fiesta Bowl

8 ounces ground beef
2 cups salsa
1 cup beef stock
½ cup long-grain white rice
8 ounces (fiesta mix) frozen black beans, corn, onions, peppers
Taco Shell Bowl **
shredded lettuce
grated Cheddar cheese
sliced Jalapeños
sour cream

- Place the Inner Pot into the Digital Perfect Cooker.
- Add the beef, salsa, stock, rice and vegetables and mix well.
- Secure the lid and press the Cook button.
- Cook for 1 hour and 40 minutes.
- Spoon the beef out into a taco bowl. Top with the shredded lettuce, Cheddar cheese, Jalapeños and sour cream.

**To make your own taco bowl.... Spray a medium sized metal bowl with cooking spray. Place a 12-inch (burrito size) tortilla inside the bowl. Bake in the oven at 375°F for about 10 minutes until tortilla is crispy and starts to brown.

Salmon

2 (6-ounce) fillets of salmon
½ cup chili glaze (spring roll sauce)

- Place the Inner Pot into the Digital Perfect Cooker.
- Cut the salmon fillets in half so they fit into the Inner Pot. Place the salmon in the Inner Pot and pour the chili glaze on top.
- Secure the lid and press the Cook button.
- Cook for 30 minutes.
- Remove and serve the salmon over rice with the sauce poured over the top.

Shepherd's Pie

1 pound ground beef
1 tablespoon Worcestershire sauce
1 tablespoon BBQ sauce
1¼ cups frozen peas and carrots
1½ cups firm mashed potatoes

- Place the Inner Pot into the Digital Perfect Cooker.
- Brown the beef, either on the stovetop or in the Inner Pot by pressing the Cook button, securing the lid and stirring occasionally for about 30 minutes. Drain away and discard the fat.
- Add the sauces and vegetables to the beef and stir. Press the beef down into the bottom of the Inner Pot and add the mashed potatoes on top. Smooth the top of the potatoes and press them down firmly.
- Secure the lid and press the Cook button.
- Cook for 90 minutes.
- Let the Shepherd's Pie sit in the turned off cooker for 20 minutes and then invert and serve, or spoon out and serve.

Shrimp Scampi

2 ounces butter
2 cloves garlic, sliced
½ lemon, juiced
4 ounces white wine
1 pound peeled and deveined frozen shrimp (about 25)
salt and pepper
1 tablespoon chopped fresh parsley

- Place the Inner pot into the Digital Perfect Cooker and press the Cook button.
- Add the butter and garlic, secure the lid and simmer for 5 minutes.
- Add the rest of the ingredients except for the parsley and secure the lid.
- Cook for 20 minutes or until all the shrimp are pink and tender. Stir once halfway through the cooking time.
- Serve over pasta or rice and sprinkle the chopped fresh parsley on top.

Meatballs

25 – 30 small frozen meatballs
 2½ cups pasta sauce
 salt and pepper

- Place the Inner Pot into the Digital Perfect Cooker.
- Combine all ingredients in the Inner Pot.
- Secure the lid and press the Cook button.
- Cook for 60 minutes, stirring occasionally.
- Serve over cooked pasta.

Turkey Chili

12 ounces lean ground turkey
 ¾ cup crushed tomatoes
 ¼ cup canned red kidney beans
 ¼ cup diced yellow pepper
 ¼ cup diced red pepper
 ¼ cup finely diced onion
 4½ teaspoons chili powder
 ½ teaspoon ground cumin
 salt and pepper

- Place the Inner Pot into the Digital Perfect Cooker.
- Add the turkey to the Inner Pot and press the Cook button. Secure the lid and let the turkey brown and render the fat. Drain and discard the fat from the Inner Pot.
- Combine all the remaining ingredients to a bowl, add the browned turkey and mix well. Transfer this mixture to the Inner Pot.
- Secure the lid and press the Cook button.
- Cook for 20 minutes. Stir and serve with toppings.

Lava Brownie

Makes 2 brownies

1 pack of your favorite brownie mix + ingredients required for brownies

2 tablespoons thick caramel sauce

- Follow the directions on the brownie mix package to make the brownie batter. Follow the instructions for “cakier brownie”, adding an extra egg to the batter.
- Grease the Inner Pot with butter or brush with oil. Place the Inner Pot into the Digital Perfect Cooker.
- Pour $\frac{1}{4}$ of the mixture into the Inner Pot. Add 1 tablespoon of the caramel sauce in the center of the brownie mix and then pour another $\frac{1}{4}$ of the batter over the caramel sauce.
- Secure the lid and press the Cook button.
- Cook for 50 minutes. Remove the Inner Pot from the cooker and let it sit and cool for 5 minutes.
- Run a spatula around the edge of the cake and invert the cake onto a plate. Slice open to serve and reveal the chocolate caramel lava inside.
- Repeat with remaining batter and caramel sauce for second brownie.

White Long-grain Rice

2 cups white long-grain rice

2½ cups water or stock

salt

- Place the Inner Pot into the Digital Perfect Cooker.
- Add all the ingredients to the Inner Pot.
- Secure the lid and press the Rice button.

Brown Long-grain Rice

2 cups brown long-grain rice

3 cups water or stock

salt

- Place the Inner Pot into the Digital Perfect Cooker.
- Add all the ingredients to the Inner Pot.
- Secure the lid and press the Rice button.

Additional Perfect Cooker Recipes

Ham and Cheddar Grits

¾ cup grits (not instant or quick-cooking)

2½ cups water

salt and pepper

½ cup grated Cheddar cheese

¼ cup diced ham

¼ cup heavy cream

- Place the Inner Pot into the Digital Perfect Cooker.
- Combine the grits, water, salt and pepper in the Inner Pot.
- Secure the lid and press the Cook button.
- Cook for 35 to 40 minutes, stirring occasionally throughout the cooking process.
- Add the cheese, ham and cream and stir to melt the cheese. Season to taste and serve.

Minestrone

1 (15-ounce) can red kidney beans, drained and rinsed

¼ cup finely diced onion

¼ cup thinly sliced celery

¼ cup thinly sliced carrot

¼ cup small-diced zucchini (¼-inch dice)

1 clove garlic, minced

pinch dried oregano

pinch dried basil

2 teaspoons tomato paste

1½ cups chicken or vegetable stock

3 cherry tomatoes, diced

¼ cup dried ditalini pasta or small shells

salt and freshly ground black pepper

¼ cup corn kernels (fresh or frozen)

- Place the Inner Pot into the Digital Perfect Cooker.
- Combine all ingredients except for the corn kernels in the Inner Pot. Stir well.
- Secure the lid and press the Cook button.
- Cook for 50 minutes.
- Stir in the corn kernels, stir, let it cool a little and serve.

Corn Chowder

1/3 cup finely diced onion
1/4 cup finely diced celery
1 cup peeled and diced potatoes
1 (15-ounce) can creamed corn
12 ounces evaporated milk
1 cup frozen corn kernels
salt and pepper
1/2 cup cooked chopped bacon, (4 slices)
chopped chives

- Place the Inner Pot into the Digital Perfect Cooker.
- Combine the onion, celery, potatoes, creamed corn, evaporated milk, frozen corn kernels, salt and black pepper in Inner Pot.
- Secure the lid and press the Cook button.
- Cook for 80 minutes until vegetable are soft. Stir once halfway through the cooking time.
- Stir in the cooked chopped bacon. Garnish with chopped chives and serve hot.



Quick Baked Beans

2 slices bacon, chopped
1/4 cup finely chopped onion

½ teaspoon dry mustard powder
2 tablespoons molasses
2 tablespoons tomato paste
2 tablespoons brown sugar
2 tablespoons tomato ketchup
4 teaspoons cider vinegar
¼ cup water
2 (15-ounce) cans navy beans (or cannellini beans), drained and rinsed

- Place the Inner Pot into the Digital Perfect Cooker and press the Cook button.
- Add the bacon to the cooker, secure the lid and cook until the bacon has rendered its fat and is almost cooked through. Remove the bacon with a slotted spoon and set aside. Drain all but 1 tablespoon of bacon fat from the cooker.
- Combine the remaining ingredients in a bowl and stir well. Transfer the mixture to the Inner Pot.
- Secure the lid and press the Cook button.
- Cook for 30 minutes.
- Let the beans sit for 10 minutes and serve with the reserved bacon on top.

Buffalo Chicken Dip

12 ounces cream cheese, cut into chunks
¾ cup grated mozzarella cheese
2 cups shredded cooked chicken
½ cup finely chopped celery
¾ cup hot sauce
3 scallions, sliced
½ cup blue cheese crumbles

- Place the Inner Pot into the Digital Perfect Cooker.
- Combine all ingredients except the blue cheese in the Inner Pot.
- Secure the lid and press the Cook button.
- Cook for 30 minutes, stirring occasionally throughout the cooking time.
- Stir and sprinkle the blue cheese crumbles on top.
- Serve with bread, crackers, chips or vegetables for dipping.

Nacho Dip

½ pound chorizo sausage, crumbled
1 (14-ounce) can diced tomatoes and chilies
1 pound white Jalapeño Velveeta® cheese, cut in ¼-inch cubes

- Place the Inner Pot into the Digital Pressure Cooker.
- Place the crumbled chorizo sausage in the Inner Pot, secure the lid and press the Cook button.
- Cook for 10 minutes, stirring halfway through.
- Drain the grease out of the Inner Pot. Add the diced tomatoes and Jalapeño cheese and stir until combined.
- Secure the lid and press the Cook button.
- Cook for 40 minutes, stirring halfway through.
- Serve dip in the cooker on the warm setting with nacho chips or dippers.

Deluxe Pizza Pasta Bake

4 ounces crumbled Italian sausage
 ¼ cup finely diced onion
 ½ cup diced red and green peppers
 1/3 cup mini pepperoni slices or chopped pepperoni
 1¼ cups tomato sauce
 ½ cup water
 1/3 cup sliced canned mushrooms
 ¼ cup sliced black olives
 1 teaspoon dried oregano
 salt and pepper
 1½ cups dried small rigatoni or ziti pasta
 4 ounces cubed mozzarella cheese
 grated Parmesan cheese
 chopped fresh parsley

- Place the Inner Pot into the Digital Perfect Cooker.
- Place the sausage and diced onion in the Inner Pot. Secure the lid and press the Cook button.
- Cook for 10 minutes, stirring halfway through.
- Add the peppers, pepperoni, tomato sauce, water, canned mushrooms, black olives, oregano, salt, and pepper. Stir to combine. Stir in dried pasta and mozzarella cheese.
- Secure the lid and press the Cook button.
- Cook for 40 minutes, stirring twice during cooking time to ensure the pasta evenly cooks and cheese is melted throughout.
- Serve immediately with grated Parmesan cheese and garnish with chopped fresh parsley.



Cuban Sandwich

1 large round roll
1 tablespoon butter, softened
2 teaspoons Dijon mustard
3 ounces sliced Swiss cheese
2 ounces sliced roasted pork
2 ounces sliced ham
6 to 8 slices kosher pickles

- Slice off the top of the roll so the bread is flat and then slice the roll in half horizontally. Butter the outside of both sides of the roll. Spread the Dijon mustard on both sides of the inside of the roll.
- Build the sandwich starting with half the Swiss cheese, then the pork, ham, pickle slices and the remaining cheese.
- Place Cuban sandwich in the Inner Pot and place the Inner Pot into the Digital Perfect Cooker.
- Secure the lid and press the Cook button.
- Cook for 20 minutes.
- Flip the sandwich over by inverting the sandwich onto a plate and then sliding it back into the Inner Pot. Secure the lid and press the Cook button.
- Cook for another 20 minutes.
- Cut in half and serve immediately.



Spanish Rice with Chorizo Sausage

6 ounces chorizo sausage, sliced
½ cup finely diced onion
½ cup diced red and green peppers
1 (14.5-ounce) can diced tomatoes, undrained
¾ cup white long-grain rice
¾ cup water
1 teaspoon chili powder
salt and pepper
chopped fresh cilantro

- Place the Inner Pot into the Digital Perfect Cooker.
- Place the sausage and diced onion in the Inner Pot. Secure the lid and press the Cook button.
- Cook for 10 minutes until sausage starts to brown, stirring halfway through. Drain the grease from the pot.
- Add the diced peppers, tomatoes, rice, water, chili powder, salt and pepper to the pot. Stir to combine.
- Secure the lid and press the Cook button.
- Cook for 60 minutes, stirring halfway through.
- Garnish with fresh chopped cilantro.



Basil Chicken and Orzo

$\frac{3}{4}$ pound boneless chicken breast, diced

1 (14.5-ounce) can diced tomatoes

$\frac{1}{2}$ cup chicken stock

1 cup dried orzo pasta

$\frac{1}{2}$ teaspoon Italian seasoning

$\frac{1}{4}$ cup grated Parmesan cheese, plus more for serving

salt and pepper

$\frac{1}{4}$ cup chopped fresh basil

- Place the Inner Pot into the Digital Perfect Cooker.
- In a large bowl combine the diced chicken, tomatoes, chicken stock, orzo, Italian seasoning, Parmesan cheese, salt and black pepper. Transfer the mixture to the Inner Pot.
- Secure the lid and press the Cook button.
- Cook for 60 minutes, stirring twice during the cooking time.
- Transfer to a serving bowl and stir in the chopped basil.
- Serve with additional Parmesan cheese.



Sauerkraut and Kielbasa

½ cup sliced onions
1 tablespoon oil or bacon grease
1 pound bag of sauerkraut
1 teaspoon caraway seeds
½ cup beer
1 pound Polish kielbasa, cut in 3 inch pieces

- Place the Inner Pot into the Digital Perfect Cooker.
- Place the onions and oil or bacon grease in Inner Pot. Secure the lid and press the Cook button.
- Cook for 10 minutes, stirring halfway through.
- Add the sauerkraut, caraway seeds and beer to the Inner Pot and stir to combine. Add the kielbasa, pushing it down into the sauerkraut.
- Secure the lid and press the Cook button.
- Cook for 40 minutes.
- Serve Kielbasa and sauerkraut on long rolls with spicy mustard.

Chili Mac

½ pound ground beef
½ cup diced onion
½ cup diced red and green peppers
(10-ounce) can diced tomatoes with green chilies
¾ cup pinto beans
½ cup water
¼ cup tomato sauce
2 teaspoons chili powder
1 teaspoon cumin
1 teaspoon salt
¼ teaspoon ground black pepper
¾ cup dried elbow macaroni
grated Cheddar cheese
sour cream
chopped scallions

- Place the Inner Pot into the Digital Perfect Cooker.
- Place the ground beef and onion in the Inner Pot, secure the lid and press the Cook button.
- Cook for 20 minutes, stirring twice during the cooking time. Drain the grease from the pot.
- Add the peppers, tomatoes, beans, water, tomato sauce, chili powder, cumin, salt and pepper. Stir to combine. Add the dried macaroni and stir to combine all ingredients.
- Secure lid and press the Cook button.
- Cook for 40 minutes, stirring halfway through to evenly cook the pasta.
- Transfer the Chili Mac to serving bowls and immediately top with Cheddar cheese. Serve with sour cream and chopped scallions if desired.

Beef Stroganoff

1½ cups egg noodles
1 cup beef stock
½ cup heavy cream
two dashes Worcestershire sauce
6 ounces sirloin steak, sliced thin
½ cup thinly sliced onion
½ cup thinly sliced mushrooms
¼ teaspoon dried thyme
½ cup sour cream

1 tablespoon chopped fresh parsley
paprika and chopped fresh dill (for garnish)

- Place the Inner Pot into the Digital Perfect Cooker.
- Place the egg noodles, beef stock, heavy cream and Worcestershire sauce in the Inner Pot
- Combine the steak, onions, mushrooms and thyme in a bowl and then transfer to the Inner Pot.
- Secure the lid and press the Cook button.
- Cook for 50 minutes, stirring occasionally throughout the cooking time.
- When the noodles are cooked, turn the cooker off, stir in the sour cream and parsley.
- Serve and garnish with the paprika and fresh dill.

Zucchini Bread

1½ cups all-purpose flour
¼ teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt
1½ teaspoons cinnamon
6 tablespoons butter, melted
1 cup sugar
2 eggs
1½ cups shredded zucchini
¾ cup chopped walnuts (optional)

- In a medium bowl whisk together the flour, baking powder, baking soda, salt and cinnamon.
- In a large bowl cream the butter, sugar, and eggs together with an electric mixer. Stir in the zucchini. Add the dry ingredients and stir just until combined. Fold in the chopped walnuts.
- Grease the Inner Pot with butter or cooking spray. Transfer the batter to the Inner Pot.
- Secure the lid and press the Cook button.
- Cook for 30 minutes.
- Flip the bread over by inverting the bread onto a plate and sliding it back into the pot.
- Cook for an additional 20 minutes.
- Serve warm with whipped butter.



Chocolate Fondue

10 ounces bittersweet chocolate, rough chopped (about 2½ cups)
1½ cups heavy cream
1 teaspoon vanilla extract
fruit and cookies for dipping.

- Place the Inner Pot into the Digital Perfect Cooker.
- Add all the ingredients to the pot.
- Secure the lid and press the Cook button.
- Cook for 10 minutes, stirring once during the cooking process.
- Let the cooker switch to the Keep Warm setting and stir again. Keep warm and dip fruit and cookies into the fondue.

Pineapple Upside Down Cake

Makes 2 cakes

2 tablespoons brown sugar
1 tablespoon juice from pineapple can
1 box yellow cake mix + ingredients required for cake mix
1 cup chopped canned pineapple
3 slices canned pineapple, halved
6 marachino cherries, halved

- Place the Inner Pot into the Digital Perfect Cooker.

- Add the brown sugar and pineapple juice to the Inner Pot.
- Secure the lid and press the Cook button. Cook for 5 minutes, until the brown sugar has melted in the bottom of the pot.
- Prepare the boxed cake mix in a bowl and stir in the chopped pineapple.
- Place halved slices of pineapple and the halved cherries in the bottom of the Inner Pot in a decorative manner. Pour half of the cake batter into the Inner Pot.
- Secure the lid and press the Cook button.
- Cook for 70 minutes.
- Let the cake cool in the Inner Pot for 20 minutes. Then invert and serve.
- Repeat with remaining ingredients for second cake.

Pineapple Coconut Rice Pudding

1 cup heavy cream
 1½ cups milk
 ½ cup sugar
 1 teaspoon vanilla extract
 ¾ cup white long-grain rice
 1 cup diced fresh pineapple
 ½ cup toasted coconut flakes

- Place the Inner Pot into the Digital Perfect Cooker.
- Combine the heavy cream, milk, sugar and vanilla in the Inner Pot and add the rice.
- Secure the lid and press the Cook button.
- Cook for 70 minutes, stirring halfway through.
- Transfer the rice pudding to a bowl, stir in the diced pineapple and sprinkle toasted coconut over the top. Serve warm.