



PRESSURE COOKER

RECIPES

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BEEF BOURGUIGNONNE

6–8 SERVINGS

- 3 sprigs thyme
- 3 sprigs flat-leaf parsley
- 2 bay leaves
- 20 whole black peppercorns
- ½ cup all-purpose flour
- 2 lb. beef chuck, trimmed, cubed
- 3 Tbsp. olive oil, divided
- 1 onion, chopped
- 2 garlic cloves, crushed
- 8 oz. crimini (baby bella) mushrooms
- 2 Tbsp. tomato paste
- 2 Tbsp. brandy
- 2 cups low-salt beef broth
- 1 cup red wine, preferably Pinot Noir
- 30 pearl onions, peeled
- 3 plum tomatoes, diced
- 3 medium carrots, peeled, sliced into ¼"-thick rounds
- 2 tsp. kosher salt plus more for seasoning

SPECIAL EQUIPMENT: Cheesecloth

Place thyme, parsley, bay leaves, and peppercorns in center of a single layer of cheesecloth. Gather up edges; tie with kitchen twine to form a bundle for bouquet garni. Place flour in a medium bowl; add beef and toss to coat.

Press Warm; set timer for 25 minutes (add or subtract time as needed) and press Start to heat the pressure cooker. Heat 2 Tbsp. oil in the pot. Working in batches, shake off excess flour from meat and cook, turning occasionally, until browned, about 10 minutes. Transfer to a plate and set aside.

Add chopped onion and remaining 1 Tbsp. oil to pot. Cook, stirring occasionally, for 2 minutes. Add garlic and cook for 1 minute. Add mushrooms and cook, stirring occasionally, until lightly golden, about 6 minutes. Add tomato paste and cook, stirring often, for 2 minutes. Add brandy and cook until liquid is absorbed, about 2 minutes. Add broth, wine, pearl onions, tomatoes, carrots, 2 tsp. salt, the reserved bouquet garni, and beef with any juices from the plate. Lock lid in place, making sure vent is sealed. Press Warm; set timer for 15 minutes and press Start again to cook.

Let pressure release naturally. Remove lid. Press Warm; set timer for 15 minutes and press Start again. Heat stew until thickened, about 15 minutes longer. Press Cancel to stop cooking. Remove bouquet garni and season to taste with salt.

RAGÙ BOLOGNESE

6–8 SERVINGS

- 2 Tbsp. olive oil
- 6 oz. pancetta (Italian bacon), cut into ½" cubes
- 1 onion, finely chopped
- 1 carrot, peeled, finely chopped
- 1 celery stalk, finely chopped
- 2 garlic cloves, crushed
- ¼ cup tomato paste
- ¼ tsp. crushed red pepper flakes
- 8 oz. ground beef
- 8 oz. ground pork
- 8 oz. ground veal
- ½ cup red wine
- 1 cup milk
- 1 cup low-salt chicken broth
- 2 Tbsp. heavy cream (optional)
- Kosher salt
- 1 lb. pasta (such as fettuccine or pappardelle), cooked al dente

Press Warm; set timer for 30 minutes (add or subtract time as needed) and press Start to heat the pressure cooker. Heat oil in the pot. Add pancetta and cook, stirring, until golden brown, about 5 minutes. Add onion, carrot, and celery and cook, stirring often, for 5 minutes. Add garlic and cook, stirring often, for

1 minute. Add tomato paste and red pepper flakes and cook, stirring often, for 2 minutes. Add beef, pork, and veal. Cook, breaking into small pieces with the back of a wooden spoon and stirring occasionally, until lightly browned, about 10 minutes. Add wine and cook for 2 minutes; add milk and broth. Lock lid in place, making sure vent is sealed. Press Warm; set timer for 15 minutes and press Start again to cook.

Release pressure manually by opening vent. Remove lid; add cream, if using. Press Warm; set timer for 10 minutes and press Start again. Continue cooking, uncovered, until thickened, 5–10 minutes. Press Cancel to stop cooking. Season to taste with salt.

Add pasta to ragù and toss to coat. Divide among pasta bowls to serve.

NORTH CAROLINA-STYLE PULLED PORK WITH VINEGAR SAUCE

6–8 SERVINGS

PORK

- 2 Tbsp. (packed) dark brown sugar
- 4 tsp. Hungarian sweet paprika
- 1 Tbsp. kosher salt
- 1 tsp. English mustard powder
- 1 tsp. freshly ground black pepper
- 1 tsp. onion powder
- 3 lb. boneless pork shoulder, cut into 1"-thick slices
- 2 Tbsp. olive oil
- 2 cups low-salt chicken broth
- 1 cup beer (such as lager, Pilsner, or amber)

VINEGAR SAUCE

- 1½ cups apple cider vinegar
- ¾ cup ketchup
- 1 Tbsp. Worcestershire sauce
- 4 tsp. (packed) dark brown sugar
- 2 tsp. kosher salt
- ½ tsp. crushed red pepper flakes
- ½ tsp. Dijon mustard

INGREDIENT INFO: English mustard powder is available at many supermarkets and at specialty foods stores.

PORK Mix first 6 ingredients in a medium bowl. Add pork and toss to coat. Cover and refrigerate overnight.

Press Warm; set timer for 30 minutes (add or subtract time as needed) and press Start to heat the pressure cooker. Heat oil in the pot. Working in batches, add pork and cook until browned; transfer to a plate. Add broth, beer, and browned pork, with any juices from the plate, to pot. Lock lid in place, making sure vent is sealed. Press Warm; set timer for 42 minutes and press Start to cook.

Release pressure manually by opening vent. Remove lid. Transfer pork to a platter and let cool. Discard cooking liquid.

VINEGAR SAUCE Combine all ingredients in the cleaned pot. Press Warm; set timer for 15 minutes and press Start. Bring to a simmer; cook for 15 minutes. Meanwhile, shred pork with your fingers. Serve with vinegar sauce.

BAKED BEANS

8–10 SERVINGS

- 5 whole cloves
- 1 3"-4" cinnamon stick
- 2½ cups dried navy beans
- 3 bay leaves
- 3 Tbsp. vegetable oil, divided
- 2 onions, chopped
- 4 garlic cloves, crushed
- 1 Tbsp. English mustard powder
- ¼ cup tomato paste
- 3 Tbsp. molasses
- 3 Tbsp. (packed) dark brown sugar
- 2 Tbsp. yellow mustard
- 2 Tbsp. ketchup
- 2 tsp. kosher salt plus more for seasoning
- 5 slices thick-cut smoked bacon
- 4 Tbsp. apple cider vinegar

SPECIAL EQUIPMENT: Cheesecloth

INGREDIENT INFO: English mustard powder is available at many supermarkets and at specialty foods stores.

Place cloves and cinnamon stick in center of a single layer of cheesecloth. Gather up edges; tie with kitchen twine to form a bundle for bouquet garni. Place beans, bay leaves, 1 Tbsp. oil, and 8 cups water in the pot. (The liquid should not rise above the ¾ mark.) Lock lid in place, making sure vent is sealed. Press Warm; set timer for 18 minutes and press Start to cook.

Let pressure release naturally. Remove lid and strain beans, reserving ¾ cups cooking liquid, and set beans and liquid aside. Press Warm; set timer for 10 minutes (add or subtract time as needed) and press Start again. Heat remaining 2 Tbsp. oil in pot. Add onions and cook, stirring occasionally, until soft and transparent, about 5 minutes. Add garlic and mustard powder and cook until fragrant, about 1 minute. Add tomato paste, molasses, brown sugar, yellow mustard, ketchup, and 2 tsp. salt and cook, stirring often, for 2 minutes. Add bacon and cook 2 minutes longer. Add bouquet garni, cooked beans, and reserved ¾ cups cooking liquid. Lock lid in place, making sure vent is sealed. Press Warm; set timer for 15 minutes and press Start again to cook.

Let pressure release naturally. Remove lid, add apple cider vinegar. Press Warm; set timer for 10 minutes and press Start again. Cook, uncovered, stirring often, until sauce is thickened and beans are tender, about 10 minutes. Press Cancel to stop cooking. Remove bay leaves and bouquet garni. Season to taste with salt.

HUMMUS

10–12 SERVINGS

- 2 cups dried chickpeas
- 2 Tbsp. vegetable oil
- 3 tsp. kosher salt, divided
- ½ cup tahini (sesame seed paste)
- 6 Tbsp. fresh lemon juice
- 5 garlic cloves, crushed
- 3 Tbsp. extra-virgin olive oil

INGREDIENT INFO: Tahini can be found at some supermarkets and at natural foods stores and Middle Eastern markets.

Place chickpeas, vegetable oil, 1 tsp. salt, and 8 cups water in the pressure cooker pot. Lock lid in place, making sure vent is sealed. Press Warm; set timer for 35 minutes and press Start to cook.

Let pressure release naturally. Remove lid and strain chickpeas, reserving ½ cup cooking liquid. Transfer chickpeas to a food processor and pulse to purée. Add reserved cooking liquid, tahini, lemon juice, garlic, and remaining 2 tsp. salt. Process until smooth, about 8 minutes. Pulse in olive oil and serve, or chill for at least 2 hours to let flavors meld.

FRENCH DIP SANDWICH

8 SERVINGS

- 2 Tbsp. unsalted butter
- 2 onions, halved lengthwise and thinly sliced
- 2 Tbsp. brandy
- 2½ lb. beef eye round
- 2½ cups low-salt beef broth
- 1 cup beer (such as pale ale)
- 1 Tbsp. kosher salt
- 1 garlic clove, smashed
- 1 sprig rosemary
- 1 sprig thyme
- 1 bay leaf
- ½ tsp. freshly ground black pepper
- 2 baguettes, halved lengthwise, cut crosswise into 4 pieces each

Let pressure release naturally. Remove lid and transfer beef to a carving board; let stand for 10 minutes. Slice beef very thinly against the grain. Transfer onions and jus to a bowl. Place bottom halves of baguettes on a work surface. Dip beef slices into cooking liquid, then place on baguette slices, dividing equally. Top each with remaining bread. Serve each sandwich with an individual bowl of onions and jus for dipping.

Press Warm; set timer for 12 minutes (add or subtract time as needed) and press Start to heat the pressure cooker. Melt butter in the pot; add onions and cook, stirring occasionally, until caramelized, about 10 minutes. Add brandy and cook until evaporated, about 2 minutes. Add beef, broth, beer, salt, garlic, rosemary, thyme, bay leaf, and pepper. Lock lid in place, making sure vent is sealed. Press Warm; set timer for 15 minutes and press Start again to cook.

CHICKEN NOODLE SOUP

6–8 SERVINGS

- 1 Tbsp. kosher salt
- 10 whole black peppercorns
- 4 medium carrots, peeled, halved crosswise
- 2 celery stalks, cut into 3 pieces
- 2 onions, cut into eighths
- 2 bay leaves
- 3 sprigs thyme
- 3 sprigs flat-leaf parsley
- 1 1" piece peeled fresh ginger, smashed
- 1 4-lb. chicken
- 4 cups low-salt chicken broth
- 1 cup egg noodles
- 3 Tbsp. finely chopped flat-leaf parsley

Combine salt, peppercorns, carrots, celery, onions, bay leaves, thyme sprigs, parsley sprigs, and ginger in the pressure cooker pot. Place chicken on top; add broth and 3 cups water. (The liquid should not rise above the $\frac{3}{4}$ marker.) Lock lid in place, making sure vent is sealed. Press Warm; set timer for 24 minutes and press Start to cook.

Let pressure release naturally. Remove lid and transfer chicken to a platter to cool. Strain broth into a large bowl. Remove carrots and let cool completely; discard other solids from strainer. Slice carrots into rounds. Remove skin from chicken and shred meat from the bones. Discard skin and bones.

Return broth to the pot. Press Warm; set timer for 20 minutes (add or subtract time as needed) and press Start. Bring to a boil; add shredded chicken, carrot rounds, and noodles and cook until noodles are al dente, about 10 minutes, depending on thickness of noodles. Press Cancel to stop cooking. Ladle soup into bowls and garnish with chopped parsley.

INDIAN CHICKEN CURRY

8 SERVINGS

CHICKEN

- 1 cup plain yogurt
- 6 garlic cloves, crushed
- 2 Tbsp. fresh lemon juice
- 1 Tbsp. grated peeled ginger
- 1 Tbsp. garam masala
- 1 Tbsp. kosher salt
- 1 Tbsp. turmeric
- 1 tsp. ground cumin
- 1 tsp. ground coriander
- $\frac{1}{2}$ tsp. cayenne pepper
- $\frac{1}{4}$ tsp. ground cardamom
- 2 $\frac{1}{2}$ -lb. chicken breasts, cut into $1\frac{1}{2}$ " cubes

CURRY

- 6 Tbsp. ($\frac{3}{4}$ stick) unsalted butter, divided
- 1 large onion, finely chopped
- 3 garlic cloves, crushed
- $1\frac{1}{2}$ tsp. grated peeled ginger
- 1 Tbsp. garam masala
- $\frac{1}{2}$ tsp. cayenne pepper
- 1 28-oz. can crushed tomatoes
- 1 cup heavy cream
- 8 cups cooked rice

CHICKEN Combine the first 11 ingredients in a large bowl; add chicken and let stand at room temperature for 30 minutes.

CURRY Press Warm; set timer for 30 minutes (add or subtract time as needed) and press Start to heat the pressure cooker. Melt 3 Tbsp. butter in the pot. Working in batches, add marinated chicken and sear until lightly golden. Transfer chicken to a plate. Add remaining 3 Tbsp. butter and onion to pot. Cook, stirring often, until onion is golden brown, about 8 minutes. Add garlic and ginger and cook, stirring often, for about 2 minutes. Add garam masala and cayenne and cook, stirring often, until fragrant, about 1 minute. Add tomatoes and cream and cook for 2 minutes. Add reserved chicken and lock the lid in place, making sure vent is sealed. Press Warm; set timer for 18 minutes and press Start again to cook.

Let pressure release naturally. Remove lid and press Start again to cook until sauce reaches desired thickness. Press Cancel to stop cooking. Serve with rice.

INGREDIENT INFO: Garam masala is an Indian spice mixture that can be found in the spice section of many supermarkets and at Indian markets.

GINGER-LIME CHEESECAKE

6–8 SERVINGS

- ¾ cup crushed gingersnap cookies
- 3 Tbsp. unsalted butter, melted
- 8 oz. cream cheese, room temperature
- 8 oz. sour cream
- ¾ cup sugar
- Zest and juice of 1 lime
- 2 large eggs
- ½ tsp. vanilla extract
- Pinch kosher salt

SPECIAL EQUIPMENT: A 6½"-diameter springform pan

Mix cookie crumbs and butter in a small bowl and press into the bottom of springform pan. Mix remaining 7 ingredients in a medium bowl until smooth and well combined. Pour over gingersnap crust; smooth top.

Arrange rack in bottom of the pressure cooker pot. Pour 3 cups water into pot and place springform pan on rack. Lock the lid in place, making sure vent is sealed. Press Warm; set timer for 15 minutes and press Start to cook.

Let pressure release naturally. Remove lid and using oven mitts, carefully remove pan from pot. Cover and refrigerate cheesecake in the springform pan for at least 4 hours before serving.

CHOCOLATE BREAD PUDDING

6–8 SERVINGS

- ½ cup dried cherries
- ¼ cup brandy
- Unsalted butter (for pan)
- 1½ cups whole milk
- ¾ cup heavy cream
- 1 vanilla bean, halved lengthwise
- 6 oz. semisweet or bittersweet chocolate
- 5 Tbsp. plus 1 tsp. sugar, divided
- 1 large egg plus 3 large egg yolks
- Pinch of kosher salt
- 1 loaf brioche, cubed (about 6 cups)
- Whipped cream (optional)

SPECIAL EQUIPMENT: A 6½"-diameter cake pan

Combine cherries and brandy in a small bowl, cover, and let stand at room temperature overnight.

Butter cake pan; set aside. Press Warm; set timer for 10 minutes and press Start to heat the pressure cooker. Place milk and cream in the pot; scrape in vanilla seeds and add bean. Bring just to a boil. Remove pot from pressure cooker and

press Cancel. Add chocolate and 2 Tbsp. sugar. Stir until chocolate is melted; let cool. Whisk egg, egg yolks, and remaining 3 Tbsp. plus 1 tsp. sugar in a large bowl until pale and fluffy. Whisk in cooled chocolate mixture and salt; add cherries with brandy. Add brioche and mix gently to combine. Transfer brioche mixture to prepared cake pan. Place rack in bottom of the pot; add 2 cups water, then place cake pan on rack. Lock lid in place, making sure vent is sealed. Press Warm; set timer for 20 minutes and press Start to cook.

Let pressure release naturally. Remove lid; carefully remove pan from pot. Serve bread pudding warm with whipped cream, if desired.

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