

# TODD ENGLISH

## TOUCH SCREEN PRESSURE COOKER



**Instructions & Recipes**  
**Model Number TEPC63**

# MEET CHEF ENGLISH



Todd English is a celebrated chef, restaurateur, author, and television personality. He has opened innovative and award-winning restaurants around the globe. Among his numerous accolades from the culinary world, Chef English is a four-time James Beard Foundation Award winner and was named *Bon Appetit's* Restaurateur of the Year. He has authored four critically acclaimed cookbooks, including his most recent, *Cooking in Everyday English*. Chef English has also created the record-breaking housewares line, The Todd English Collection, and hosted the Emmy-nominated PBS travel series Food Trip with Todd English.

Todd English Kitchen is an exceptional range of high performance countertop appliances. Todd's passion for the creative process results in these products delivering extraordinary blending, cooking, frying, mixing and ease of use. As Todd continues pushing the limits of imagination, his attention to detail and progressive design intrinsically allows endless possibilities that heighten the delicious world that surrounds us.

# CONGRATULATIONS!

Congratulations on buying the Todd English Digital Touch Screen Pressure Cooker. This energy-saving appliance integrates pressure cooking, rice cooking and slow cooking all in one unit. The non-stick ceramic coating on the cooking pot makes cleaning your pressure cooker easier than ever. There are 11 cooking presets that can be adjusted to make cooking your favorite recipes simpler. The cooking presets include Meat/Poultry, Fish/Vegetables, Brown/Sauté, Slow Cook, Soup/Stew, Beans, Steam, Bake, White Rice, and Brown Rice and Keep Warm.

## WHAT'S INCLUDED



**Pressure Cooker, Inner Cooking Pot, Steam Basket, Measuring Cup, Rice Spoon, Steam Rack, Power Cord, and Instruction Manual with Recipes**

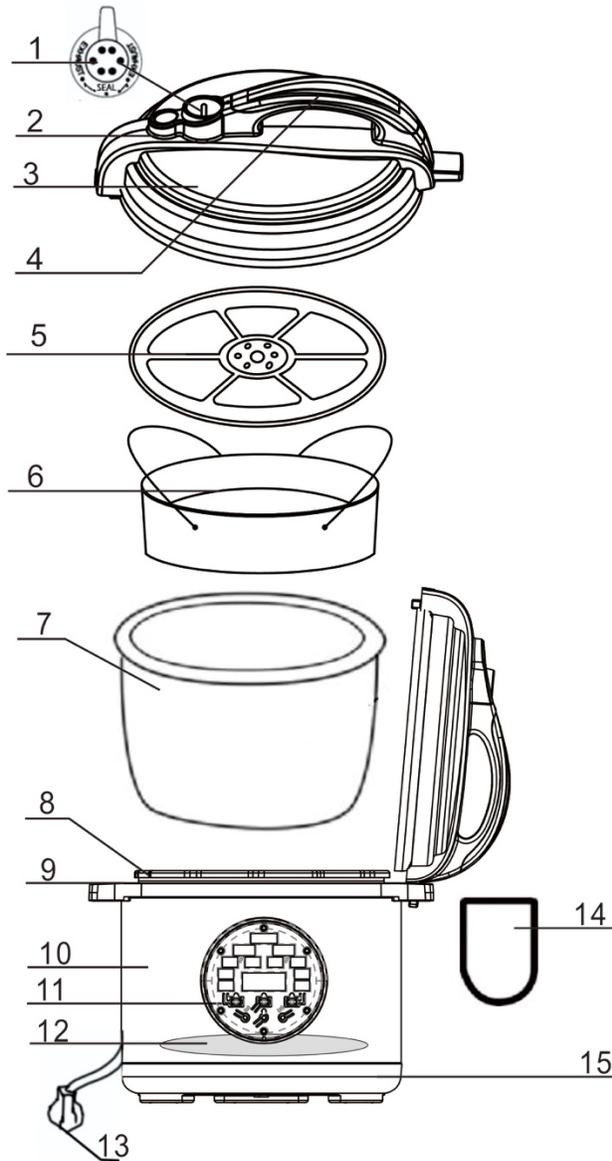
# IMPORTANT SAFEGUARDS

When using the pressure cooker, basic safety precautions should always be followed including the following:

- Read all instructions before use.
- Intended for household use only.
- Remove the unit and the instruction manual from the box and remove all packing materials.
- Locate the electrical cord, measuring spoon and condensation cup before discarding the box.
- The cooking pot should be washed in mild detergent and dried before first use.
- Do not touch the lid or any of the stainless steel surfaces when in use, as these surfaces will become very hot during operation. Use the handles on the lid to adjust and remove the lid.
- When handling and lifting the pressure cooker, use the side handles.
- DO NOT lift the pressure cooker by the lid handle.
- Close supervision is necessary when any appliance is used by or near children to avoid injury to themselves or others.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Call our customer care department at (312) 526-3760 (Monday- Friday 9:00AM-4:30PM CST) or send an email to [customercare@alliedrich.net](mailto:customercare@alliedrich.net)
- Once you have started the cooking cycle you CANNOT remove the lid until all pressure has been released. It is recommended that you follow the safe method for the pressure to release, which could take 12-30 minutes dependent upon contents or liquids inside.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Keep the pressure cooker away from flammable and explosive articles.
- Use only replacement parts provided by the manufacturer.
- To protect against electrical shock, do not immerse power cord, plugs, or the whole unit in water or any other liquid.
- A short power cord is provided to minimize the risks resulting from becoming entangled in or tripping over a longer cord.
- The use of an extension cord is not recommended.
- Do not let the cord hang over the edge of a table or counter, or come into contact with hot surfaces.
- Always plug the cord into the appliance first, then plug the cord into a grounded three-prong wall outlet. To disconnect, make sure the unit is turned off, then unplug from the wall outlet.
- Unplug the pressure cooker when not in use and before cleaning. Allow to cool before cleaning or taking off parts.

- **Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.**
- **Do not heat the cooking pot on any other heat source.**
- **The maximum KEEP WARM time is 24 hours. However, it is recommended to use the setting for no longer than 6 continuous hours.**
- **Do not use appliance for anything other than intended use.**
- **Never forcibly open the lid as the contents are under pressure, extremely hot, and could cause burns. Press START/CANCEL on the control panel to stop operation, then wait until sufficient heat and pressure have subsided and the lid is unlocked to open lid.**
- **If you use the quick release method by using the pressure relief valve, steam and liquids will be released. Use caution, as the steam and liquids will be very hot. DO NOT attempt to force open the lid as the contents are under pressure and extremely hot and could cause burns.**
- **Do not use the lid when using the Brown/Sauté function. The cycle will not start if the lid is locked in place.**

# PARTS DESCRIPTION



1. Pressure Limiting Valve
2. Float Valve
3. Lid
4. Handle
5. Steaming Rack
6. Steamer
7. Inner Pot
8. Outer Pot
9. Upper Ring
10. Main Unit
11. Control Panel
12. Electronic Heater
13. Power Cable
14. Condensation Cup
15. Bottom Ring

## CONDENSATION CUP

Attaches to the outside of the pressure cooker to collect condensation while unit is under pressure. Please empty and clean after each use. See page 13 for cleaning instructions.

## STEAM BASKET AND RACK

Place the basket inside the inner pot then place the rack on top of the basket to steam veggies and much more.

# THE CONTROL PANEL



The control panel will light up with blue icons and a red timer when the unit is plugged in. Select one of the ten cooking presets by pressing MENU until the desired preset's icon is highlighted and the timer flashes with P: followed by the hours:minutes. This time can be adjusted in one-minute increments by pressing + (PLUS) or - (MINUS). Once the desired time is reached, press START/CANCEL.

Once START/CANCEL is pressed there will be a red indicator light near the timer that moves up and down. This indicates the unit is building pressure and heat. Once it reaches the desired temperature and pressure, the indicator light will stop moving. Once the cooking cycle begins it will go away.

If the P:(hours:minutes) are flashing the lid is not on correctly and the unit will not heat or build pressure. After adjusting the lid, the pressure cooker will automatically begin the cycle.

You can stop the function by pressing START/CANCEL again.

## **SELECT**

Press **SELECT** to choose one of the eleven cooking presets that appear in the three rows in the center of the panel.

## **+/- (Plus/Minus)**

These buttons are used to increase (+) or decrease (-) the cooking time.

## **START/CANCEL**

Pressing **START/CANCEL** after the cooking preset is selected will immediately begin the operation. Pressing **START/CANCEL** at any time during the cycle will stop the operation.

## **DELAY TIME**

This function is used to delay the start time for any cooking preset in 30 minute increments up to 24 hours.

- Select the desired cooking preset, then press **DELAY TIME**. The delayed time is increased by 30 minutes each time **DELAY TIME** is pressed. Then press **START/CANCEL**. The timer displays the time counting down to the delayed start.

## **KEEP WARM**

This keeps the temperature in the pressure cooker between 130°-150°F.

- After a cooking cycle is completed, the pressure cooker switches to the **KEEP WARM** function automatically.
- The **KEEP WARM** function will operate with the lid on or off.
- To manually start the **KEEP WARM** function without the lid, press **KEEP WARM** and the red light will indicate it is on. The timer will start counting the minutes. The pressure cooker will heat to maintain the temperature at 130°-150°F.
- If the **KEEP WARM** indicator light is illuminated, press **CANCEL** to end the **KEEP WARM** function and to use other cooking presets.

# PRESET COOKING CHART

- The preset times can be adjusted by pressing + (Plus) or – (Minus) on the control panel to compensate for different densities, thickness or desire consistencies.
- Temperatures cannot be adjusted and the range shown indicates fluctuations that occur during the cycles.

<b>FUNCTION</b>	<b>DEFAULT COOKING TIME</b>	<b>COOKING TIME RANGE</b>	<b>TEMPERATURE</b>
<b>Meat/Poultry</b>	<b>15 minutes</b>	<b>12-90 minutes</b>	<b>310-330°F</b>
<b>Fish/Vegetables</b>	<b>5 minutes</b>	<b>5-15 minutes</b>	<b>310-330°F</b>
<b>Brown/Sauté</b>	<b>15 minutes</b>	<b>5-30 minutes</b>	<b>30-340°F</b>
<b>Slow Cook</b>	<b>6 hours</b>	<b>4-6 hours</b>	<b>190-203°F</b>
<b>Soup/Stew</b>	<b>25 minutes</b>	<b>25-60 minutes</b>	<b>310-330°F</b>
<b>Beans</b>	<b>40 minutes</b>	<b>40-60 minutes</b>	<b>310-330°F</b>
<b>Steam</b>	<b>10 minutes</b>	<b>5-25 minutes</b>	<b>310-330°F</b>
<b>Bake</b>	<b>30 minutes</b>	<b>25-35 minutes</b>	<b>275-280°F</b>
<b>Brown Rice</b>	<b>50 minutes</b>	<b>40-60 minutes</b>	<b>310-330°F</b>
<b>White Rice</b>	<b>12 minutes</b>	<b>8-15 minutes</b>	<b>310-330°F</b>

## **BROWN/SAUTÉ**

The lid must be opened for the BROWN/SAUTÉ operations, otherwise the pressure cooker will automatically stop heating, the alarm will sound and the time indicator light will flash red.

## **KEEP WARM**

This function can be use with the lid in the sealed or open position, an optional (not included) glass lid can be used as well.

## **SLOW COOK**

This function can be used with the lid in the sealed or open position, an optional (not included) glass lid can be used as well.

# GUIDELINES FOR USE

## 1. OPEN THE LID.

With the control panel facing you grasp the lid handle and turn the lid clockwise till the arrow aligns with the open position located on the unit. Lift up the lid. (See figure 1 and 2)



FIGURE 1



FIGURE 2

## 2. ADDING INGREDIENTS INTO THE COOKING POT

Following a recipe provided, put food and liquid into the cooking pot, while following the guidelines shown. (See figures 3, 4, and 5)

- Food and liquid cannot exceed  $\frac{4}{5}$  of the cooking pot height.
- For food that expands easily in water, the liquid level cannot exceed  $\frac{3}{5}$  of the cooking pot height.
- Food and liquid cannot be less than  $\frac{1}{5}$  of cooking pot height.

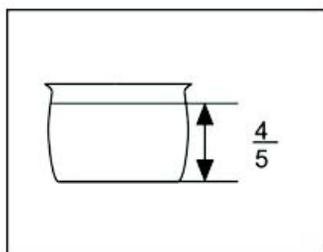


FIGURE 3

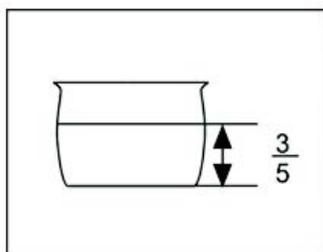


FIGURE 4

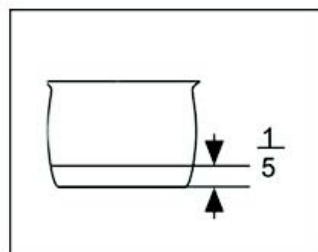


FIGURE 5

**3. CLOSE THE LID.**

Close the lid by lowering it onto the pressure cooker. With the arrow in the open position, grasp the lid handle and turn it counterclockwise until the arrow aligns with the close position on the unit. A slight clicking sound will be heard. (See figure 6, 7, and 8)



**FIGURE 6**



**FIGURE 7**



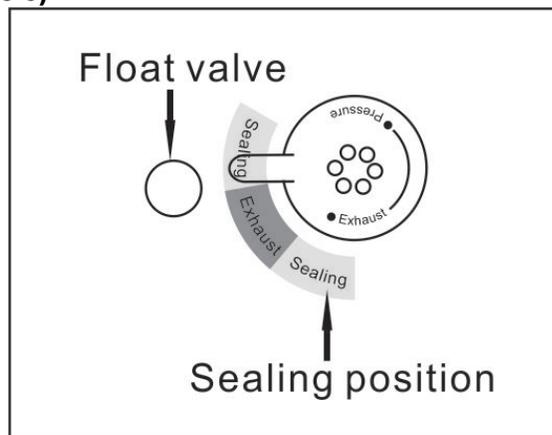
**FIGURE 8**

**WARNING**

You should never attempt to open the lid while pressure cooking. In the event the lid is not closed properly the unit will not build pressure, air will be leaking from the lid, if this happens unplug the unit, allow the unit to cool completely and release any pressure from the unit this could take up to 30 minutes.

**4. SET THE EXHAUST VALVE**

In order to cook under pressure, the exhaust valve should be set in the sealed positions. (See figure 9)



**FIGURE 9**

## CAUTION

- When cooking food containing a high amount of liquid and/or the KEEP WARM indicator light is on, do not lift the exhaust valve, food and liquid will spurt from the exhaust pipe. (See #6 Releasing Pressure after the Cooking Cycle)
- When toggling the exhaust valve to EXHAUST, hands or face should not come close to the vent hole on the exhaust valve to avoid burns.

**Note:** Next to the exhaust valve is the float valve. During the initial cooking cycle, it is normal for air to come out of the valve for 10 to 20 seconds. After the cold air is expelled, the remaining interior air temperature increases and the float valve will close. The valve will seal and lock the connecting rod on the handle, protecting the lid from opening while there is pressure inside the cooker. (See figure 10)



**FIGURE 10**

## 5. SELECT YOUR COOKING OPTION FROM THE PRESET MENU

Make sure the unit is plugged in. You will hear a beep and the screen will display 0000. Press SELECT until you reach the desired preset function. Press SELECT and a P: preset time will appear then press START, the bar to the left will continually move up and down until pre-heated and full pressure is reached to start cooking. Please refer back to page 7 or the recipe section for adjusted cooking times. When full pressure is reached, the red light on the left side will stop flashing and remain lit while the timer starts to count down. Once the cooking cycle is finished the unit will beep and will go to KEEP WARM. NOTE: To avoid over cooking certain food press CANCEL when the unit goes to the KEEP WARM function, as the KEEP WARM function will continue to cook the contents inside.

## 6. RELEASING PRESSURE AFTER THE COOKING CYCLE

The unit automatically releases pressure during the KEEP WARM cycle or in the CANCEL function. This could take 12-30 minutes dependent upon contents inside and cooking time. You can also release the pressure manually by moving the release valve to the EXHAUST position.

- Please refer to the important safeguards (page 4-5) in regard to opening the lid and releasing pressure.

- Once the pressure has been released it is safe to open the lid.
- To end the KEEP WARM function, press CANCEL.

## WARNINGS

- To avoid accidents, **NEVER** force the lid during operation.
- Always wait for the pressure cooker to relieve the pressure sufficiently before opening the lid and taking out food.

### 7. OPEN THE LID

Grasp the lid handle and turn it clockwise to the end of lid opening position. Remove the lid.

# CLEANING GUIDE

- Unplug the cord from the wall outlet, then from the pressure cooker before cleaning.
- Wipe the pressure cooker body clean with a damp cloth and towel dry. **DO NOT** immerse the body into water or spray with water or liquids.
- The cooking pot features a ceramic non-stick coating. While the cooking pot is dishwasher safe, hand washing is recommended. Dry with a soft cloth. Use care to prevent scratching.
- Clean the bottom of the lid with water in addition clean the sealing ring, anti-blocking cover, vent hole, float valve, and exhaust valve, wiping them clean with a soft cloth.
- Remove the condensation cup and rinse it thoroughly and let dry.
- Clean the upper ring with a damp sponge or wash cloth.
- Let parts dry completely before reassembling.
- Clean the pressure limiting valve and the holes with a small brush to ensure smooth flow of steam during the release cycle.
- Store the inner pot inside of the pressure cooker. Store pressure cooker in a cool, dry location.

## CLEANING THE FILTER

If you wish to clean the filter, you may remove it by pulling vertically. To reattach, simply line up the filter and press down to secure the filter. (See figure 11)



FIGURE 11

# TROUBLE SHOOTING

PROBLEM	CAUSE
The food is not cooked thoroughly.	The cook time is not long enough.
The indicator light is not illuminated.	The power supply is not connected.
The lid leaks air.	<p>The lid is not closed correctly.</p> <p>The sealing ring is not put into positions.</p> <p>The sealing ring has food particles on it.</p>
Difficult to open the lid.	The float does not drop down after exhaust.
Difficult to close the lid.	<p>The sealing ring is not put into position.</p> <p>The float locks the push rod.</p>
<p>The float valve leaks air.</p> <p>NOTE: When food is heated to boil, the float valve will exhaust air for 10-20 seconds, which is normal.</p>	The sealing ring or float valve may have food particles that cause it stick.
The float valve cannot rise and the pressure limiting exhaust valve leaks air.	<p>The exhaust valve is not toggled to the sealing position.</p> <p>Food and water is not at the right level to create pressure.</p>
The food is not cooked thoroughly or the cooking time is too short.	<p>Cooking time is too short.</p> <p>There is foreign matter between the cooking pot and heating plate.</p>
Brown/Sauté function will not start.	The lid is on the unit.

## SOLUTIONS

Extend the cooking time by 5-10 minutes.

Check if the plug is inserted tightly.

Close the lid according to instructions.  
Place the sealing ring into its correct positions.

Clean the sealing ring.

Install the aluminum cover correctly.

Press the float valve gently with a wooden utensil.

Place the sealing ring into position.

Push the rod with hand.

Install the aluminum cover correctly.

Allow unit to cool and follow the cleaning instructions.

Toggle it to the sealing position.

Put food and water levels as specified.

Extend the cooking time with +(PLUS) function  
Allow unit to cool, then remove the foreign matter.

Remove the lid for this function.

# RECIPES



## BUTTERNUT SQUASH SOUP

**SERVINGS: 4**

6 cups butternut squash, peeled and diced  
3 cups chicken stock  
1 cup coconut milk  
2 medium apples, peeled and seeded  
2 teaspoons curry powder  
1 medium onion, diced  
½ teaspoon salt

Place all ingredients into the pressure cooker; secure lid.  
Select SOUP/STEW; press START.  
When cooking is complete, puree the soup in a blender and serve.

## 15 BEAN SOUP

**SERVINGS: 4**

1 pound 15-bean soup mix  
1 large onion, diced  
1 can 28oz. crushed tomatoes  
3 celery stalks, chopped  
1 ham hock  
1 pound pork shoulder, diced into 1-inch cubes  
2 garlic cloves, minced  
1 tablespoon parsley, chopped  
1 teaspoon rosemary  
2 teaspoons salt  
1 teaspoon black pepper  
8 cups chicken stock

Place all ingredients into the pressure cooker; secure lid.  
Select SOUP/STEW; press START.  
When cooking is complete, remove ham hock and serve.

# CHICKEN SOUP

## SERVINGS: 4

- 1 3-4lb. whole chicken
- 1 sprig rosemary
- 1 sprig thyme
- 1 medium onion. Quartered
- 1 teaspoon turmeric
- 6 cups water
- 1 tablespoon kosher salt
- 6 whole peppercorns
- 2 celery stalks, diced
- 2 carrots, peeled and sliced
- 1 parsnip, peeled and sliced
- 1 tablespoon fresh parsley, chopped

Place chicken, rosemary, thyme, onion, turmeric, water, salt and peppercorns into pressure cooker; secure lid.

Select MEAT/POULTRY, increase time to 45 minutes; press START.

When cooking is complete, strain the stock, and set aside.

Remove chicken meat from bones and place meat back into pressure cooker.

Add strained stock, celery, carrots, and parsnips to pressure cooker; secure lid.

Select FISH/VEGETABLES; press START.

When cooking is complete, sprinkle soup with parsley and serve.

## CHEESY RISOTTO WITH BROCCOLI

### SERVINGS: 4

- 2 tablespoons extra-virgin olive oil
- 1 small onion, chopped
- 1 cup of Arborio rice, uncooked
- 1 teaspoon salt
- 1 ½ cups chicken stock
- ½ cup cream
- 1 cup cheddar cheese, shredded
- ¾ cup broccoli florets, finely chopped

Select BROWN/SAUTÉ; press START.

Add the oil to the pressure cooker and let heat for 2 minutes.

Add the onion and cook for 2 minutes longer.

Add the rice and cook for 2 minutes longer.

Add the stock and salt, press cancel.

Secure the pressure cooker lid, then select RICE. Press START.

When cook time is complete, remove the lid and add the cream, cheese and broccoli.

Stir until cheese sauce is smooth. Serve immediately.

## BLACK EYED PEAS

### SERVINGS: 6

- 1 pound dry black-eyed peas
- 5 cups chicken stock
- 4 oz. smoked pork shoulder
- 1 medium onion, diced
- 1 tablespoon red wine vinegar
- 3 garlic cloves, minced
- 1 teaspoon salt
- ½ teaspoon freshly ground pepper
- ¼ oz. crushed red pepper flakes

Place all ingredients into pressure cooker; secure lid.

Select MEAT/POULTRY; press START.

When cooking is complete, serve immediately.

## BROWN RICE PILAF WITH LENTILS

### SERVINGS: 4

- 1 cup brown basmati rice, uncooked
- 2 cups of water
- 1 teaspoon salt
- 1 tablespoon extra-virgin olive oil
- 1 cup lentils
- 2 garlic cloves, minced
- 1 medium onion, diced
- 1 cup tomato, diced
- 2 cups vegetable stock
- 1 tablespoon parsley, chopped

Place rice, water, salt and oil in pressure cooker; secure lid.  
Select RICE, increase time to 22 minutes; press START.  
When cooking is complete, add remaining ingredients except parsley to pressure cooker, secure lid.  
Select FISH/VEGETABLES, increase time to 6 minutes; press START.  
When cooking is complete, stir well.  
Top with Parsley and serve.

## BABY BACK RIBS

### SERVINGS: 2

- 3 tablespoons rice wine vinegar
- 1 tablespoon soy sauce
- ½ cup orange juice
- 1 teaspoon garlic salt
- 3 garlic cloves, minced
- 1 tablespoon brown sugar
- 1 teaspoon salt
- ½ teaspoon freshly ground pepper
- 1 slab baby back ribs, cut into pieces
- 1 cup ginger ale
- 2 cups barbecue sauce

In a bowl, combine vinegar, soy sauce, orange juice, garlic salt, garlic, brown sugar, salt and pepper.  
Place ribs into the bowl, let marinade for 1 hour.  
Add ribs, marinade, and ginger ale to pressure cooker; secure lid.  
Select MEAT/POULTRY; press START.  
When cooking is complete, add barbecue sauce to pressure cooker; stir well.  
Serve immediately.

## BBQ BEEF BRISKET

### SERVINGS: 6

- 3 pounds beef brisket, trimmed
- 1 cup beef stock
- 1 cup apple cider
- 1 teaspoon cider vinegar
- 1 teaspoon salt
- ½ teaspoon salt
- 2 cups barbecue sauce

Place all ingredients- except barbecue sauce into pressure cooker; secure lid. Select MEAT/POULTRY, increase time to 60 minutes; press START. When cooking is complete, remove brisket. Select BROWN/SAUTÉ and heat With lid off for 10 minutes to reduce liquid. Cut brisket into pieces and place meat back into pressure cooker. Add barbecue sauce to pressure cooker; let heat, and serve.

## BEEF STROGANOFF

### SERVINGS: 2

- 1 tablespoon flour
- 1 teaspoon salt
- ½ teaspoon freshly ground pepper
- 1 pound beef sirloin, cut into 1-inch pieces
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 1 pound mushrooms, sliced
- 1 sprig thyme
- 1 cup beef stock
- 1 teaspoon Worcestershire sauce
- 1 cup sour cream
- 2 cups noodles, cooked and buttered

In a bowl, combine flour, salt and pepper. Roll beef pieces in flour mixture; shake off excess. Add beef and remaining ingredients- except sour cream and noodles- to pressure cooker; secure lid. Select MEAT/POULTRY; press START. When cooking is complete, remove thyme and stir in sour cream. Serve over buttered noodles.



## BEEF BOURGUIGNON

SERVINGS: 4

- 1 tablespoon flour
- 1 teaspoon salt
- ½ teaspoon freshly ground pepper
- 1 ½ pounds sirloin, cut into 1-inch pieces
- 2 garlic cloves, minced
- 1 cup Burgundy wine
- 1 ½ cups beef stock
- 1 tablespoon tomato paste
- 1 sprig thyme
- 1 cup frozen pearl onions
- 1 cup small mushrooms
- 3 large carrots, peeled and sliced diagonally into 2-inch pieces
- 3 parsnips, peeled and cut into 2-inch pieces

In a bowl, combine flour, salt and pepper; mix well.  
Roll beef pieces in flour mixture; shake off excess.  
Place beef and remaining ingredients into pressure cooker; secure lid.  
Select SOUP/STEW; press START.  
When cooking is complete, serve immediately.

## BEEF GOULASH

SERVINGS: 4

- 2 pounds stew meat
- 1 medium onion, sliced
- 2 garlic cloves, minced
- 1 ½ cups beef stock
- ½ cup tomato puree
- 2 tablespoons Worcestershire sauce
- 2 tablespoons brown sugar
- 2 teaspoons salt
- 2 teaspoons Hungarian paprika
- 1 tablespoon caraway seeds

Place all ingredients into pressure cooker; secure lid.  
Select SOUP/STEW, increase time to 30 minutes; press START.  
When cooking is complete, serve immediately.

# BEEF STOCK

SERVINGS: 5

- 2 pounds beef ribs
- 1 large onion, quartered
- 2 Roma tomatoes, halved
- 1 turnip, halved
- 1 tablespoon extra-virgin olive oil
- 2 teaspoons kosher salt, divided
- 1 sprig thyme
- 1 sprig rosemary
- 1 bay leaf
- 4 cups water
- 1 cup dry red wine
- 1 teaspoon mixed peppercorns

Preheat oven to 400°F.

Place ribs on roasting pan.

Add onions, tomatoes and turnip; drizzle with oil and sprinkle with 1 teaspoon of salt.

Place pan in the oven and roast for 40 minutes.

When roasting is complete, transfer meat and vegetables to pressure cooker.

Add remaining ingredients; secure lid.

Select MEAT/POULTRY, increase time to 45 minutes; press START.

When cooking is complete, strain stock using a colander.

Refrigerate stock for 5 hours; remove fat.

Refrigerate up to 5 days.

# CORNERD BEEF AND CABBAGE

## SERVINGS: 4

3 pounds corned beef, trimmed  
1 large onion, quartered  
½ cup beef stock  
1 bottle (12oz.) beer  
½ teaspoon mustard seeds  
½ teaspoon whole peppercorns  
2 all spice berries  
1 bay leaf  
1 teaspoon mustard powder  
3 garlic clove, minced  
6 small onions, peeled  
6 small bliss potatoes, halved  
12 baby carrots  
1 head cabbage, cut into 6 wedges

Place all ingredients, except small onions, potatoes, carrots and cabbage into Pressure cooker; secure lid.

Select MEAT/POULTRY, increase time to 70 minutes; press START.

When cooking is complete, remove bay leaf.

Add remaining ingredients; secure lid.

Select FISH/VEGETABLES, increase time to 7 minutes; press START.

When cooking is complete, serve immediately.

## BBQ PULLED PORK

### SERVINGS: 6

4 pounds boneless pork butt roast  
1 teaspoon kosher salt  
1 teaspoon garlic salt  
1 teaspoon sweet paprika  
1 teaspoon freshly ground pepper  
2 teaspoons soy sauce  
2 cups apple cider  
1 bottle (16 oz.) barbecue sauce  
1 tablespoon cider vinegar  
6 sandwich rolls

Place all ingredients- except barbecue sauce, vinegar, and sandwich rolls- into pressure cooker; secure lid.

Select MEAT/POULTRY, increase time to 60 minutes; press START.

When cooking is complete, remove roast, cut into slices and return to the pressure cooker.

Add barbecue sauce and vinegar to pressure cooker; secure lid.

Select MEAT/POULTRY; press START.

When cooking is complete, serve on sandwich rolls with coleslaw.

## CHICKEN MARSALA

### SERVINGS: 4

4 frozen boneless, skinless chicken breasts  
1 cup mushrooms, sliced  
1 shallot, minced  
½ cup chicken stock  
½ cup Marsala wine  
1 spring thyme  
1 teaspoon salt  
½ teaspoon freshly ground pepper  
1 envelope brown gravy mix  
¼ cup cold water

Place all ingredients- except the gravy mix- into pressure cooker; secure lid.  
Select MEAT/POULTRY; press START.  
When cooking is complete, discard thyme.  
Transfer chicken to a platter, dissolve the gravy in water.  
Select BROWN/SAUTÉ, then press START.  
Pour the dissolved gravy mix into the pressure cooker, whisk the gravy until smooth.  
Once the gravy comes to a boil, pour over the chicken and serve.

## CHICKEN PICCATA

4 boneless, skinless chicken breasts  
½ teaspoon garlic salt  
½ teaspoon freshly ground pepper  
1 shallot, minced  
Juice and zest from 1 lemon  
1 cup white wine  
1 tablespoon fresh parsley, chopped  
1 tablespoon green olives, sliced  
1 tablespoon butter, cut into small pieces

Place all ingredients- except the butter- into the pressure cooker; secure lid.  
Select FISH/VEGETABLES, increase time to 10 minutes; press START.  
When cooking is complete, transfer chicken to platter.  
Press BROWN/SAUTÉ, then START.  
Bring the sauce to a boil and let reduce for 2 minutes. Stir in the pieces of butter, dissolving each one before adding the next piece.  
Pour sauce over chicken and serve.

# CHICKEN AND DUMPLINGS

## SERVINGS: 4

2 pounds boneless, skinless chicken breasts  
2 cups chicken stock  
1 spring thyme  
1 teaspoon kosher salt  
½ teaspoon freshly ground pepper  
4 large carrots, peeled and sliced into 1-inch pieces  
1 large onion, diced  
3 celery stalks, sliced  
1 can (10 ¾ oz.) cream of chicken soup  
1 can biscuit dough, cut into squares  
2 tablespoons fresh parsley, chopped

Place chicken, stock, thyme, salt and pepper into pressure cooker; secure lid.

Select MEAT/POULTRY; press START.

When cooking is complete, remove thyme.

Add carrots, onions and celery to pressure cooker; secure lid.

Select FISH/VEGETABLES; press START.

When cooking is complete, remove lid and set pressure cooker to BROWN/SAUTÉ. Stir in cream of chicken soup.

When liquid starts to simmer, add biscuit squares and cover with lid; steam for 5 minutes.

When cooking is complete, sprinkle with parsley and serve.

# COQ AU VIN

## SERVINGS: 6

- 1 whole chicken, cut into pieces
- 1 tablespoon flour
- 1 teaspoon salt
- ½ teaspoon freshly ground pepper
- 2 bacon strips, diced
- 2 tablespoons butter
- 8 boiler onion, peeled
- 1 pound whole mushrooms
- 2 sprigs thyme
- 2 cups dry red wine
- 1 cup chicken stock
- 1 teaspoon sugar

Rub chicken with flour, salt and pepper.

In a skillet on medium heat, cook bacon until crisp. Add butter to skillet, let melt. Add chicken to skillet and cook until golden brown.

Transfer skillet contents and remaining ingredients to pressure cooker; secure lid.

Select MEAT/POULTRY, increase time to 40 minutes; press START. When cooking is complete, transfer chicken, mushrooms and onions to a platter.

With lid off, set pressure cooker to BROWN/SAUTÉ, and reduce liquid for 10 minutes.

Ladle sauce over chicken and serve.

# BREAD PUDDING

## SERVINGS: 4

Nonstick cooking spray  
4 cups hard-crust bread, cut into 1-inch cubes  
4 large eggs, beaten  
1 ½ cups cream  
1 ½ cups milk  
½ cup sugar  
1 teaspoon orange zest  
1 tablespoon orange flavored liqueur  
1 teaspoon vanilla extract  
¼ teaspoon salt  
½ cup raisins  
2 cups water

Apply nonstick spray to a 2-quart stainless bowl.  
Place bread cubes into bowl.  
In a separate bowl, combine eggs, cream, milk and sugar; mix well.  
Add zest, vanilla, and salt to bowl; mix well.  
Pour egg mixture over bread cubes and add raisings.  
Cover stainless bowl with aluminum foil.  
Pour water into pressure cooker, add stainless bowl; secure lid.  
Select MEAT/POULTRY; press START.  
When cooking is complete, serve hot or cold.

# CREAMY CHEESECAKE

## SERVINGS: 4

Nonstick cooking spray  
¾ cup sugar  
2 packages (8oz. each) cream cheese  
1 tablespoon lemon juice  
1 teaspoon vanilla  
2 tablespoons flour  
1 cup sour cream  
2 large eggs  
2 cups water

Place parchment paper on the base of a 6-inch spring form pan; assemble and secure the spring form pan.

Apply nonstick spray to pan.

Using a mixer, cream sugar and cream cheese until smooth.

Add lemon juice, vanilla, flour and sour cream to cream cheese mixture.

Add eggs, one at a time, and mix until smooth.

Pour batter into spring form pan and cover with aluminum foil. Fit pressure cooker with stainless steel rack\*, add water.

Place spring form pan on rack; secure lid.

Select MEAT/POULTRY, increase time to 30 minutes; press START.

When cooking is complete, remove cheesecake and let cool.

Refrigerate for 3 hours before serving.

\*Accessory items are sold separately and are not included.

# LIMITED ONE YEAR WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof of purchase. A valid proof of purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, call our customer care department at 312-526-3760 (Monday- Friday 9 am-4 30 pm CST), or send an email to [customercare@alliedrich.net](mailto:customercare@alliedrich.net). Please provide the model number listed on the bottom of this page when contacting us.

THIS LIMITED WARRANTY COVER UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages in transit.
- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than authorized dealer or service center.
- Shipping and handling costs.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

MODEL TEPC63

**TODD ENGLISH**