



The Instant Pot Cookbook: 175 Delicious Recipes for Every Meal and Occasion

The Editors at Houghton Mifflin Harcourt

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Tasting Table calls the Instant Pot “the hottest kitchen tool since George Foreman’s pint-size grill” and everyone from Ruth Reichl to top food bloggers rave about its efficiency, convenience, and affordability. Now, with this licensed cookbook—one of the most comprehensive published to date—you can discover exactly how much this miracle appliance can do. This full-color cookbook features recipes for all the functions of the Instant Pot, from everyday staples to surprising new dishes. You’ll find more than 175 recipes for everything from breakfast to dessert, including delicious soups and stews, vegetable mains and sides, jams and yogurts—even an entire cheesecake. This must-have cookbook is the perfect companion to the best-selling kitchen appliance to come along in decades.

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From Reader Review The Instant Pot Cookbook: 175 Delicious Recipes for Every Meal and Occasion for online ebook

Charlee says

I checked out all 8 IP cookbooks from my library. This is the only one on my Probably Buy list. Out of 175 recipes, I would likely try 80% of them. Simple instructions, not a ton of ingredients. The best feature is the chart at the top of each recipe listing Prep Time, Function (which button to push), Closed Pot Time, Total Time, and Release (natural or quick). None of the other Instant Pot cookbooks I've looked at have this feature. One complaint - some of the recipes either miss a step in the instructions or miss listing an ingredient that's mentioned in the instructions. The solution - read each recipe thoroughly prior to cooking and use common sense. ;-)

Deborah Cleaves says

I might have rated this higher if the authors had also tried recipes in the instant pot duo and if more recipes had been tested as both slow cook and pressure cooked rather than just slow cook. In other words, it's not as useful as it could have been.

Wdmoor says

Interesting recipes but not for beginners. There is a decent section at the beginning of the book on using the Instant Pot, but if all you want are basic to simple recipes this book is not for you.

Pat Freeman says

I like !

I really like this cook book is exactly what I was looking for. Simple recipes. I definitely recommend it !!

Sue says

As most people know, the recipe book that comes with the Instant Pot cooker is not particularly extensive, so I wanted more options. Unlike 'normal' cooking, with pressure cooking you can't just take the lid off to see how it's doing and then pop it back in for another 5 minutes. It takes a little time for the pressure to build up and you have to let that go every time to open the cooker, so it's important to have proper recipes to work from.

There are lots of websites with free recipes, but that's quite a cumbersome way to work when you just want to get the dinner on! This book has got plenty of variety and good instructions. I've tried several recipes and they have worked well. I'm not one to collect multiple recipe books so was looking for a comprehensive one

and this fits the bill.

Lafourche Parish Library says

Santa brought me an Instant Pot for Christmas! Have you ever seen an Instant Pot? It has more buttons and programs than my television remote control. It's a little intimidating (and I cook a lot). I was very excited to see the library has several books on Instant Pot cooking both in print and in CloudLibrary. I put the book, Instant Pot Miracle, on hold and waited my turn. While I was waiting I checked out the other three print books and four CloudLibrary books. I like to be thorough and completely understand something before I jump in. Of the other books, I would recommend The I Love My Instant Pot Recipe Book by Michelle Fagone that I borrowed on CloudLibrary. It has clear step-by-step instructions that include exactly what buttons to press on your machine. I copied many recipes to try later from that book.

Back to the Instant Pot Miracle book ... when it arrived at my branch, I was so excited! Instant Pot Miracle is an authorized cookbook by Instant Pot which lends some credibility to the 175 recipes it features. I immediately opened it and began scanning. It was fantastic! The book really breaks down every recipe. Each recipe includes a table that shows prep time, function buttons to press, closed pot time, total time, and which type of release will happen with the recipe. As with most cookbooks, this one has recipes ranging from breakfast to desserts. It has a few pictures, but not as many as I would have liked to see. Another neat feature is the tips included in the recipes. The tips give ideas as well as substitutes for ingredients. Pressure cooking charts are included at the end of the book along with an index. These charts are a life-saver and a quick reference.

After all my research, I finally tried my first meal. I was so scared. I placed cut up onions and potatoes on the bottom of the pot, then added a stuffed whole chicken with a little butter. I set the pressure timer for 20 minutes. Yes, TWENTY minutes! Miraculously, the chicken cooked and was delicious! It normally takes an hour and a half in my oven when I cook this meal. I highly recommend the Instant Pot Miracle cookbook. It is available at your library in book format. Happy Reading!

- Dione David, Reference Librarian

Sarah says

I checked out several Instant Pot books from the library as I got one for Christmas and I am really liking it. This one was in the middle of the one I checked out. I was looking for really simple healthy recipes that I could make for breakfast and dinner on weeknights that we are busy with kids activities. I found a good steel cut oatmeal recipe for breakfast and an artichoke dip recipe. I was excited about the dip because I am always the person who brings the chips to a party because I am not a cook. I also found a potato soup recipe that looked good for our cold Michigan winters.

Debbie says

One of the better instant pot recipe books. Worth taking a peek.

Richard says

It's a cookbook, so I didn't read it, only skimmed it. The subtitle is "From Gourmet to Everyday...", but there is very little "everyday" here. The vast majority of the recipes look to replicate what you would get from a high-end restaurant, and require a lot of technique and/or ingredients the average person does not have - at least, not in my circles. The fancy stuff is fine, but how about including some normal recipes using normal foodstuffs for normal people? This book is not for those people.

If this book covered the basics in addition to all the frou-frou stuff, that would have been fine. But it doesn't. I'm glad I didn't buy the book. (It's from the public library.) I'm beginning to wish I hadn't bought the appliance if you have to jump through all these hoops in order to get a decent result.

Jeff says

I love the instant pot but all of the cookbooks I have read thus far are like 1970's crock pot books. they promise to rock my world but the results are meh.

Debby says

To be fair, I haven't made any of the recipes...yet. However, my InstantPot and I are BFFs and I use it a LOT. The first thing I love about this cookbook is that it isn't about a can of soup this and a jar of that. 99% of the recipes are all scratch recipes. There are Asian influenced recipes such as Pho or the Asian Short Rib-Noodles Bowl. There are Thai influenced recipes such as green curry chicken. The Philly-Cheese French Dip sandwiches look fantastic. I also like that there are lots of recipes to use the slow-cooker feature-- and this will be a first for me. There's One-Pot Instant Lasagna (well, this one uses a jar of spaghetti sauce) that looks easy and simple. Moroccan Lamb Shanks with Dates... count me in! Peruvian Chicken Bowls with Green Sauce... sounds different and flavorful...and I've bookmarked that one. There's Italian and Mexican influence recipes as well. I must make the Cheesy Chicken Instant Mac with Veggies. I love that there's carrots and spinach in the recipe...so it's got some healthy stuff mixed in with the cheese and cream cheese.

I happen to have two frozen lobster tails that will be perfect for the Steamed Lobster Tail with Meuniere Sauce. Yummy!

The beans and grains section is loaded with recipes I want to make. The Caribbean Rice & Beans has my attention, with black beans, ginger, coconut milk and a habanero. Whoo-hoo! I must make the Ham & Sweet Corn Risotto. It looks simple and delicious.

The dessert section is lovely, too. I've made a few cheesecakes in my Instant Pot, and want to make pots de creme and creme brulee. This book has the recipes, and includes a bread pudding...and even homemade orange marmalade.

I'm excited to finally make my own yogurt. There's step-by-step photos that makes me feel confident that I can do this!

Almost every recipe has a beautifully styled color photo, and that makes me very happy.

From Beans & Grains, Vegetables, Soups, Stews & Chili to Desserts, Sauces, Spreads and Jams there are plenty of intriguing recipes. I even saw a few recipes from familiar bloggers that look fantastic.

I bought my copy of Costco for under \$14.00. This book is a great investment. I'm going to tell my friends who bought an InstantPot, and it's still in the box, to get this book. There's great information, helpful photos

and enough recipe variety to please anyone.
I'll update my review once I make a few recipes. I'm confident they'll be great.

Lisa says

I have been toying with getting an instant pot for about a year now, but I am old enough to know I have too many appliances in my kitchen! Therefore, I got a few of the instant pot cookbooks to see if anything inspires me before I purchase one. This book was the best one out of several that I have reviewed. I own a pressure cooker and a slow cooker, so I hesitate to buy another item, but recipes like Bacon Onion Jam, blue cheese appetizer cheesecake and sauteed brussels sprouts are enticing. After my 20 year old pressure cooker bites the dust, I will definitely invest in an Instant Pot and purchase this cookbook.

Lynnie says

A nice collection of IP recipes. I found several that I'm looking forward to trying. Most recipes call for fresh ingredients rather than shortcuts, which appeals to me and includes meals for all times of day as well as sauces & side dishes. \

Marlene says

Having only tried a few recipes, it's pretty good. But be careful. There are some serious errors in the book. For example, the recipe "chicken toscana with white beans" on page 93 has no white beans in it anywhere. Makes me wonder if this big, but easy to catch error, was allowed to go through by the editors, what else is wrong. I'm now wondering about the two teaspoons of vanilla in the barbecue ribs and wondering if it's supposed to be honey?

Joanne says

Seems odd to grab recipes from the Internet and stick them in a book. Some to try.
