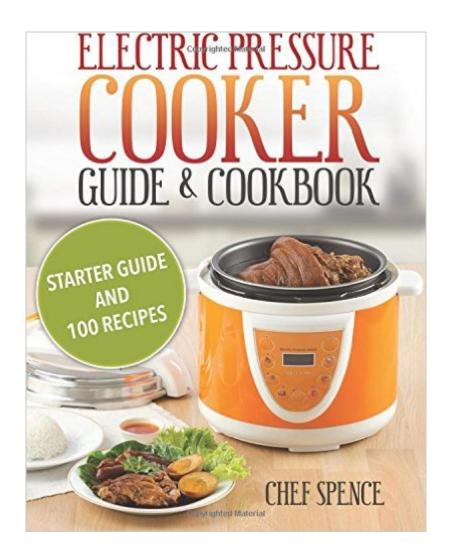
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Electric Pressure Cooker Guide And Cookbook: Starter Guide And 100 Delicious Recipes





Synopsis

Electric Pressure Cooker Recipe Cookbook and Guide. Using an electric pressure cooker to prepare everyday dishes is a lot simpler than it seems. However, with this recipe book in your hands, everything just becomes simple. You will learn how to make dozens of delicious electric pressure cooker recipes that can be prepared in just a few minutes. And youâ [™]II be surprised that none of it is going to be difficult at all! As a matter of fact, you can experiment with a few recipes in your electric pressure cooker today, and your dishes will still come out perfect!

Book Information

Paperback: 140 pages Publisher: CreateSpace Independent Publishing Platform (May 12, 2014) Language: English ISBN-10: 1499505477 ISBN-13: 978-1499505474 Product Dimensions: 8 x 0.3 x 10 inches Shipping Weight: 15.8 ounces (View shipping rates and policies) Average Customer Review: 3.5 out of 5 stars Â See all reviews (104 customer reviews) Best Sellers Rank: #123,569 in Books (See Top 100 in Books) #62 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Pressure Cookers

Customer Reviews

This book was a disappoint on many levels . It appears to have been written for some other country's use rather than the USA. An example is the use of ingredients not readily sourced here.for example eddoes were a listed ingredient. These turned out to be taro comes. Another recipe listed a bushel of clams as an ingredient and then never mentioned them again

I am a very experienced cook, and recently bought an electric pressure cooker to save time in meal preparation. I can usually figure out recipes for the various cookers that I have, but I have had no experience with a pressure cooker and didn't want to waste a lot of food in the learning curve. Since most pressure cooker cookbooks use cook time a liquid measurements based on those that would be used for a stovetop pressure cooker, I wanted a reference that related to an electric cooker. This book goes through the history of pressure cookers as many of them do, but it also includes a section that tells how to modify liquid amounts and cooking times for recipes that were meant for stovetop cookers. This, in itself, is very useful information. The book has a number of recipes that

look like they would be very good, but in the Kindle version you have to page through them one by one to find a recipe that you want to try. The recipes are not listed in the index, nor is there an appendix at the back to find a specific recipe. If it were not for the lack of index reference to find recipes, I would have rated this book 5 stars. The only other criticism would be some of the comparison tables in the book are in a very small font. They are extremely difficult to read without a magnifying glass. It is possible to enlarge them to a readable size by zooming in, but on the Samsung 12.2, this opens a new window that has to be close to go on reading the book. This could just be a quirk of the Samsung tablet. All in all, I would recommend this book to someone that is new to an electric pressure cooker. It does offer suggestions to convert recipes from other pressure cooker recipes that were designed or stovetop cookers, and it does have quite a few recipes that look good to get you started. I don't at all regret buying this book, and would definitely recommend it to other that are new to an electric pressure cooker and don't want to waste a lot of food in the learning process of using it.

The recipes look ok, though the details are sketchy for some of them: Pork and Clam Chowder calls for a can of tomatoes, no particular size can specified. And while this same recipe calls for a bushel of clams, it doesn't mention what to do with them other than adding them to the pot. The book is poorly printed and poorly edited (crooked type, typos, no index of recipes). No info about the author (Chef Spence?) or the publisher. Hard to believe that this book was printed in the USA.

This was one of the poorest proof-read books I have seen. Words were run together, typos were uncorrected. The ultimate was a recipe for "chicken and corn enchiladas" which contained no corn! Give it a pass.

OMG! the inside of this book looks like it was printed on a home copier. I wanted to return it and requested a return label... well suprise they did not want it back and gave me credit. Now I'm donating this.

This book has several good recipes in it but some seem incomplete and the book is not written very well, but I do find that the material it speaks of namely electric pressure cooking has a lot of good advice especially for someone who isn't comfortable with electric pressure cooking. So therefore I give it 4 stars.

The recipes in this book will sell it. The rest is just ok, not really well written and leaves out things I wanted to know.

DO NOT BUY!! I just received this as a gift from my daughter... OMG .. this book was printed in someones basement... ! TACKY !! Errors in spelling and words running together. Page layout was so juvenile , unprofessional.... whole pages blank or with only three or four words on them. recipes were not clear... and who is CHEF SPENCE ???? I received this book on 2/11/2015 .. book indicates printed 09 February 2015 . give me a break !!! I am embarrassed to tell my daughter she purchased a LEMON !!! If it were not a gift... I would return and demand she be refunded her money. My advice.. DO NOT BUY THIS BOOK !

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