



# Miss Vickie's Big Book of Pressure Cooker Recipes

*Vickie Smith*

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## **Miss Vickie's Big Book of Pressure Cooker Recipes** Vickie Smith

The Ultimate Pressure-Cooker Cookbook

Nobody knows more about pressure cookers than Vickie Smith, creator of the leading pressure-cooker Web site, MissVickie.com. Now, at last, Miss Vickie has gathered all of her pressure-cooker wisdom into a book. Whether you're a pressure-cooker newcomer or a longtime fan, you'll find all the recipes, techniques, and tips you need for a lifetime of great pressure-cooker meals.

Miss Vickie's Big Book of Pressure Cooker Recipes is jam-packed with nearly 400 fast, tasty, foolproof recipes, ranging from one-pot meals like Chicken and Rice with Mushrooms to Sweet and Sour Pork, Navy Bean Soup, and Chocolate Malt Cheesecake. Miss Vickie's detailed recipe instructions and special techniques, such as "pan in pot" pressure cooking, guarantee that each dish comes out perfectly cooked--and perfectly delicious.

But Miss Vickie gives you more than just great recipes. Her book also provides in-depth guidance on every aspect of choosing and using a pressure cooker, including

A buyers' guide to modern pressure cookers

Step-by-step pressure-cooker instructions

Pressure-cooker safety

Basic and advanced pressure-cooking techniques

Common mistakes in pressure cookery

Adapting recipes to the pressure cooker

Tips, tricks, and troubleshooting

Offering hundreds of recipes that are proven to work--and proven delicious--plus plain-English answers to all of your pressure-cooker questions, Miss Vickie has created the single most useful pressure-cooker book ever published. It's a resource you'll turn to again and again as you explore the world of pressure-cooker possibilities and pleasures.

## **Miss Vickie's Big Book of Pressure Cooker Recipes Details**

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# **From Reader Review Miss Vickie's Big Book of Pressure Cooker Recipes for online ebook**

## **Lesli says**

Full of interesting bits of history, tips, charts, & recipes.

Still want pictures!

Finally! A pressure cooking cookbook that explains "sure use the cold water method...here's how to avoid ruining your pot."

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## **Leigh says**

A very comprehensive guide, this is a excellent choice for those new to pressure cooking. It would also serve as the sole book for pressure cooking, if you can only have one.

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## **Giselle says**

Doesn't advocate electric pressure cooking (which is the method I use). However, the history of pressure cooking, techniques, and recipe adapting tips were helpful and interesting.

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## **Fredrick Danysh says**

Pressure cookers can prepare foods more rapidly and more tender in some cases. Besides a large selection of recipes, the work includes tips on selection, use, and safety of pressure cookers. They are not just for home canning.

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## **Angela says**

A big book with a good variety of recipes and good information about pressure cooking in general. Some of the recipes aren't completely from scratch and call for cream of mushroom soup or some other premade ingredient. Mostly I am disappointed there were no photographs.

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## **April says**

I recently got an Instant Pot and this was a great cookbook to help me get to know my cooker. Everything we tried was delicious - Italian meatball subs are our favorite! The cooking charts in the book were fantastic and

made it easy for me to convert recipes.

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### **Jodi says**

All the recipes are here; at least I can't find any missing ;-)

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### **Tracy says**

I did not find this book very useful at all as it was written for those using a cooker with a psi dial indicator and not the steam cap type.

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### **Denise Martinez says**

Great beginners cookbook for pressure cooker recipes. Helpful guide and more than just tough cuts of meat are included in this book. It has become the go-to book of pressure cookers for me.

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### **Margaret Metz says**

I recently got an electronic pressure cooker and have been cooking up a storm. I love it! I did not love this book. There are no pictures - and I am a firm believer of pictures in cookbooks. We eat with our eyes nearly as much as our with our mouths. I just can't seem to muster the same enthusiasm for a recipe if I can't see it. Also, the description said it worked with all pressure cookers but it is definitely designed for a stovetop model. There are all these psi ratings you're supposed to use and my model just doesn't have that. It makes it super complicated and I end up using something else. I regret this purchase.

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### **John says**

A must read before buying your first pressure cooker. An essential read if you're new to pressure cooking. Most of what is contained in the book is on her website but this is a book you should read if you use a pressure cooker.

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### **Sandra says**

Lots of very good info about pressure cookers and how to use them but the recipes (so far) don't turn out very tasty or at the right texture.

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### **Ellen Falls says**

well organized, intelligent advice, delicious variety of recipes. Finally gave me the courage to become experienced pressure cooker user.

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### **Susie says**

my new kick - pressure cooking! wow is it fast. I made divine chicken broth - NO salt.

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### **Lisa says**

This is THE perfect book for the beginner pressure cooker...er, cooker. I've been checking out as many books as possible from the library to become more acquainted with my new pressure cooker. This has been my favorite so far just because of the amount of advice and so many recipes in one place. Recipes are on the beginner level and covers everything from sides to desserts. Even breakfast is covered! I was disappointed in the bbq beef recipe which required a bottle of bbq sauce, but for simplicity sake, I won't complain. Haven't tried any of the actual recipes from the book, but have used many of the tips. I am liking this book enough to order myself a copy and I'm even considering a second cooker.

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