

# UBER UBER APPLIANCE



## Electric Pressure Cooker Recipe Guide

Model: UB-CK1

Please read all instructions carefully before using



# Get to Cooking with your Brand New Uber Cook Pressure Cooker Now!

## Uber Cook Honey Sesame Chicken

Makes 6 servings

### Ingredients

4 large boneless skinless chicken breasts, diced (about 2 lbs.)

Salt and pepper

1 tablespoon vegetable oil

1/2 cup diced onion

2 cloves garlic, minced

1/2 cup soy sauce

1/4 cup ketchup

2 teaspoons sesame oil

1 cup honey

1/4 teaspoon red pepper flakes

2 tablespoons cornstarch

3 tablespoons water

2 green onions, chopped

Sesame seeds, toasted

### Directions

1. Salt and pepper chicken. With the lid off, preheat pressure cooking pot using the Chicken/Meat setting. Add oil, onion, garlic, and chicken to the pot and saute stirring occasionally until onion is softened, about 3 minutes.
2. Add soy sauce, ketchup, and red pepper flakes to the pressure cooking pot and stir to combine. Close the lid, and pressure cook on high pressure for 3 minutes. When timer beeps, turn pressure cooker off and do a quick pressure release by turning the pressure release valve to the release position and letting vent till all pressure is released.
3. Add sesame oil and honey to the pot and stir to combine. In a small bowl, dissolve cornstarch in water and add to the pot. Select Chicken/Meat setting and simmer until sauce thickens. Stir in green onions.
4. Serve over rice sprinkled with sesame seeds.

## Uber Cook Braised Chicken

Makes 4 Servings

### Ingredients

- 2 tablespoons olive oil, divided
- 1 large onion, minced
- 4 bone-in (or boneless), skin-less chicken breasts
- 1/2 cup minced flat-leaf parsley, plus more for garnish
- 1/3 cup salted capers, soaked well in several changes of water
- 1 can (14.5 oz) chicken broth
- 1/3 cup white wine vinegar
- 1 tablespoon cornstarch
- 1 tablespoon water
- Freshly ground black pepper
- Salt

### Directions

1. Generously salt and pepper chicken. With lid off, select Chicken/Meat setting and add 1 tablespoon oil to the cooking pot. When oil is hot, brown chicken on both sides. Work in two batches so you don't crowd the pressure cooker. Remove chicken to a platter when browned.
2. Add remaining tablespoon of oil to pressure cooking pot. When oil is hot, add onion; cook, stirring often, until softened, about 5 minutes.
3. Add parsley and capers to onions in the pressure cooking pot; cook for 1 minute. Stir in broth and vinegar. Add chicken with any accumulated juices.
4. Lock lid in place, select High Pressure and 13 minutes cooking time. When beep sounds, turn off pressure cooker and do a quick pressure release (turn the pressure release valve to the release position and let vent till all pressure is released) to release pressure. When all pressure is released, carefully remove lid.
5. With tongs, remove chicken to a platter and cover with foil to keep warm.
6. In a small bowl, combine cornstarch and water. Add to broth in the cooking pot. Select Chicken/Meat and bring to a boil, stirring constantly until sauce thickens. Turn pressure cooker off.
7. Season sauce with salt and pepper. Spoon sauce over chicken; garnish with parsley.

## Uber Smokey Beef Brisket

Makes 6 Servings

### Ingredients

- 3 lb. beef brisket, flat cut, fat trimmed
- 1 teaspoon seasoned meat tenderizer
- 1/4 teaspoon celery salt
- 1/4 teaspoon Lowry's seasoned salt
- 1/4 teaspoon garlic salt
- 2 tablespoons liquid smoke
- 1 tablespoon Worcester sauce
- 1/2 cup water
- 1 cup BBQ sauce, plus additional for serving

### Directions

1. Combine meat tenderizer, celery salt, seasoned salt, and garlic salt in a small bowl. Rub spices into brisket. Put brisket in a large heavy duty Ziploc bag. Add liquid smoke and Worcester sauce. Seal bag and put in the refrigerator to marinate overnight.
2. Put water and BBQ sauce in the pressure cooking pot. Add brisket and any juices in the Ziploc bag. Select Chicken/Meat option on High Pressure and set the timer for 60 minutes. Let the cooker cook, when beep sounds, turn off pressure cooker and let the pressure release naturally for 15 minutes. Quick release any remaining pressure (turn the pressure release valve to the release position and let vent till all pressure is released). When all pressure is released, carefully remove lid. Carefully remove the meat from the pressure cooker to a large platter and slice meat across the grain.
3. Serve with additional BBQ sauce mixed with some of the cooking liquid.

Note: You may have to cut the brisket in half to get it to fit in a 6 qt. pressure cooker.

# Uber Chunky Potato Cheese Soup

Makes 6 Servings

## Ingredients

- 2 tablespoons butter
- 1/2 cup chopped onion
- 6 cups peeled and cubed potatoes
- 2 14 oz. cans chicken broth
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/8 tsp red pepper flakes
- 2 tablespoons dried parsley
- 2 tablespoons cornstarch
- 2 tablespoons water
- 3 oz. cream cheese, cut into cubes
- 1 cup shredded cheddar cheese
- 2 cups half and half (can use fat free but soup will be thinner)
- 1 cup frozen corn
- 6 slices crisp-cooked bacon, crumbled

## Directions

1. Select Soup setting and add butter to the pressure cooker pot. When butter is melted, add the onion and cook, stirring occasionally until the onion is tender, about 5 minutes. Add 1 can chicken broth, salt, pepper, red pepper flakes, and parsley to the onions.
2. Add the diced potatoes. Lock lid in place, select High Pressure and 4 minutes cook time and start. When timer beeps, turn off pressure cooker, wait 5 minutes, then do a quick pressure release (turn the pressure release valve to the release position and let vent till all pressure is released).
3. In a small bowl, dissolve cornstarch in 2 tablespoons water. Select Simmer and add cornstarch mixture to the pot stirring constantly. Add cubed cream cheese and shredded cheese. Stir until cheese is melted. Add remaining can of chicken broth, half and half, corn, crumbled bacon, and cooked potatoes, and heat through but do not bring to a boil.

## Uber Cook Rice Pudding

Makes 8 Servings

### Ingredients

- 1 cup Arborio rice
- 1 1/2 cups water
- 1/4 teaspoon salt
- 2 cups whole milk, divided\*
- 1/2 cup sugar
- 2 eggs
- 1/2 teaspoon vanilla extract
- 3/4 cup raisins

### Directions

1. In pressure cooking pot, combine rice, water, and salt. Lock the lid in place and select Soup Setting on High Pressure and 3 minutes cook time. When beep sounds turn off pressure cooker and use a natural pressure release for 10 minutes. After 10 minutes, release any remaining pressure with a quick pressure release.
2. Add 1 1/2 cups milk and sugar to rice in pressure cooking pot; stir to combine.
3. In a small mixing bowl, whisk eggs with remaining 1/2 cup milk and vanilla. Pour through a fine mesh strainer into pressure cooking pot. Select the soup setting and cook, stirring constantly, until mixture starts to boil. Turn off pressure cooker. Remove pot from the pressure cooker. Stir in raisins.
4. Pudding will thicken as it cools. Serve warm or pour into serving dishes and chill.
5. Served topped with whipped cream, and a sprinkle of cinnamon or nutmeg, if desired.

### Notes

The rice will continue to absorb liquid as it cools. Stir in additional milk or cream until your desired consistency is achieved.

\*For a richer, creamier rice pudding you can also use half heavy cream.