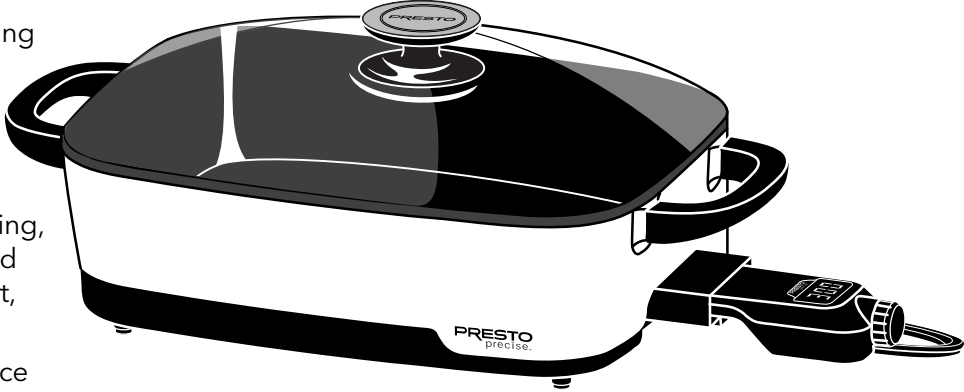


TUXEDO™

digital precision skillet multi-cooker

- Digital heat control for precise cooking and consistent results.
- Select exact* temperatures from 100° to 400°F for ultimate control and versatility.
- Ideal for pan frying, sautéing, poaching, making sauces, simmering soups and stews, braising meats, making yogurt, proofing dough, and sous vide.
- Ultra-durable ceramic nonstick surface inside and out. PFOA and PTFE free.



*In one-degree increments from 100° to 205°F and five-degree increments from 205° to 400°F.

Estas instrucciones también están disponibles en español.
 Para obtener una copia impresa:
 • Descargue en formato PDF en www.GoPresto.com/espanol.
 • Envíe un correo electrónico a contact@GoPresto.com.
 • Llame al 1-800-877-0441, oprima 2 y deje un mensaje.


Visit www.PrestoPrecise.com

INSTRUCTIONS AND RECIPES

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 Form 4028-405A

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This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Be sure that handles are assembled and fastened properly before using this appliance (see page 3).
3. Do not touch hot surfaces. Use handles or knobs.
4. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid. If it must be moved when it contains hot oil or other hot liquid, use extreme caution.
5. To protect against electrical shock, do not immerse heat control, cord, or plug in water or other liquid.
6. Close supervision is necessary when any appliance is used by or near children.
7. **WARNING!** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter or table. Never plug cord into outlet below counter or use with an extension cord. Do not let cord touch hot surfaces.
8. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
9. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Do not operate if the handles or legs become cracked or damaged. Return the appliance to the Presto Factory Service Department (see page 24) for examination, repair, or electrical or mechanical adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only genuine Presto® accessory and replacement parts.
11. Intended for countertop use only.
12. This appliance is not intended for deep frying foods.
13. Do not use outdoors.
14. Do not place on or near a hot gas or electric burner or in a heated oven.
15. Always attach heat control to appliance first, then plug cord into wall outlet. To disconnect, turn control OFF, and then remove plug from wall outlet.
16. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

A short, detachable power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. **DO NOT USE WITH AN EXTENSION CORD.**

Connect the power supply cord to a 120VAC electrical outlet only.

Before First Use

Before using for the first time, wash the skillet, cover, and cooking rack in warm, soapy water, rinse, and dry. **Do not immerse the digital heat control in water or let it come in contact with any liquid.**

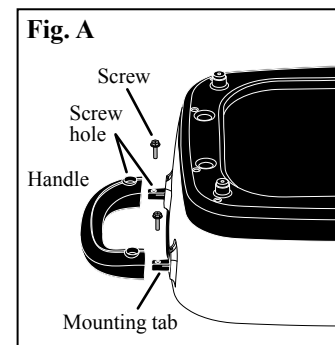
Assemble the skillet handles as described below.

How to Assemble

1. Place the skillet upside down on a table or counter.
2. Remove the four screws from the mounting tabs on the skillet body and set aside (Fig. A).
3. Slide the handles, with the screw holes facing up, onto the mounting tabs on the skillet. Align the mounting tab screw holes with the handle screw holes. Insert screws into the holes and fasten securely using a Phillips screwdriver.

NOTICE: Continuing to tighten, once secure, can result in the stripping of screws or the cracking of handles.

4. When properly installed, the handles should be parallel with the table or counter.



Getting Acquainted

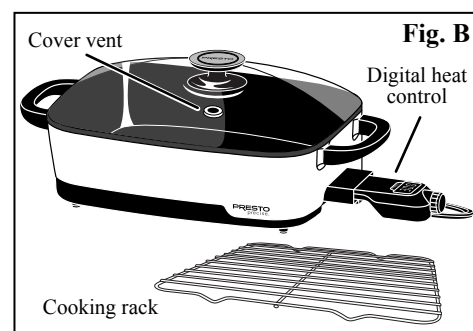
The Tuxedo™ skillet multi-cooker features a digital heat control (Fig. B) for precise cooking and consistent results. This digital control allows the user to select an exact temperature between 100°F and 400°F for ultimate control and versatility. **NOTE:** The temperatures listed throughout the book are in Fahrenheit.

Temperatures can be selected in one-degree increments from 100° to 205° and five-degree increments from 205° to 400°. The skillet has audible and visual cues to indicate that the selected temperature has been reached.

The knob can be rotated clockwise or counterclockwise to easily increase or decrease temperature. If the temperature has been set at a relatively high temperature and a lower temperature is desired, it may be quicker to rotate clockwise because the temperature loops back to 100° after reaching 400°.

The skillet automatically shuts off after 2 hours when the temperature is set above 205° and after 24 hours when the temperatures is set at 205° or below.

The skillet also includes a multi-purpose cooking rack for steaming, baking, and sous vide cooking.



How to Use the Skillet

1. Place the skillet on a dry, level surface away from walls, cabinets, and other objects.
2. Insert the digital heat control into the skillet plug guard, pushing firmly toward the skillet until it stops (Fig. C). Connect the cord to a 120VAC electrical wall outlet only. When you plug in the heat control, OFF will appear in the display.
3. Push the heat control knob once and the default temperature setting, **350**, will flash in the display and the unit will beep once. If your desired temperature is not 350°, rotate the control knob to the desired temperature.

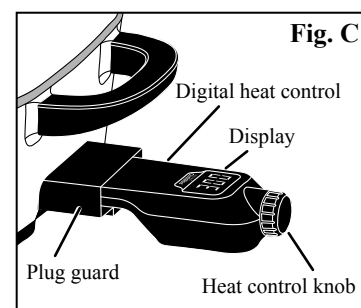
NOTE: It is normal to hear an occasional pop or clicking sound as the skillet is functioning or cooling. This is due to the expansion and contraction of the skillet materials.

4. Preheat the skillet without the cover. During preheating, prepare the food for cooking. Because the skillet features a ceramic nonstick surface, food may be prepared with little or no oil. **NOTICE:** Avoid using no-stick cooking sprays as they may cause the cooking surface to become tacky, resulting in food sticking.

5. When the skillet reaches the set temperature, the control will beep twice and the temperature will stop flashing in the display. If the recipe calls for using the cooking rack, place the rack in the skillet.

6. Add food to the skillet and cook according to the recipe or time/temperature tables (see pages 5 through 22).

CAUTION! It is normal for steam to escape from the cover vent during cooking. To prevent steam burns, keep well away from the vent.



For best results, use heat-resistant nylon, plastic, rubber, or wooden utensils. Do not use metal utensils as they may scratch the nonstick surface and also become hot if left in the skillet during cooking. Do not cut foods on the cooking surface.

7. If the recipe calls for a covered skillet, be sure to keep the cover on the skillet during the cooking process. When the cover is not in place, heat escapes and the temperature is reduced, causing the element to cycle on. That in turn may cause the contents, depending on the amount and thickness, to boil.

NOTES: To maintain the selected temperature, the skillet is designed to cycle on and off. It is normal when the unit cycles on for the liquid directly above the element to briefly boil. This does not affect the overall temperature or the cooking process.

Also, liquids boil at lower temperatures at higher elevations due to differences in the atmospheric pressure.

8. When cooking is completed, push and hold the heat control knob for 3 seconds to turn the skillet off. Unplug the heat control from the wall outlet, and then from the appliance. Allow the skillet to cool before cleaning (see page 22).

Skillet Functions

This skillet not only performs all of the traditional functions of a skillet, i.e., sautéing, pan frying, braising, and roasting, but much more. Precise low-temperature settings make it ideal for poaching chicken or fish, for sous vide cooking, steaming, making yogurt, proofing dough for artisan breads and rolls, melting chocolate, and preparing and cooking a variety of cheese-, cream-, butter-, or tomato-based sauces. It even can be used as an egg cooker (see page 17).

Functions Using Temperature Settings 100° to 215°

Simmering: Food is cooked in liquid at a level slightly below boiling. The digital control allows simmering for sauces, such as marinara and cream sauces. Normally, the food is heated just until boiling. Then the cover is placed on the skillet and the temperature is reduced to 190° to 200°.

Steaming: Food is placed on the cooking rack above liquid. The cover is positioned on the skillet and food is steamed at temperatures between 205° and 215°.

Poaching: Poaching is a gentle method of cooking delicate foods, such as fish, chicken, eggs, and fruit, in liquid until cooked through. Poaching liquid can simply be water, but broth and wine also can be used to impart flavor. Food is usually poached at temperatures between 160° and 180°. Poaching is good for foods that will be cooked again or used for other purposes, such as salads.

Making Yogurt: Healthy, delicious homemade yogurt with no added sugar, preservatives, or artificial flavors can be made right in the skillet. Make large batches or individual portions. See page 7 for more information.

Proofing Dough: Frozen or refrigerated dough can be proofed in the skillet at 100°. Proofing dough at a low heat activates the yeast in the dough. During fermentation, the yeast cells in leavened dough give off carbon dioxide gas that causes the dough to rise. Proofing dough in the skillet will produce an artisan-style loaf of bread or rolls. See proofing instructions on page 8.

Sous Vide Cooking: Literally, sous vide means “under vacuum.” This type of cooking involves placing food in a plastic bag and removing air or vacuum sealing food and heating in a water bath at a low, precisely-regulated temperature for a longer than usual cooking time. See pages 8 and 9 for more information.

Other Uses: The skillet can accurately maintain low temperatures, so soups or any food in a sauce, such as baked beans, chili, or candied sweet potatoes, can successfully be slow cooked over a period of several hours. However, the skillet is not recommended for slow cooking roasts.

Functions Using Temperature Settings above 215°

Pan Frying or Sautéing: Meat, poultry, and fish are cooked in a small amount of oil at temperatures between 325° and 375°. Vegetables are usually sautéed at 290° to 300°. Typically, the skillet is preheated before adding oil and food. Pan frying or sautéing is usually done without the cover.

Braising: Braising involves two steps. Food, such as meat or poultry, is first browned by pan frying at temperatures between 325° and 375° and then simmered in a relatively small amount of liquid to finish cooking.

Roasting: Roasting is a dry heat method of cooking that is usually done at temperatures between 350° and 400°. Unlike traditional roasting in an oven, where indirect heat is used, food roasted in a skillet has contact with the dry or lightly oiled cooking surface. Roasting is usually done with the skillet uncovered so dry air, rather than steam, delivers the heat.

Baking: Pancakes and French toast can be baked directly in the skillet without the cover. Cupcakes can be baked in a metal or silicone cupcake pan on the skillet rack with the cover in place. Because the top of cupcakes do not brown, cover them with glazes, toppings, or frosting. Most baking will be done at 350° to 400°. Reheating leftover pizza or baking pizza from scratch (see recipe on page 16) is done at 260°.

NOTICE: This skillet is not intended to be used as a hot plate or for heating any cookware nor to melt wax, gels, plastics, glue, or other materials for making candles or for other hobbyist activities, or in any commercial or business application. Using this appliance for purposes different from those specified in the instruction manual may cause damage to the appliance and will void the warranty.

TIME/TEMPERATURE TABLE

FOOD	SUGGESTED TEMPERATURE*	APPROXIMATE COOKING TIME
PAN FRYING OR SAUTÉING		
Bacon	335° to 350°	8 to 10 minutes
Chicken, Boneless Pieces	350° to 365°	25 to 35 minutes
Eggs, Fried	275° to 290°	3 to 5 minutes
Eggs, Scrambled	275° to 290°	3 to 5 minutes
Fish Fillets	335° to 350°	5 to 10 minutes
Ham Slices, ½ inch thick	335° to 350°	10 to 12 minutes
Hamburgers, ½ inch thick	350° to 365°	10 to 15 minutes
Pork Chops, ¾ inch thick	350° to 365°	20 to 25 minutes
Potatoes, Hash browns	375° to 400°	10 to 12 minutes
Sausage Links	350° to 365°	20 to 30 minutes
Sausage Links, Precooked	350° to 365°	10 to 12 minutes
Sandwiches, Grilled	350° to 360°	5 to 10 minutes
Steak (Beef), 1 inch thick		
Rare	365° to 375°	6 to 7 minutes
Medium	365° to 375°	10 to 12 minutes
BRAISING		
Browning first	350° to 365°	
Followed by simmering**	190° to 200°	
POACHING		
Chicken	165° to 185°	
Fish	165° to 185°	
SIMMERING		
Soups, Stocks, Stews, Sauces	190° to 200°	
BAKING		
Cupcakes†	400°	20 to 30 minutes
Pancakes	350° to 375°	2 to 3 minutes
Potatoes, Russet (on rack)	400°	2 hours
Potatoes, Sweet (on rack)	400°	60 to 75 minutes

*Adjust the temperature, as necessary, to accommodate personal preference, particular food being cooked, and amount of food in the skillet.

**Add additional liquid during cooking, if necessary, to obtain desired consistency.

†See baking information on page 4.

STEAMING TIMETABLE

Add 4 cups water and rack to skillet. Place food on rack and cover skillet. Set heat control at 205° to 215°. Steam food according to the table below. Add additional water as necessary.

VEGETABLE	APPROXIMATE STEAMING TIME
Asparagus	
Thin spears	3 to 4 minutes
Thick spears	4 to 5 minutes
Beans	
Whole or 1-inch pieces	7 to 8 minutes
Beets	
2½- to 3-inch diameter	35 to 40 minutes
Broccoli	
Spears or florets	5 to 7 minutes
Brussels Sprouts	
1- to 1½-inch diameter	9 to 11 minutes
Cabbage	
2-inch wedge	15 to 20 minutes
Carrots	
Whole	20 minutes
¼-inch slices	6 to 7 minutes
Baby cut	11 to 14 minutes
Cauliflower	
Florets	7 to 9 minutes
Corn-on-the-cob	
	10 to 15 minutes
Parsnips	
¼-inch slices	6 to 7 minutes
Potatoes (red or white)	
Small, whole (1 to 2 ounces each)	13 to 15 minutes
Medium, quartered	13 to 15 minutes
Potatoes (sweet)	
1-inch slices	17 to 19 minutes
Rutabaga	
¾- to 1-inch slices	20 to 22 minutes
Squash (yellow, crookneck, zucchini)	
¼-inch slices	5 to 7 minutes
Turnips	
¾- to 1-inch slices	10 to 12 minutes

Making Yogurt

Yogurt can be prepared in a large quantity or it can be prepared in individual containers as indicated below.

Several recipes in this booklet call for plain yogurt: *Savory Chicken Salad with Jalapeño and Curry* (page 14); *Chicken Salad with Tarragon, Fennel, and Apple* (page 15); *Garlic Cilantro Lime Sauce* (page 19); *Spicy Yogurt Sauce* (page 19).

Batch Method

Ingredients needed:

- 3 to 4 quarts milk*
- 2 tablespoons plain yogurt that contains live and active cultures

1. Pour milk into skillet and heat skillet at 180°. As milk heats, stir gently and frequently to prevent scorching.
2. Once skillet reaches 180°, cook milk at least 10 minutes and up to 15 minutes. The longer the milk is kept at this temperature, the more concentrated the milk protein will be and the firmer the final texture will be. Continue to stir gently to prevent scorching and protein skin formation on surface.
3. Reduce heat to 110° to cool milk, stirring occasionally. When 110° is reached, the unit will beep.
4. Once skillet has cooled to 110°, remove 2 tablespoons of milk from skillet to a small bowl. Add 2 tablespoons of plain yogurt containing live and active cultures to the bowl and mix. **NOTE:** Use 2 tablespoons of plain yogurt for each batch whether using 3 or 4 quarts of milk.
5. Add mixture to skillet and stir until blended. The skillet setting should remain at 110°.
6. Cover skillet and continue to heat at 110° for 4 to 9 hours. The longer yogurt heats at a constant low temperature (called incubating), the firmer the texture and the more tart it will be. Once yogurt has incubated to your desired texture/taste, turn off skillet and allow yogurt to remain in skillet for 2 to 8 hours to develop a strong culture.
7. Remove to container and refrigerate.

NOTE: As a starter for future batches of yogurt, save 2 tablespoons of your homemade yogurt for use in step 4.

Presto Tip: *When serving, top yogurt with honey, fruit, jam, or granola, if desired.*

Individual Serving Size Method

Ingredients and supplies needed:

- | | |
|---|----------------------------------|
| 2 quarts milk* | 3½ quarts water |
| 2 tablespoons plain yogurt that contains live and active cultures | 15 quarter-pint Mason jars or |
| •••••••• | 8 to 10 custard cups or ramekins |
| | Aluminum foil |

1. Pour milk into skillet and heat skillet at 180°. As milk heats, stir gently and frequently to prevent scorching.
2. Once skillet reaches 180°, cook milk at least 10 minutes and up to 15 minutes. The longer the milk is kept at this temperature, the more concentrated the milk protein will be and the firmer the final texture will be. Continue to stir gently to prevent scorching and protein skin formation on surface.
3. Reduce heat to 110° to cool milk, stirring occasionally. When 110° is reached, the unit will beep.
4. Once skillet has cooled to 110°, remove 2 tablespoons of milk from skillet to a small bowl. Add 2 tablespoons of plain yogurt containing live and active cultures to the bowl and mix.
5. Add mixture to skillet and stir until blended. Turn off skillet and unplug.
6. Pour skillet contents into large bowl and clean skillet.
7. Place rack in bottom of skillet and add 3½ quarts water. Plug skillet back in and heat at 110°.
8. Pour cultured milk from bowl into quarter-pint Mason jars, custard cups, or ramekins.
9. Place filled jars, custard cups, or ramekins on rack and cover with a sheet of aluminum foil.
10. Cover skillet and continue to heat at 110° for 3 to 9 hours. The longer yogurt heats at a constant low temperature (called incubating), the firmer the texture and the more tart it will be. Once yogurt has incubated to your desired texture/taste, turn off skillet and allow yogurt to remain in skillet for 2 to 8 hours to develop a strong culture.
11. Cover jars and place in refrigerator.

NOTE: As a starter for future batches of yogurt, save 2 tablespoons of your homemade yogurt for use in step 4.

Presto Tip: *When serving, top yogurt with honey, fruit, jam, or granola, if desired.*

*Skim, 1%, 2%, or whole milk

Proofing Dough for Artisan Loaves or Rolls

1. Heat skillet at 100°. Place dough on parchment paper directly on skillet surface and cover skillet. Do not place dough in a pan.
When refrigerated dough is placed in skillet or when frozen dough has proofed about 1 hour, use a sharp knife to make several ¼-inch deep slashes across surface of dough. This will help the dough rise in a consistent manner and produce an attractive artisan loaf.
2. Dough has proofed enough when it springs back slowly and leaves a small indent when gently pressed. Proofed dough will resemble an artisan-style loaf of bread or rolls.
3. After proofing, lift parchment paper directly onto a baking sheet and bake dough in the oven as directed. Do not bake dough in the skillet.

PROOFING TIMETABLE

FOOD	PROOFING TIME
Dough, Frozen Loaf	2½ to 3 hours
Rolls, Frozen	1 hour
Cinnamon Rolls, Frozen	1 hour
Dough, Refrigerated	1 hour

Sous Vide Cooking

For sous vide cooking, food must be placed in zip-top freezer bags or vacuum sealed bags, as instructed in step 3 below.

1. Fill skillet with 6 quarts of water and set heat control to desired temperature (see time/temperature table on page 9).
2. Season food with salt, pepper, herbs, and lemon slices, if desired.

For meat and fish, add only one piece of food to each bag to ensure even cooking. For shrimp and vegetables, place in a single layer in the bag.

3. Seal food using a vacuum food sealer or place food in resealable zip-top freezer bags.

If using zip-top bags, to prevent them from floating, it is important to get all the air out of the bags before placing them in the skillet. To do this, leave the bag unsealed after placing food in it, then slowly lower the bottom of the bag into a separate container of water. As the bag is lowered, water will displace the air and push it out the top of the bag. Just before the bag is fully immersed, seal it.

4. Once the control signals that the desired temperature has been reached, add the sealed bags to the water in the skillet. Place the cooking rack over the bag(s) to submerge them.
5. Cover the skillet. Cook for the recommend time in the time/temperature table.
6. Remove the skillet cover. Use a tongs to carefully remove the rack and bags from the water. Turn off the skillet and unplug it.
7. Serve food immediately or cool in an ice bath and refrigerate until ready to use.
8. To sear food, carefully empty the water from the skillet. Then plug the skillet back in and preheat at 400°. Add 1 to 2 tablespoons of vegetable oil to the skillet.

Remove food from the bag and pat it completely dry. Place the food in the pan and sear approximately 1 minute on each side.

SOUS VIDE TIME/TEMPERATURE TABLE

FOOD	TEMPERATURE	APPROXIMATE COOKING TIME*
Chicken		
Breasts, Boneless	150°	1½ to 3 hours
Breasts, Bone-in	150°	1½ to 3 hours
Thighs	165°	1½ to 3 hours
Steak (Beef), 6 to 8 ounces <i>Rib-eye, Porterhouse, Tenderloin</i>		
Medium-rare	130°	1½ to 3 hours
Medium	140°	1½ to 3 hours
Medium-well	145°	1½ to 3 hours
Pork Chops, 1 inch thick	140°	2 to 3 hours
Fish/Seafood		
Salmon	125°	30 to 45 minutes
Salmon, broiling after sous vide	110°	30 to 45 minutes
White fish	120°	30 to 45 minutes
White fish, broiling after sous vide	110°	30 to 45 minutes
Shrimp, 16 to 20 count	140°	30 to 45 minutes
Vegetables		
Asparagus	180°	20 minutes
Butternut Squash, ½-inch pieces	185°	32 to 37 minutes
Carrots, Baby cut	190°	90 minutes
Carrots, 1-inch slices	190°	80 minutes
Potatoes, ½-inch pieces	190°	60 to 75 minutes
Potatoes, 1- to 2-inch diameter	190°	60 to 75 minutes

*Always cook foods at least the minimum amount of time listed. Consuming raw or undercooked meats, poultry, or seafood may increase the risk of foodborne illness. The longer cooking times will result in more tender food.

Breakfast

French Toast with Apple Cinnamon Syrup

Apple Cinnamon Syrup

3 apples, peeled, cored and cut into ½-inch slices
¾ cup packed brown sugar

6 tablespoons butter
1 teaspoon ground cinnamon

Heat skillet at 300°. Add apple slices, brown sugar, butter, and cinnamon; gently stir until butter is melted, about 1 minute. Reduce heat to 250° and continue stirring gently until apples have softened, about 4 minutes. Pour Apple Cinnamon Syrup into bowl and reserve.

Makes about 2¼ cups syrup

French Toast

5 eggs, beaten
1½ cups milk
3 tablespoons sugar

2 teaspoons vanilla
Vegetable oil
12 (1-inch) slices brioche, day old

Whisk eggs, milk, sugar, and vanilla in a shallow bowl.

Heat skillet at 350°. Brush skillet surface with a light coating of vegetable oil. Dip bread slices one at a time into milk mixture, coating both sides of bread generously with mixture. Cook slices until golden, about 2½ to 3½ minutes per side. Remove French toast and keep warm until all slices have been cooked. Serve with Apple Cinnamon Syrup.

6 servings

Presto Tip: *Challah or Italian bread can be substituted for brioche.*

Honey Nut Granola

- | | |
|-----------------------------------|---------------------|
| 3 cups old-fashioned oats | ¼ cup vegetable oil |
| 1½ cups chopped pecans or walnuts | ½ teaspoon salt |
| ⅓ cup honey | |

Preheat skillet at 375°. Add oats and pecans. Stir occasionally about 10 to 12 minutes or until lightly browned and toasted. Mix honey, oil, and salt in a small bowl. Gently stir honey mixture into oats and nuts until evenly coated. Stir occasionally an additional 2 to 3 minutes. Turn off heat. Remove granola to baking sheet to cool. Store in airtight container.

Makes about 5½ cups

Appetizers

Caramelized Onion and Cranberry Crostini

- | | |
|--|--|
| 1 (8-ounce) package cream cheese, softened | 3 cups yellow onions, slivered |
| 2 teaspoons fresh thyme, chopped | 1 teaspoon salt |
| 1 long baguette, cut into ½-inch slices | ½ cup dried cranberries |
| Olive oil for brushing | ⅓ cup walnuts, chopped |
| 1 tablespoon olive oil | ¼ cup water (as needed for caramelizing) |
| 1 tablespoon butter | |

Mix together cream cheese and thyme in small bowl. Refrigerate until ready to serve.

Preheat conventional oven to 400°. * Lay bread slices on baking sheet in a single layer. Brush top side of bread with olive oil. Toast in oven 10 to 12 minutes until top is golden. No need to flip as bottom side will toast as well. Remove from oven and set aside to cool.

Preheat skillet at 350°. Heat olive oil and butter in skillet. Add onions and salt; sauté until they begin to brown, about 12 to 14 minutes, stirring frequently. Add cranberries. Continue to cook until onions are translucent and browned and cranberries are softened, about 10 minutes. If skillet starts to dry and onions stick, add 1 to 2 tablespoons of water at a time and stir. This will aid in caramelizing by deglazing the skillet. Remove mixture and cool slightly. Stir in chopped walnuts.

Spread cream cheese equally among toasted bread slices. Top with onion-cranberry mixture.

*The skillet can be used to toast the bread, if preferred. It will take 2 to 3 batches. Heat skillet at 400°. Brush both sides of bread with olive oil and place bread slices directly on skillet bottom. Bake 10 to 12 minutes, flipping bread halfway through.

Preparation Tip: *To make slivered onion quarters, cut onion in half crosswise then slice into thin wedges. To make quarters, slice wedges in half.*

Tuscan Dipping Oil for Bread

- | | |
|----------------------------|--|
| 1 cup olive oil | 1 teaspoon dried basil |
| 2 cloves garlic, minced | 1 teaspoon black pepper |
| 2 tablespoons lemon juice | 1 teaspoon salt |
| 1 tablespoon lemon zest | ½ teaspoon dried red pepper flakes |
| 1 tablespoon dried oregano | ¼ cup freshly grated Parmesan cheese, optional |

Heat skillet at 125°. Add oil, garlic, lemon juice and zest, oregano, basil, pepper, salt, and pepper flakes. Stir and heat gently, uncovered, 15 minutes. Pour into serving bowl and top with Parmesan cheese, if desired.

Makes 1 cup

Soups and Stews

Sausage, Kale, and White Bean Soup

- | | |
|---|--|
| 1½ cups dried Great Northern beans | 2 small sweet potatoes, peeled, cut into 1-inch pieces |
| 6 cups water | 7 cups chopped kale, about 3 to 4 ribs |
| 1½ (14-ounce) fully cooked smoked sausage rings, cut into ½-inch pieces | 2 bay leaves |
| 1½ cups chopped onion | ½ teaspoon black pepper |
| 3 cloves garlic, minced | ½ teaspoon dried red pepper flakes |
| 9 cups chicken broth | ½ teaspoon dried rosemary |
| | ½ teaspoon dried thyme |

Clean and rinse beans. Use quick-soak method by placing beans and water in skillet. Set heat control to 350°; cover and bring to a boil. Boil 2 minutes, then turn off heat control. Let stand, covered, 1 hour. Drain off soaking water and remove beans. Dry skillet.

Preheat skillet at 300°. Sauté sausage, onion, and garlic 3 minutes or until onions are softened.

Add broth, sweet potato, kale, bay leaf, pepper, pepper flakes, rosemary, and thyme. Cover and bring to a boil. Once boiling, reduce heat to 210° and cook, with cover on, 5 to 7 hours or until beans are tender. Discard bay leaves.

About 13 servings (serving size 1 cup)

Posole Verde (Mexican Stew)

- | | |
|---|------------------------------------|
| 2 tablespoons olive oil | 3 (15½-ounce) cans hominy, drained |
| 1½ pounds lean pork, cut into 1-inch chunks | 3 (16-ounce) jars salsa verde* |
| 1½ cups chopped onion | 1½ teaspoons chili powder |
| 4 cloves garlic, minced | 1½ teaspoons dried oregano leaves |
| 3 cups beef broth | ¾ cup chopped cilantro |

Preheat skillet at 325°. Add oil and pork; brown 2 to 3 minutes. Add onion and garlic; sauté an additional 2 minutes. Add broth, hominy, salsa, chili powder, oregano, and cilantro; cover and bring to a boil. Reduce heat to 200° and simmer 3 to 4 hours.

About 13 servings (serving size 1 cup)

*Choose the salsa heat level you like; mild, medium, or hot.

Presto Tip: *Top bowls of posole with lime wedges, avocado chunks, jalapeno slices, chopped cilantro, or thinly sliced radishes.*

Guinness* Beef Stew

- | | |
|---|---|
| 3 tablespoons vegetable oil, divided | 2 (11-ounce) bottles Guinness* stout beer |
| ⅓ cup all-purpose flour | 2 tablespoons raisins |
| 3 pounds boneless beef chuck roast, cut into 1-inch cubes | 2 teaspoons caraway seeds |
| 1½ teaspoons salt | 2 teaspoons black pepper |
| 6 cups chopped onions | 2¼ cups sliced carrots, ½-inch slices |
| 2 tablespoons tomato paste | 2¼ cups sliced parsnips, ½-inch slices |
| 2 cups beef broth | 1½ cups cubed turnips |

Preheat skillet at 300°. Add 2 tablespoons oil to skillet.

Place flour in shallow dish. Sprinkle beef with salt and dredge in flour. Brown ½ of beef at a time, stirring as needed. Remove beef to a plate and add remaining tablespoon of oil to brown the rest of the beef. Remove beef to plate.

Add onions and cook about 5 minutes or until softened. Stir in tomato paste and cook 1 minute.

Add beef, broth, beer, raisins, caraway seeds, pepper, carrots, parsnips, and turnips to skillet. Cover and heat until boiling. Reduce heat to 210° and simmer 2 hours or until meat and vegetables are tender, stirring occasionally. To thicken stew, remove cover and increase heat to 250° for 5 to 10 minutes or until desired consistency is reached.

12 servings (serving size 1 cup)

*Guinness is a registered trademark of Diageo Ireland Company. Presto is not affiliated with this company.

Corn, Pepper, and Potato Chowder

3 tablespoons vegetable oil	4½ cups chicken broth
1 cup chopped onion	4½ cups peeled, cubed red potatoes
2¼ cups chopped red pepper	4½ cups frozen whole kernel corn, thawed
3 (4-ounce) cans chopped green chilies	2¼ cups milk
½ cup all-purpose flour	1 teaspoon salt
1 teaspoon cumin	1 teaspoon black pepper

Preheat skillet at 350°. Add oil; sauté onion, pepper, and chilies 2 minutes or until tender. Stir in flour and cumin; cook 1 minute. Add broth and potatoes; bring to a boil. Reduce heat to 210°; cover and simmer 18 to 20 minutes or until potatoes are tender and liquid is thickened. Add corn, milk, salt, and pepper; cook 5 minutes or until heated through.

About 13 servings (serving size 1 cup)

Cioppino (Seafood Stew)

3 tablespoons olive oil	1 teaspoon dried basil
3 onions, chopped	1 teaspoon dried oregano
3 cloves garlic, minced	1 teaspoon dried rosemary
2 (14½-ounce) cans diced tomatoes	½ teaspoon dried red pepper flakes
1½ cups white wine	18 littleneck clams*
1 cup fish stock	1½ pounds cod, cut in 2- to 3-inch pieces
3 tablespoons tomato paste	1½ pounds raw shrimp, peeled and deveined (31 to 40 count)
1 bay leaf	⅓ cup chopped flat leaf parsley
2 star anise (or ½ teaspoon five spice powder)	

Preheat skillet at 325°. Add olive oil and onions; sauté 4 minutes. Add garlic and sauté 1 minute. Add tomatoes, wine, stock, tomato paste, bay leaf, star anise, basil, oregano, rosemary, and pepper flakes; cook uncovered about 3 minutes. Reduce heat to 250°; cook covered 15 minutes. Uncover. Add clams (in shell) and cook 7 minutes. Add cod and cook an additional 5 minutes. Add shrimp and cook 3 minutes or until both cod and shrimp are opaque. Discard any clams that do not open. Turn off heat and sprinkle with parsley.

9 servings

*Scrub clams and soak 30 minutes in cold water to release any sand in the shells. Drain before using in recipe.

Presto Tip: *Mild fish, such as haddock or tilapia, can be substituted for cod.*

Pasta Sauce

Fresh Tomato and Mushroom Marinara

3 tablespoons olive oil	2 tablespoons tomato paste
2 small onions, chopped	2 tablespoons packed brown sugar
9 cloves garlic, minced	1 tablespoon dried basil
12 medium tomatoes, peeled and coarsely chopped (about 3 pounds)	1½ teaspoons dried oregano
12 ounces fresh mushrooms, sliced	1½ teaspoons salt
1 bay leaf	1 teaspoon black pepper
¾ cup beef broth	½ teaspoon fennel seed
	1 tablespoon balsamic vinegar

Preheat skillet at 300°. Add olive oil and onions; sauté 3 minutes. Add garlic and sauté 1 minute. Add tomatoes, mushrooms, and bay leaf. Cover and cook 5 minutes. Reduce temperature to 200° and continue to cook until tomatoes are softened and lose their shape, about 30 minutes. Stir in broth, tomato paste, brown sugar, basil, oregano, salt, pepper, and fennel seed. Allow mixture to simmer, uncovered, until desired consistency is reached, about 30 to 45 minutes. Stir in vinegar.

Serve sauce with your favorite cooked pasta.

Makes 12 cups

Chicken, Meat, Eggs, and Pizza

Mediterranean Chicken

Marinade

1/3 cup olive oil	2 teaspoons lemon zest
1/4 cup lemon juice	2 teaspoons dried rosemary
1/4 cup red wine vinegar	1 teaspoon black pepper
2 cloves garlic, minced	1 teaspoon salt

Mix oil, lemon juice, vinegar, garlic, lemon zest, rosemary, pepper, and salt; add chicken. Cover and refrigerate 2 hours.

Chicken

8 boneless, skinless chicken thighs	1/2 teaspoon dried rosemary
2 onions, sliced lengthwise	2 pints grape tomatoes
2 cloves garlic, minced	1 cup Kalamata olives, whole
1 cup chicken broth	1/2 cup green olives, whole
2 tablespoons lemon juice	2 teaspoons lemon zest

Preheat skillet at 325°. Remove chicken from marinade and discard marinade. Brown chicken on each side. Add onion and sauté 2 minutes. Add garlic and sauté 1 minute. Add broth, lemon juice, and rosemary. Reduce heat to 225°; cover and simmer 10 minutes. Add tomatoes and olives; simmer uncovered an additional 10 to 15 minutes or until most of the liquid is reduced and chicken is cooked through. Turn off heat and add lemon zest.

8 servings

Presto Tip: Substitute dried oregano for rosemary in marinade and sauce.

Chicken Piccata

6 boneless, skinless chicken breasts	3/4 cup chicken broth
1/2 teaspoon black pepper	3/4 cup lemon juice (3 lemons)
1/2 cup all-purpose flour	3/4 cup white wine
4 tablespoons olive oil, divided	1/3 cup capers, rinsed and drained
5 tablespoons butter, divided	1/3 cup chopped flat leaf parsley

Cut each chicken breast horizontally to form 12 cutlets. Place cutlets between sheets of wax paper; pound each cutlet to an even 1/4 to 1/2 inch thickness. Season cutlets with pepper. Put flour in a shallow bowl and dredge cutlets.

Preheat skillet at 365°. Add 3 tablespoons of the oil, 2 tablespoons of the butter, and half of the chicken to the skillet. Brown 3 minutes on one side; turn chicken over and brown an additional 3 minutes on other side. Remove to plate and cover with foil. Add the remaining 1 tablespoon oil and 1 tablespoon butter; brown remaining chicken, remove to plate. Add broth, lemon juice, wine, and capers to skillet. Reduce sauce by cooking 5 to 6 minutes until liquid has slightly thickened.

Turn off heat. Using nonstick whisk, mix in remaining 2 tablespoons butter until melted. Add chicken to pan and turn to coat evenly in sauce. Sprinkle with parsley.

12 servings

Poached Chicken

4 boneless, skinless chicken breasts	4 to 5 cloves garlic, minced
4 1/2 cups chicken broth	1 tablespoon dried rosemary
1 1/2 cups white wine	2 teaspoons peppercorns
2 small onions, sliced	2 bay leaves

Place chicken between sheets of wax paper; pound to an even 1/2 inch thickness. Add chicken, broth, wine, onion, garlic, rosemary, peppercorns, and bay leaves to skillet.

Cover skillet and heat at 165°. Poach chicken by cooking for 17 minutes. Timing begins as soon as control is set. Remove chicken from poaching liquid. Use chicken as desired.

Variation: Salmon fillets, 3 to 5 ounces each, can be poached in the same manner. Replace garlic, bay leaves, and rosemary with 6 to 8 lemon slices and 3 to 4 sprigs of fresh dill. Reduce cooking time to 14 to 15 minutes.

4 servings

Presto Tips: Poached chicken works well in salads and in soup or stew recipes that call for cooked chicken.

Poaching liquid can be strained and used as a soup starter or in recipes that call for chicken stock.

Savory Chicken Salad with Jalapeño and Curry

- | | |
|---|---|
| 1 pound boneless, skinless chicken breast, cooked and diced | 1 small Granny Smith apple, cored and diced |
| 2 tablespoons fresh cilantro leaves, chopped | $\frac{1}{3}$ cup diced red onion |
| 2 tablespoons lemon juice, divided | 2 tablespoons mayonnaise |
| 1 large clove garlic, minced | 1 tablespoon curry powder |
| 1 small jalapeño, seeded, deveined and diced | $\frac{3}{4}$ teaspoon salt |
| $\frac{1}{2}$ cup plain yogurt | $\frac{1}{4}$ teaspoon black pepper |

Place chicken in large bowl. In small bowl, blend cilantro, 1 tablespoon lemon juice, garlic, and jalapeño and then mix with chicken.

In medium bowl, combine yogurt, apple, onion, mayonnaise, 1 tablespoon lemon juice, curry powder, salt, and pepper. Add yogurt sauce to chicken mixture and stir until evenly coated. Cover and refrigerate 30 minutes.

4 servings

Presto Tip: *Serve on a bed of lettuce, fresh bread slices, naan, sandwich pockets, lettuce cups, or tortilla wraps.*

Greek Chicken and Couscous Lettuce Cups

- | | |
|--|--|
| $1\frac{1}{2}$ pounds boneless, skinless chicken breasts | $1\frac{1}{2}$ cups Israeli (pearl) couscous, uncooked |
| $4\frac{1}{2}$ cups chicken broth | 1 cup artichoke hearts, quartered |
| $1\frac{1}{2}$ cups white wine | 1 cup crumbled feta |
| 2 small sliced onions | 1 cup Kalamata olives, pitted and sliced |
| 4 to 5 cloves garlic, minced | $\frac{3}{4}$ cup grape tomatoes, quartered |
| 1 tablespoon dried rosemary | $\frac{1}{2}$ cup English cucumber, diced |
| 2 teaspoons peppercorns | $\frac{1}{2}$ cup orange bell pepper, diced |
| 2 bay leaves | $\frac{1}{3}$ cup red onion, finely diced |
| ••••• | Lemon Mint Vinaigrette (recipe below) |
| $2\frac{1}{2}$ cups water | Salt and black pepper, to taste |
| 1 teaspoon salt | 2 to 3 heads of Bibb, Butter, or Boston Leaf Lettuce, |
| 2 teaspoons oil | whole leaves, washed and dried |

Place chicken between two sheets of wax paper; pound to an even $\frac{1}{2}$ inch thickness. Add chicken, broth, wine, onion, garlic, rosemary, peppercorns, and bay leaves to skillet.

Cover skillet and heat at 165°. Poach chicken by cooking for 17 minutes. Timing begins as soon as control is set. Turn off skillet and unplug. Remove chicken from poaching liquid. Cool, dice, and refrigerate until ready to use. Empty poaching liquid and clean skillet.

Plug skillet back in. Add water to skillet and heat to 210°. When water boils, add salt, oil, and couscous. Cover and reduce heat to 175°. Cook couscous 10 to 12 minutes or until al dente, stirring 4 to 5 times. Turn off skillet. Pour cooked couscous into a fine mesh strainer and rinse under cold water to halt the cooking process. Drain well.

In large bowl, toss the chicken, artichokes, feta, olives, tomatoes, cucumber, bell pepper, onion, and vinaigrette. Add couscous and gently blend all items. Stir in salt and pepper. Spoon $\frac{1}{2}$ cup of mixture into each lettuce cup and serve immediately.

Makes 20 to 24 lettuce cups

NOTE: Mixture can be kept in refrigerator 2 to 3 days.

Lemon Mint Vinaigrette

- | | |
|---|-------------------------------------|
| $\frac{1}{2}$ cup lemon juice | 1 large clove garlic, minced |
| $\frac{1}{2}$ cup extra virgin olive oil | 2 teaspoons sugar |
| $1\frac{1}{2}$ tablespoons Dijon mustard | $\frac{1}{4}$ teaspoon black pepper |
| $\frac{1}{2}$ cup finely chopped fresh mint | $\frac{1}{4}$ teaspoon salt |

In medium bowl, whisk lemon juice, olive oil, and mustard until well blended. Add mint, garlic, sugar, pepper, and salt; whisk again.

Makes 1½ cups

Chicken Salad with Tarragon, Fennel, and Apple

1 pound boneless, skinless chicken breast, cooked and diced	2 tablespoons lemon juice
1 Granny Smith apple, cored and diced	1 tablespoon Dijon mustard
2 cups red seedless grapes, halved	1 tablespoon honey
1 cup diced fennel	1 teaspoon dried tarragon, chopped
½ cup diced celery	1 clove garlic, minced
¼ cup finely diced red onion	1 teaspoon salt
¾ cup plain yogurt	½ teaspoon black pepper
2 tablespoons fresh chives, snipped	¼ cup sliced almonds, lightly toasted

Place chicken, apple, grapes, fennel, celery, and onion in large bowl. In small bowl, combine yogurt, chives, lemon juice, mustard, honey, tarragon, garlic, salt, and pepper; stir until well blended. Pour over chicken mixture and toss until evenly coated. Cover and refrigerate 30 minutes. Top with sliced almonds before serving.

6 servings

Presto Tip: *Serve on a bed of lettuce, fresh bread slices, naan, sandwich pockets, lettuce cups, or tortilla wraps.*

Caramelized Pork Stir Fry

2 tablespoons packed brown sugar	4 tablespoons vegetable oil, divided
2 tablespoons fish sauce	5 heads baby bok choy, roughly chopped
2 tablespoons soy sauce	2 carrots, thinly sliced on diagonal
1 teaspoon five spice powder	1 medium red pepper, thinly sliced
1 teaspoon dried red pepper flakes	2 small onions, thinly sliced
2 cloves garlic, minced	6 ounces snow peas
2 teaspoons grated fresh ginger	1½ cups whole cashews
1½ pounds pork tenderloin, sliced in ¼-inch rounds	¾ cup oyster sauce

Whisk brown sugar, fish sauce, soy sauce, five spice powder, pepper flakes, garlic, and ginger in a large bowl. Add pork slices and stir to evenly coat. Cover and refrigerate 1 hour.

Preheat skillet at 350°. Pat pork dry with paper towel. Add 2 tablespoons of the oil and half of the pork to the skillet in a single layer; brown about 4 minutes, turning once. Remove meat to a plate and cover with aluminum foil. Add another tablespoon of oil and brown remaining meat; remove to plate.

Add bok choy and carrot to skillet and stir fry 2 to 3 minutes. Add remaining tablespoon of oil. Stir in pepper, onion, and snow peas; stir fry an additional 5 to 6 minutes until crisp tender. Turn off heat and return pork to skillet. Add cashews and oyster sauce; stir to evenly coat all ingredients with sauce.

6 servings (serving size 1 cup)

Sous Vide Coffee Crusted Steak

Instructions for sous vide cooking can be found on page 8.

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|---------------------------------|--|
| 1 tablespoon ground coffee* | •••••••• |
| 1 tablespoon packed brown sugar | 4 (6- to 8-ounce) rib-eye steaks |
| 4 cloves garlic, minced | 4 zip-top freezer bags or vacuum seal bags |
| 2 teaspoons black pepper | 1 tablespoon vegetable oil |
| 2 teaspoons salt | |

Fill skillet with 6 quarts water. Set heat control to desired temperature (see time/temperature table on page 9). Heat water until control signals that desired temperature has been reached.

Mix coffee, brown sugar, garlic, pepper, and salt in a small bowl. Pour mixture onto a plate. Rub steaks evenly on both sides with coffee mixture.

Seal each steak in plastic bag, following step 3, page 8. Add sealed bags to skillet. Place cooking rack over bags to submerge. Cover skillet and cook for desired time based on preferred doneness (see time/temperature table on page 9).

Remove cover when done cooking, and carefully remove rack and bags with tongs. Turn off skillet and unplug. Carefully empty water from skillet and wipe dry.

Plug skillet back in, and preheat to 400°. Remove steaks from bags and pat dry with paper towel, if necessary. Add oil and sear steaks approximately 1 minute on each side.

4 servings

*Any roast or grind of coffee will work; use your favorite type.

Presto Tip: New York or Porterhouse cuts may be substituted for rib-eye.

Super Deluxe Pizza

- | | |
|--|------------------------------------|
| 1½ (15-ounce) packages prepared pizza dough, room temperature* | 3 ounces sliced pepperoni |
| 3 tablespoons olive oil, divided | ¼ cup sliced black or green olives |
| 1½ cups sliced baby portabella mushrooms | ¼ cup prepared pesto |
| ¾ cup chopped onion | 1 cup shredded cheddar cheese |
| ¾ cup sliced red pepper | 1 cup shredded mozzarella cheese |
| 2 tablespoons cornmeal, divided | 2 Roma tomatoes, thinly sliced |
| ⅔ cup pizza sauce | ¼ cup torn basil leaves |

Form room temperature pizza dough into a ball. On lightly floured surface, roll dough ball to a 10- x 12-inch rectangle; reserve.

Preheat skillet at 300°. Add 1 tablespoon oil to skillet; sauté mushrooms, onion, and pepper until onion is tender. Remove vegetable mixture from skillet; reserve. Clean skillet.

Reduce heat to 260°. Grease bottom of skillet lightly with 1 tablespoon oil and sprinkle lightly with half of the cornmeal. Place reserved dough rectangle evenly in the bottom of skillet, pressing to edges. Cook, covered, 20 minutes. Brush remaining tablespoon of oil over surface of dough and sprinkle with remaining cornmeal. Carefully turn dough over in skillet, using spatulas.

Spoon pizza sauce evenly on crust. Top with reserved vegetable mixture. Arrange pepperoni and olives over vegetable mixture. Spoon pesto lightly over the surface. Sprinkle cheese over all. Scatter surface with tomato slices. Cook, covered, 18 to 20 minutes. Turn off heat. Place basil leaves on pizza. With spatulas, remove pizza to cutting board and cut into squares.

6 to 8 servings

Presto Tip: Prepared pizza dough is available in the bakery or frozen food section of most grocery stores.

The skillet is a great way to reheat leftover pizza. Preheat at 260°. Place pizza in skillet and cover. Heat 10 minutes or until cheese is melted.

*18 frozen bake and serve dinner rolls, at room temperature, can be substituted for the pizza dough. Once thawed, form the rolls into a ball.

Eggs (soft-, medium-, and hard-cooked)

Prepare up to 18 large eggs at a time. Pour 4 cups water in skillet. Place eggs on rack in skillet and cover. Heat skillet at 250°.

- For soft-cooked eggs, cook 11 minutes.
- For medium-cooked eggs, cook 12 minutes.
- For hard-cooked eggs, cook 20 minutes.

Immediately remove eggs and place in a pan containing ice water.

- For soft- and medium-cooked eggs, allow eggs to cool 1 minute or until cool enough to peel. Use soft- and medium-cooked eggs immediately.
- For hard-cooked eggs, allow eggs to cool 10 minutes or until cool enough to peel. If not using immediately, refrigerate hard-cooked eggs until ready to use.

Fish and Seafood

Blackened Catfish with Couscous

4 (4-ounce) skinless, boneless catfish fillets	4 cloves garlic, minced
2 teaspoons cayenne pepper	2 cups zucchini, ½-inch pieces
2 teaspoons ground cumin	1 cup chopped onion
2 teaspoons paprika	1 cup thin asparagus, cut diagonally into 1-inch pieces
2 teaspoons salt	1 cup Israeli (pearl) couscous, uncooked
2 teaspoons dried thyme leaves	2 cups chicken broth
1 teaspoon black pepper	2 tablespoons lemon juice
2 tablespoons olive oil	4 sprigs of thyme
2 tablespoons butter	

Rinse catfish fillets under cold water and pat dry with paper towels. In small bowl, combine cayenne, cumin, paprika, salt, thyme, and pepper. Coat both sides of fish with spice mixture.

Preheat skillet at 400°. Heat oil and butter until melted. Add fillets to skillet; sear 2 minutes, gently flip fillets, and sear 2 more minutes. Remove fillets to a plate, cover, and set aside.

To existing liquid in skillet, add garlic, zucchini, onion, and asparagus. Cook 4 to 5 minutes, stirring occasionally.

Reduce heat to 220°. Add couscous, broth, lemon juice, and thyme sprigs. Stir well until couscous is fully covered with liquid. Cover and simmer 8 to 10 minutes, stirring once or twice. If mixture starts to stick, stir in 1 to 2 tablespoons of water, as needed.

When couscous and vegetables are al dente, return fillets to skillet. Reduce heat to 185°; cover and heat gently 5 to 6 minutes. Serve immediately.

4 servings

Presto Tip: *Mild fish, such as tilapia, can be substituted for catfish.*

Salmon with Lime Butter Sauce

8 (4-ounce) salmon fillets, 1 inch thick	4 limes (2 juiced and 2 thinly sliced)
1 teaspoon salt	4 tablespoons butter
½ teaspoon black pepper	

Preheat skillet at 375°. Season salmon with salt and pepper. Place salmon skin side down in skillet and cook about 15 minutes. Turn fish and cook other side, pressing slightly to flatten. Cook about 7 minutes or until cooked through. Remove to serving dish and cover with aluminum foil. Add lime juice and butter to skillet, stirring until butter is melted. Turn off heat and add lime slices, stirring until coated. Pour sauce and limes over fish.

8 servings

Poached Salmon, Fruit, and Spinach Salad

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| 3 cups water | 3 cups fresh strawberries, quartered |
| 2 teaspoons salt | 3 cups fresh blueberries |
| 2 teaspoons dried dill weed | 1 cup pecan halves |
| 6 (4-ounce) skinless, boneless salmon fillets,
1 to 1½ inches thick | 3 green onions, sliced |
| 18 cups fresh spinach leaves (approximately 20 ounces) | Citrus Dijon Vinaigrette (recipe below) |

Add water, salt, and dill weed to skillet. Place salmon fillet, flat side down, in center and cover with lid. Heat skillet at 165° and poach 14 to 15 minutes until thickest part of salmon reaches 145°. Remove salmon from poaching liquid and cool. Once cooled, gently break salmon into chunks.

Prepare 12 salad plates with fresh spinach (about 1½ cups each). Top each with equal amounts of strawberries, blueberries, pecans, green onion, and salmon chunks. Drizzle 2 tablespoons vinaigrette over each salad. Serve immediately.

12 servings

Citrus Dijon Vinaigrette

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|--------------------------------------|----------------------------|
| 2 tablespoons cider vinegar | 2 tablespoons lemon juice |
| 2 tablespoons extra virgin olive oil | 2 tablespoons orange juice |
| 2 tablespoons honey | 1 teaspoon Dijon mustard |

Whisk vinegar, oil, honey, lemon juice, orange juice, and mustard in medium bowl until well blended.

Seared Shrimp with Spiralized Zucchini

- | | |
|---|---|
| 1½ pounds raw shrimp, peeled and deveined
(31 to 40 count) | 5 tablespoons butter, divided |
| 1 teaspoon dried basil | 5 cloves garlic, minced |
| 1 teaspoon dried oregano | ⅓ cup white wine |
| 1 teaspoon dried rosemary | ⅓ cup lemon juice |
| 1 teaspoon black pepper | 1 tablespoon lemon zest |
| ½ teaspoon salt | ½ teaspoon dried red pepper flakes |
| 2 tablespoons olive oil | 3 (10-ounce) packages spiralized zucchini |

Toss shrimp with basil, oregano, rosemary, pepper, and salt in medium bowl. Preheat skillet at 350°. Add oil and 1 tablespoon of the butter to the skillet. Add shrimp in a single layer; sear about 1 minute on each side. Remove shrimp to a plate and cover with foil.

Reduce heat to 295°. Add garlic; sauté about 30 seconds. Stir in remaining 4 tablespoons butter, wine, lemon juice, lemon zest, and pepper flakes; cook sauce 2 to 3 minutes to reduce slightly. Add zucchini and continue cooking, stirring occasionally, 6 minutes or until crisp tender. Add shrimp.

6 servings

Savory Sous Vide Shrimp Tacos with Peach Mango Salsa

Instructions for sous vide cooking can be found on page 8.

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|---|--|
| 2 pounds raw shrimp; peeled and deveined (16-count) | Peach Mango Salsa (recipe page 19) |
| 2 teaspoons olive oil | Garlic Cilantro Lime Sauce (recipe page 19) or |
| ½ teaspoon Old Bay Seasoning (or ¼ teaspoon cumin) | Spicy Yogurt Sauce (recipe page 19) |
| 8 small flour tortillas | 2 quart-size, zip-top freezer bags or vacuum seal bags |
| 4 cups shredded iceberg lettuce | |

Fill skillet with 6 quarts of water. Set heat control to 140° and begin heating water.

Rinse shrimp and pat dry with paper towels. Toss shrimp in medium bowl with olive oil and seasoning until well coated. Split shrimp evenly between 2 bags; shrimp should be in a single layer. Seal bags following step 3, page 8. Add sealed bags to skillet. Place cooking rack over bags to submerge. Cover skillet and cook 40 minutes.

Carefully remove rack and bags from water with tongs. Remove shrimp from bags and keep warm.

To assemble tortillas, add lettuce, shrimp, fruit salsa, and sauces.

Makes 8 tacos

Peach Mango Salsa

- 1 cup peeled and diced ripe mango
- 1 cup peeled and diced ripe peach
- ½ cup chopped cilantro
- ¼ cup fresh lime juice
- ¼ cup red bell pepper, finely diced
- ¼ cup red onion, finely diced
- 1 jalapeño, seeded, deveined, and finely diced

Combine mango, peach, cilantro, lime juice, bell pepper, onion, and jalapeño in medium bowl and toss well. If desired, chill for 30 minutes to let flavors blend.

Stir well and serve.

Makes 3 cups

Garlic Cilantro Lime Sauce

- ½ cup cilantro leaves
- ½ cup chopped green onions
- ½ cup plain yogurt
- ¼ cup olive oil
- 2 tablespoons fresh lime juice
- 2 teaspoons mayonnaise
- ½ teaspoon Dijon mustard
- ½ teaspoon salt
- 1 clove garlic, minced

In a blender or food processor, combine cilantro, onions, yogurt, olive oil, lime juice, mayonnaise, mustard, salt, and garlic until smooth.

Makes ¾ cup

Spicy Yogurt Sauce

- ½ cup plain yogurt
- 1½ teaspoons hot sauce
- ¼ teaspoon lemon or lime juice
- ⅛ teaspoon ground cumin
- ⅛ teaspoon salt

In small bowl, combine yogurt, hot sauce, juice, cumin, and salt until smooth.

Makes ½ cup

Vegetables

Green Beans with Peppers and Walnuts

- ¾ cup chopped walnuts
- 2 tablespoons olive oil
- 1½ pounds green beans, trimmed
- 1 large yellow pepper, thinly sliced
- 1½ cups chopped onion
- 2 cloves garlic, minced
- 3 tablespoons water
- 1 teaspoon salt
- 2 tablespoons butter
- 1 tablespoon prepared horseradish

Preheat skillet at 350°. Toast walnuts about 3 minutes or until lightly browned. Remove walnuts and set aside. Add oil, green beans, pepper, and onion; stir fry about 9 minutes. Add garlic and sauté an additional minute. Add water and salt; reduce heat to 300°. Cover and cook 5 minutes or until beans are crisp tender, stirring occasionally. Uncover; add butter and horseradish. Stir until butter is melted and sauce evenly coats the vegetables. Add reserved walnuts.

9 servings (serving size ½ cup)

Roasted Sweet Potatoes and Red Peppers

- ¼ cup olive oil
- 2½ cups peeled sweet potatoes, cut into 1-inch pieces (about 10 ounces)
- 2½ cups peeled Yukon Gold potatoes, cut into 1-inch pieces (about 12 ounces)
- ½ cup chopped onion
- 2 cloves garlic, minced
- 1 large red pepper, chopped into ½-inch pieces
- 1½ teaspoons ground cumin
- 1½ teaspoons smoked paprika
- 1 teaspoon black pepper
- 1 teaspoon salt

Preheat skillet at 350°. Add oil and potatoes to skillet. Cover and roast 10 minutes, stirring occasionally. Uncover and add onion and garlic; cook 1 minute. Add red pepper; cover and roast 5 minutes or until vegetables are tender. Mix cumin, paprika, black pepper, and salt in a small bowl; sprinkle over vegetables. Stir until evenly coated. Remove from heat.

9 servings (serving size ½ cup)

Roasted Cauliflower

2 heads cauliflower, cut into florets
¼ cup olive oil

1 teaspoon salt
½ teaspoon black pepper

Preheat skillet at 350°. Place cauliflower pieces in a bowl and drizzle with oil, salt, and pepper. Stir until cauliflower is coated; pour into skillet and cover. Cook 10 minutes, stirring occasionally. Uncover and continue to stir 2 to 3 minutes or until desired browning is achieved.

8 servings (serving size ½ cup)

Brussels Sprouts with Bacon, Apples, and Cranberries

5 slices bacon, chopped
1½ pounds Brussels sprouts, quartered
¼ cup olive oil
1 teaspoon salt
1 large apple, chopped

3 tablespoons maple syrup
3 tablespoons cider vinegar
2 tablespoons dried cranberries
½ teaspoon black pepper

Preheat skillet at 300°. Fry bacon until crispy, about 8 minutes. Remove bacon, leaving drippings in skillet; set bacon aside. Add sprouts, oil, and salt; cover and sauté 8 to 10 minutes, stirring occasionally. Add apple and cook, uncovered, 2 to 3 minutes. Mix in reserved bacon, syrup, vinegar, cranberries, and pepper. Sauté an additional 1 to 2 minutes to reduce sauce.

12 servings (serving size ½ cup)

Desserts

Blush Pears

9 pears, any variety
1 (750 ml) bottle Chardonnay
18 ounces strawberry jelly
1 large lemon

3 sprigs fresh rosemary
1 vanilla bean
6 whole cloves
6 whole peppercorns

Core pears from bottom, keeping top and stem intact. Heat skillet at 250°. Combine wine and jelly in skillet, stirring occasionally until jelly is melted. Peel thin strip of lemon rind and squeeze juice from lemon; add to skillet.

Add rosemary, vanilla bean, cloves, and peppercorns to the liquid and place pears on their sides in the liquid. Cover and reduce heat to 170°. Poach for 1 hour, basting occasionally.

Remove pears and place into a deep container. Cover pears with hot wine mixture and allow to cool. Refrigerate at least 4 hours.

9 servings

Presto Tip: Use your favorite white wine, or substitute sparkling white grape juice.

Fudge Brownie Ice Cream Pie

2 tablespoons sliced almonds
2 tablespoons butter
1 ounce unsweetened chocolate, coarsely chopped
½ cup sugar
1 egg
¼ teaspoon almond extract

¾ cup all-purpose flour
¼ teaspoon baking powder
¼ teaspoon salt
1 quart vanilla ice cream
Fudge Ice Cream Topping (recipe on next page)

Coat 8-inch foil pie pan with no-stick cooking spray.

Preheat skillet at 300°. Add almonds; toast about 1 to 2 minutes, stirring gently. Remove and reserve.

Place butter and chocolate in small microwave-safe bowl. Microwave mixture 30 seconds and stir. Continue to heat in 15-second intervals, stirring each time, until chocolate is completely melted.

Beat sugar, egg, and almond extract until fluffy in medium bowl; gradually fold in chocolate mixture. Stir in flour, baking powder, and salt until well blended. Spread batter evenly in prepared pan.

Heat skillet at 400°. Place pie pan on rack in skillet; cover and cook 30 minutes. Remove pie pan; cool on wire rack.

Scoop ice cream over brownie in pie pan, mounding in center. Sprinkle with toasted almonds. Freeze until hard. Serve with fudge topping.

8 servings

Fudge Ice Cream Topping

- | | |
|--|----------------------------|
| ¼ cup butter | 3 cups powdered sugar |
| 4 ounces unsweetened chocolate, coarsely chopped | ¼ teaspoon salt |
| 1 (12-ounce) can evaporated milk | 1 teaspoon vanilla extract |

Heat skillet at 200°. Add butter and chocolate, stirring occasionally with nonstick whisk, until melted. Slowly add milk, powdered sugar, and salt. Whisk gently until smooth. Continue to cook 5 minutes, stirring occasionally. Turn off heat and stir in vanilla.

Makes 2¾ cups topping

Presto Tip: *Bittersweet chocolate can be substituted for unsweetened chocolate.*

Peanut Butter Fudge

- | | |
|-----------------------|-----------------------------------|
| 2 cups butter | 2 cups semi-sweet chocolate chips |
| 2 cups peanut butter | ⅓ cup milk |
| 7 cups powdered sugar | 4 tablespoons butter |

Line two 8- x 8-inch baking pans with aluminum foil.

Preheat skillet at 150°. Add butter and peanut butter, stirring until melted. Gradually add powdered sugar to skillet and stir until smooth. Divide peanut butter mixture between prepared pans, scraping skillet thoroughly. Spread evenly in pans.

Add chocolate chips, milk, and butter to skillet, stirring until melted and smooth. Divide chocolate mixture evenly between pans, spreading over peanut butter mixture in a smooth layer. Allow to cool and cut into squares. Store in airtight container.

Makes 3 pounds

Presto Tip: *Milk chocolate chips can be substituted for semi-sweet chocolate chips.*

White Chocolate Pecan Cranberry Fudge

- | | |
|---|--|
| 1 cup chopped pecans | 2 (14-ounce) cans sweetened condensed milk |
| 4 cups white chocolate chips | 1 tablespoon vanilla |
| 2 (4-ounce) white chocolate baking bars, coarsely chopped | ¼ teaspoon salt |
| | 1 cup dried cranberries |

Line two 8- x 8-inch baking pans with aluminum foil.

Preheat skillet at 300°. Add pecans; toast about 2 to 3 minutes or until lightly browned. Remove and reserve.

Reduce heat to 150°. Combine chocolate chips, chocolate baking bar, sweetened condensed milk, vanilla, and salt in skillet, stirring until melted, about 5 minutes. Stir in cranberries and toasted nuts. Pour fudge into prepared pans. Refrigerate until firm. Cut into squares. Store in airtight container.

Makes 3 pounds

Presto Tip: *Semi-sweet chocolate chips can be substituted for white chocolate chips and bittersweet chocolate baking bar can be substituted for white chocolate baking bar.*

Cheesecake

- | | |
|---|-----------------------------------|
| 1 cup graham cracker crumbs | 2 egg yolks |
| 2 tablespoons butter, melted | ¼ cup half and half |
| 2 (8-ounce) packages cream cheese, softened | ¼ cup vanilla extract |
| ½ cup sugar | 4 cups fresh strawberries, sliced |
| 2 eggs | |

Add 3 quarts water and rack to skillet. Cover and heat at 210°.

Combine cracker crumbs and butter in small bowl. Divide crumbs evenly into 8 custard cups. Press down lightly.

With an electric mixer, beat cream cheese until smooth. Beat in sugar, eggs, egg yolks, half and half, and vanilla just until smooth. Divide cheesecake evenly among custard cups. Cover custard cups with aluminum foil and place on rack. Cook, covered, 25 minutes.

Remove custard cups from skillet and cool. Refrigerate at least 2 hours. Top with strawberries and serve.

8 servings

Beverages

Mulled Cider

- | | |
|-------------------------------------|-------------------|
| 3 quarts apple cider | 20 whole cloves |
| 1 1-inch piece fresh ginger, peeled | 4 cinnamon sticks |

Heat skillet at 160°. Add cider, ginger, cloves, and cinnamon sticks to skillet. Cover skillet and heat 1 to 2 hours. Discard ginger, cloves, and cinnamon sticks.

15 servings (serving size 6 ounces)

Mulled Wine

- | | |
|---|-------------------|
| 2 (750 ml) bottles dry red wine, such as Cabernet or Merlot | 5 cinnamon sticks |
| $\frac{2}{3}$ cup honey | 20 whole cloves |
| 2 oranges, thinly-sliced, with peel | 2 star anise |

Heat skillet at 145°. Add wine, honey, oranges, cinnamon sticks, cloves, and anise to skillet; stir until honey dissolves. Cover skillet and heat 30 to 60 minutes. Discard orange slices, cinnamon sticks, cloves, and star anise.

10 servings (serving size 5 ounces)

Care and Cleaning

Before initial use and after each subsequent use, remove the heat control and wash the skillet (including the bottom) and cooking rack in warm, soapy water. Rinse and dry thoroughly. **Do not use steel wool or abrasive kitchen cleaners. Do not immerse the heat control in water or let it come in contact with any liquid.** Do not wash the skillet body in the dishwasher.

In time, the ceramic coating may darken over the heating element due to a buildup of grease residue. To minimize or remove this discoloration, sprinkle baking soda over the discolored area. Add enough water to make a paste. Allow paste to sit for several minutes and then scour with a nylon mesh scouring pad, such as Scotch-Brite® Non-Scratch Scrub Sponge or a damp cloth. Wash and dry thoroughly. Repeat the procedure, if necessary.

Wipe the plastic portion of the heat control with a damp cloth, if needed.

Important: To ensure continued accuracy of the digital heat control, avoid rough handling in use and storage.

Periodically check the screws on the cover handle and skillet handles for looseness. Retighten, if necessary. **NOTICE:** Continuing to tighten, once secure, can result in the stripping of screws or the cracking of handles.

Glass Cover Care and Use Instructions

CAUTION! The glass cover may break for no apparent reason if you fail to follow these instructions. Broken glass can cause personal injury or property damage.

Handle the cover carefully. Do not scrape or gouge the glass with hard or sharp utensils. Do not handle a hot cover with a wet towel or place it on a cold or wet surface. Sudden, extreme changes in temperature may cause the glass to break. Do not use the cover if it is chipped or cracked. Avoid rough handling in use and storage.

Keep the cover clean. Allow the cover to cool before washing. This cover is dishwasher safe. Do not use steel wool cleaning pads or abrasive powders which can scratch or weaken the glass. Nonabrasive pads or powders may be used if necessary.

*Scotch-Brite is a registered trademark of 3M Company. Presto is not affiliated with this company.

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Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8:00 AM to 4:00 PM (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Write: National Presto Industries, Inc., Consumer Service Department, 3925 North Hastings Way, Eau Claire, WI 54703-3703

Inquiries will be answered promptly by email, telephone, or letter. When emailing or writing, please include a phone number and a time when you can be reached weekdays if possible.

When contacting the Consumer Service Department, please indicate the model and series numbers for the skillet. These numbers can be found on the bottom of the plug guard. Please record this information:

Model _____ Series _____ Date Purchased _____

The Presto Factory Service Department is equipped to service Presto® appliances and supply genuine Presto® parts. Genuine Presto® replacement parts are manufactured to the same exacting quality standards as Presto® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine Presto® parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine Presto® replacement parts, look for the Presto® trademark.

Canton Sales and Storage Company
Presto Factory Service Department
555 Matthews Drive, Canton, MS 39046-3251

Product Registration

IMPORTANT: Please go online and register this product within ten days of purchase. Proper registration will serve as proof of purchase in the event your original receipt becomes misplaced or lost. Registration will not affect warranty coverage, but it may expedite processing of warranty claims. The additional information requested will help us develop new products that best meet your needs and desires.



To register your product, visit www.GoPresto.com/registration or simply scan this QR code. If you do not have computer access, call the Consumer Service Department at 1-800-877-0441 for assistance with registration.

Presto® Limited Warranty

(Applies only in the United States)

This quality Presto® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. ***Outside the United States, this limited warranty does not apply.***

To obtain service under the warranty, please call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your Presto® appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance as well as a description of the problem you are encountering with the appliance.

We want you to obtain maximum enjoyment from using this Presto® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, disassembly, alterations, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto’s personal pledge to you and is being made in place of all other express warranties.

National Presto Industries, Inc.
Eau Claire, WI 54703-3703