



MASTERING THE MULTI-FUNCTION COOKER

TECHNIQUES, RECIPES AND MORE





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WELCOME TO WOLF GOURMET®

Since joining Sub-Zero®, a third-generation family-owned company, in 2000, Wolf® has brought its professional-quality ranges to people like you: passionate home cooks. We know that you can think of no better way to spend a day than preparing a meal for your friends and family. With Wolf Gourmet®, we're thrilled to bring our trademark level of workmanship, attention to detail and sleek design to other parts of your kitchen. Through relentless testing and tweaking by designers and engineers who love to cook as much as you do, we have created a line of knives, cookware and countertop appliances that will help you cook better and more joyfully than you ever thought possible.





THE WOLF GOURMET® MULTI-FUNCTION COOKER

Wolf Gourmet®'s signature style and unparalleled engineering come together to create the next countertop appliance—the Multi-Function Cooker. With so many intelligent and customizable features, there's no shortage of ways to use this multi-purpose appliance to your advantage. Slow cook a pot roast, sear a steak or sous vide a fish fillet all in the same versatile machine. It also features a removable stainless steel vessel that holds large cuts of meat, like a pork rib roast, cooks up to 18 cups of rice and can go directly in the oven to create golden-crust dishes, like gratins and fruit crisps.

The large digital display and intuitive controls add aesthetic appeal as well as simple functionality. Using the Multi-Function Cooker will become such a part of your routine, you will wonder how you cooked meals without it. The amount of

**YOU CAN COOK AN ENTIRE
MEAL ON YOUR COUNTERTOP
IN THIS ONE VESSEL WITHOUT
SACRIFICING FLAVOR OR QUALITY.**

time saved really adds up. You don't have to use a separate pan to sauté vegetables or sear meat before adding them to slow cook because you can

do it right in the Multi-Function Cooker. You can cook an entire meal on your countertop in this one vessel without sacrificing flavor or quality.

SLOW COOKING

FUNCTIONALITY AND FINESSE COME TOGETHER LIKE NEVER BEFORE—HANDS-OFF COOKING AT ITS BEST

The Multi-Function Cooker is equipped with three slow cooking modes. Each of these functions offers a different set of slow cooking options to meet your culinary needs at home, whether you favor time-saving features or precise temperature settings.

MANUAL MODE is the most basic function offered by the Multi-Function Cooker in that it works like a traditional slow cooker. You can select your food to be cooked on **LOW, MEDIUM** or **HIGH** heat until your dish is ready, up to 24 hours.

MEAL TIMER MODE allows you to set the number of cooking hours based on when you want to serve your meal and automatically adjusts the temperature throughout the cooking process, taking the guesswork out of which heat setting to choose.

PROGRAM MODE lets you tailor your cooking experience to fit your needs. **1 PROGRAM** offers the flexibility to cook on a specific heat and time setting. **1 PROGRAM WITH PROBE** uses a probe for cooking to a specific internal temperature, instead of a heat setting like **LOW** or **HIGH**. **2 PROGRAMS** allows you to select two heat settings and times in a single cooking session.





MANUAL MODE allows you to add all of your ingredients, select the right heat setting for your food and go about your day. This mode works best with recipes and one-pot meals traditionally prepared with a slow cooker or cuts of meat that become most tender with a long cooking time.

CLASSIC PASTA SAUCE

Makes 12 cups

Multi-Function Cooker Mode: MANUAL

Every home chef needs a go-to pasta sauce in his or her repertoire. This sauce, with its quintessential Italian herbs, sweet onion and a hint of red pepper, will be an instant favorite for you and your dinner guests.

7 cups (1492 grams) undrained canned whole peeled Italian tomatoes
 3½ cups (814 grams) undrained canned diced tomatoes
 ½ cup plus 2 tablespoons (168 grams) canned tomato paste
 ½ cup (75 grams) chopped sweet onion
 7 tablespoons (14 grams) chopped fresh basil leaves
 2 tablespoons (4 grams) chopped fresh oregano leaves

2 tablespoons (30 milliliters) balsamic vinegar
 2 tablespoons (30 milliliters) olive oil
 4 teaspoons (12 grams) kosher salt
 2 teaspoons (8 grams) sugar
 4 cloves (20 grams) garlic, minced
 ½ teaspoon (1 gram) crushed red pepper
 Hot cooked pasta
 Freshly grated Parmesan cheese and fresh basil leaves, if desired

1. Combine tomatoes, tomato paste, onion, basil, oregano, vinegar, oil, salt, sugar, garlic and red pepper in the Multi-Function Cooker. Cover and set the Multi-Function Cooker to Manual Mode, MEDIUM. Press Start. Cook for 4 hours.
2. After cooking for 4 hours, carefully transfer to a blender and process the sauce until smooth. Continue cooking, uncovered, for 1 hour. Serve over pasta. Top with Parmesan and basil, if desired.

VARIATION: ITALIAN SAUSAGE PASTA SAUCE

Set the Multi-Function Cooker to Sauté/Sear Mode, MEDIUM. Press Start. Cook **1 pound (453 grams) hot or sweet Italian sausage (casings removed)** and **½ pound (226 grams) chopped pancetta** until browned. Remove from the Multi-Function Cooker and let drain on paper towels. Wipe the Multi-Function Cooker clean, removing drippings. In a large bowl, combine tomatoes, tomato paste, onion,



basil, oregano, vinegar, oil, salt, sugar, garlic and red pepper, adding **1 cup (237 milliliters) good-quality red wine**. Transfer to a blender and process the sauce before placing in the Multi-Function Cooker with the cooked meats. Cover and cook for 5 hours.

VARIATION: VODKA SAUCE WITH PANCETTA

Set the Multi-Function Cooker to Sauté/Sear Mode, MEDIUM. Press Start. Cook **½ pound (226 grams) chopped pancetta** until browned. Remove from the Multi-Function Cooker and let drain on paper towels. Wipe the Multi-Function Cooker clean, removing drippings. In a large bowl, combine tomatoes, tomato

paste, onion, basil, oregano, vinegar, oil, salt, sugar and garlic, add **1 cup (237 milliliters) vodka** and **1 teaspoon (2 grams) crushed red pepper**. Transfer to a blender and process the sauce before placing in the Multi-Function Cooker with the pancetta. Cover and cook for 5 hours. Stir in **½ cup (118 milliliters) heavy whipping cream** after cooking is completed, if desired.

PRO TIP

Use the highest quality tomatoes you can find, like organic San Marzano tomatoes, a plum tomato variety.

CORN CHOWDER

Makes 5 quarts

Multi-Function Cooker Mode: **MANUAL**

Chowder on a blustery day can be just the right meal to warm your soul. Yukon gold potatoes, sweet corn, shrimp, lobster and vegetables sing harmoniously in a creamy, satisfying seafood broth.

6 slices (218 grams) thick-cut bacon, cut into 2-inch pieces
 ⅓ cup (76 grams) unsalted butter
 ¼ cup (31 grams) all-purpose flour
 1 teaspoon (3 grams) kosher salt
 2 cups (472 milliliters) clam juice
 2 cups (480 grams) seafood broth
 1½ pounds (729 grams) Yukon gold potatoes, peeled and cubed
 1 (15-ounce/425-gram) bag frozen sweet corn
 2 cups (300 grams) chopped sweet onion
 1 cup (140 grams) chopped red bell pepper
 ½ cup (70 grams) chopped celery

4 cloves (20 grams) garlic, minced
 2 tablespoons (4 grams) chopped fresh thyme leaves
 1 bay leaf
 1 teaspoon (2 grams) lemon zest
 3 (5½-ounce/165-gram) lobster tails, shelled and cut into 2-inch pieces
 2 pounds (906 grams) large fresh shrimp, peeled and deveined
 ½ cup (118 milliliters) half-and-half
 Crème fraîche, fresh thyme leaves and ground black pepper, if desired

1. Set the Multi-Function Cooker to Sauté/Sear Mode, MEDIUM. Press Start. Cook bacon until crisp. Remove bacon using a slotted spoon, and let drain on paper towels, reserving 1 tablespoon (15 milliliters) drippings in the Multi-Function Cooker. Refrigerate bacon until ready to use.
2. Add butter, flour and salt to drippings in the Multi-Function Cooker. Cook for 1 minute. Stir in clam juice and broth. Add potatoes, corn, onion, bell pepper, celery, garlic, thyme, bay leaf and zest.
3. Cover and set the Multi-Function Cooker to Manual Mode, MEDIUM. Press Start. Cook for 4 hours. Stir in lobster, shrimp and half-and-half.

Cook, uncovered, for 30 minutes. Stir in reserved bacon. Top with crème fraîche, thyme and pepper, if desired.

VARIATION: **CHICKEN GREEN CHILE CHOWDER**

Make as directed, omitting clam juice, seafood broth, lobster, shrimp and half-and-half. Cook

4 chopped boneless skinless chicken breasts (about 2 pounds) (906 grams) in reserved bacon drippings until browned. Add **4 cups (960 grams) unsalted chicken broth** and **2 cups (540 grams) canned chopped green chiles** when adding potatoes. Cook as directed.



VARIATION: **CLAM CHOWDER**

Make as directed, omitting lobster and shrimp. Substitute **dry white wine** for seafood broth. During the last hour of cooking, add **2 pounds (907 grams) cleaned little neck clams (in the shell)** and **¼ cup (8 grams) chopped fresh basil**. Cook, uncovered, until clams begin to open. Discard any clams that do not open. Just before serving, substitute **heavy whipping cream** for half-and-half.

PRO TIP

When preparing the lobster tails, use a pair of sturdy kitchen shears to cut the rounded part of the tail down the middle. Then, pull the shell apart with your hands for easy access to the meat.

KALE AND MUSHROOM GRATIN

Makes 6 to 8 Servings

Multi-Function Cooker Mode: **MANUAL**

Potatoes aren't the only vegetables that shine in an au gratin. Here, kale pairs with a generous helping of baby portobella mushrooms to create a new spin on a classic side dish. The crispy panko and freshly grated Parmesan top it all off and make a beautiful presentation.

¼ cup (57 grams) unsalted butter

2 medium sweet onions (300 grams), thinly sliced

1 pound (453 grams) fresh sliced baby portobella mushrooms

1 cup (140 grams) chopped red bell pepper

4 cloves garlic (20 grams), chopped

½ cup (42 grams) all-purpose flour

2 teaspoons (6 grams) kosher salt

2 cups (480 milliliters) heavy whipping cream

1 cup (240 milliliters) half-and-half

¾ teaspoon freshly grated nutmeg

3 cups (300 grams) shredded Gruyère cheese

2 pounds (906 grams) curly green kale, center ribs removed and coarsely chopped

2 cups (150 grams) panko (Japanese bread crumbs)

½ cup (50 grams) freshly grated Parmesan cheese

¼ cup (57 grams) unsalted butter, melted

1. Set the Multi-Function Cooker to Sauté/Sear Mode, MEDIUM. Press Start.
2. Melt butter in the Multi-Function Cooker. Add onions and cook, stirring occasionally until onions are caramelized, about 15-20 minutes. Add mushrooms, bell pepper and garlic. Cook, stirring occasionally, until vegetables are tender. Add flour and salt. Cook for 1 minute, stirring constantly. Gradually add cream, half-and-half and nutmeg and cook until slightly thickened. Gradually stir in Gruyère cheese until melted. Add kale to the Multi-Function Cooker in batches, letting each batch wilt before adding additional kale, and stirring until combined. Cover and set the Multi-Function Cooker to Manual Mode, LOW for 2 hours. Press Start.
3. Preheat oven to 400°F (200°C). In a small bowl, stir together panko, Parmesan and melted butter. Remove vessel from the Multi-Function Cooker and

uncover. Sprinkle bread crumb mixture over kale mixture.

4. Bake uncovered in oven until bread crumbs are golden brown, about 15 minutes.

VARIATION: **SQUASH AND ZUCCHINI CASSEROLE**

Make as directed, omitting mushrooms and kale.

Substitute **2 pounds (908 grams) each of zucchini and yellow squash**. Remove caramelized onions from Multi-Function Cooker. Set aside. Add **1 tablespoon (15 milliliters) olive oil**. Sauté zucchini and yellow squash in two batches until barely fork tender. After removing from Multi-Function Cooker, place squash in colander and sprinkle with **2 teaspoons (6 grams) kosher salt**. Let drain while finishing recipe preparation, then pat dry. Add additional olive oil if necessary to Multi-Function Cooker. Sauté bell pepper and garlic until tender,



1-2 minutes. Make the sauce by **increasing flour to ½ cup (63 grams)**, adding **1 teaspoon (3 grams) kosher salt** and substituting **2 cups (150 grams) shredded extra-sharp Cheddar cheese** for Gruyère and **¼ teaspoon crushed red pepper** for nutmeg. Return squash and onions to the Multi-Function Cooker and stir until combined. Cover and cook as directed.

VARIATION: **SCALLOPED POTATOES**

Make as directed, omitting mushrooms, bell pepper, garlic and kale. In the Multi-Function Cooker vessel, bring **4 pounds (1812 grams) thinly sliced Yukon gold potatoes**, **1 tablespoon (9 grams) kosher salt** and water to cover to a boil over medium-high

heat on stovetop. Cook until barely tender, about 10 minutes. Drain well. Set the Multi-Function Cooker to Sauté/Sear Mode, MEDIUM. Press Start. Add **3 cups (450 grams) chopped sweet onion** in place of 2 medium onions and add **¼ cup (57 grams) unsalted butter**. Cook, stirring occasionally, until caramelized, 10-15 minutes. Remove onions. Make sauce by substituting

1½ cups (150 grams) fontina cheese for Gruyère and **½ teaspoon (1 gram) white pepper** for nutmeg. Add garlic and **2 teaspoons (6 grams) kosher salt**. Return potatoes and onion to the Multi-Function Cooker and stir until combined. Cover and cook as directed.

MEAL TIMER MODE is the busy home cook's best friend. There's no need to worry about overcooking dinner. Simply set the number of cooking hours based on when you want to serve your meal. The Multi-Function Cooker automatically adjusts the temperature throughout the day to ensure dinner is ready when you need it to be. Once you press start, you can tend to more important matters knowing you will come home to an expertly cooked meal. It's not a problem if you happen to be delayed on your way home; the Multi-Function Cooker automatically switches to WARM when your meal is finished cooking.

CHICKEN POSOLE

Makes 6 quarts

Multi-Function Cooker Mode: **MEAL TIMER**

Don't let the amount of peppers in this recipe scare you. While this Mexican stew does have some heat, the chicken, hominy and vegetables are the stars of this flavorful and satisfying dish.

4 whole poblano peppers (418 grams)

2 jalapeño peppers (16 grams)

2½ pounds (885 grams) boneless skinless
chicken thighs

4¾ cups (772 grams) rinsed and drained canned
white hominy

3½ cups (814 grams) undrained canned diced
tomatoes

2 cups (486 grams) canned diced Hatch green chiles

2 cups (480 grams) chicken broth

1½ cups (225 grams) chopped sweet onion

¼ cup (31 grams) all-purpose flour

3 cloves (15 grams) garlic, minced

1 tablespoon (6 grams) ground cumin

2 teaspoons (4 grams) dried oregano

2 teaspoons (4 grams) ground ancho chile
pepper

1 teaspoon (3 grams) kosher salt

Sliced radish, toasted tortilla strips, fresh
cilantro leaves, lime wedges, chopped red
onion and chopped avocado, if desired

1. Preheat broiler. Cut poblanos and jalapeños in half lengthwise. Remove seeds and membranes. Place cut sides down on a rimmed baking sheet. Broil (5 inches from heat) for 5-7 minutes, or until charred. Let cool for 15 minutes. Remove skins. Chop peppers and add to the Multi-Function Cooker.
2. Add chicken to Multi-Function Cooker. Stir in hominy, tomatoes, chiles, broth, onion, flour, garlic, cumin, oregano, ground chile pepper and salt.
3. Cover and set the Multi-Function Cooker to Meal Timer Mode for 8 hours. Press Start. When finished, shred chicken using two forks. Top with radish, tortilla strips, cilantro, lime, red onion and avocado, if desired.



VARIATION: PORK POSOLE

Make as directed, omitting chicken and flour. Add **1½ pounds (682 grams) prepared smoked pulled pork** and **¼ cup (59 milliliters) fresh lime juice**. Top with **cilantro** and **chopped fresh mint**, if desired.

VARIATION: VEGETARIAN POSOLE

Make as directed, omitting chicken, diced tomatoes and flour. Substitute **vegetable broth** for chicken broth.

Add **1½ pounds (681 grams) fresh sweet potatoes (cut into 1-inch pieces)**, **1½ cups (340 grams) salsa verde** and **1 clove (5 grams) additional garlic**. During last hour of cooking, add **1 pound (454 grams) halved and sliced zucchini**.

PRO TIP

Instead of broiling peppers, char them over medium-high heat on your gas range. Using tongs, hold peppers over hot flame, turning until charred.

THAI CHICKEN

Makes 4 to 6 Servings

Multi-Function Cooker Mode: MEAL TIMER

This bright curried chicken dish has just the right amount of bite and is paired beautifully with crisp sugar snaps, red bell pepper and crunchy carrots.

3 pounds (1362 grams) boneless skinless chicken thighs
 1 pound (453 grams) carrots, cut into ¼-inch thick slices
 2 medium sweet onions (300 grams), cut into thin wedges
 1 cup (140 grams) chopped red bell pepper
 1⅓ cups (395 milliliters) unsweetened coconut milk
 ½ cup (120 grams) chicken broth

⅓ cup plus 2 tablespoons (113 grams) green curry paste
 2 tablespoons (12 grams) Madras curry powder
 2 tablespoons (30 milliliters) fresh lime juice
 2 teaspoons (4 grams) lime zest
 2 teaspoons (4 grams) grated fresh ginger
 ½ pound (226 grams) fresh sugar snap peas, trimmed
 Hot cooked rice noodles, for serving
 Fresh cilantro leaves and lime wedges, if desired

1. Combine chicken, carrots, onion, red bell pepper, coconut milk, broth, curry paste, curry powder, lime juice, zest and ginger in Multi-Function Cooker. Set the Multi-Function Cooker to Meal Timer Mode for 8 hours. Cover and press Start. When cooker is finished, stir in sugar snap peas. Let stand for 10 minutes. Shred chicken with two forks. Serve over rice noodles. Top with cilantro leaves and lime wedges, if desired.

VARIATION: CHICKPEA AND MANGO CHUTNEY CHICKEN

Make as directed, omitting bell pepper, ginger, sugar snap peas and rice noodles. Add **3¾ cups (850 grams) drained and rinsed chickpeas**, **¾ cup (252 grams) mango chutney** and **1 tablespoon**

(6 grams) chili powder when adding the chicken. Serve over hot cooked **jasmine rice**.

VARIATION: SPICY SWEET POTATO CURRY

Make as directed, omitting chicken, sugar snap peas and rice noodles. Substitute **vegetable broth** for chicken broth. Add **1½ pounds (680 grams) ½-inch cubed peeled sweet potato**, **1 chopped seeded jalapeño pepper (30 grams)**, **¼ cup (85 grams) honey** and **2 cloves (10 grams) minced garlic** when adding the carrots. Serve over **hot cooked brown rice**.

PRO TIP

Sweet curry powder can be substituted for Madras curry for a dish with less heat.



SAGE AND CUMIN RUBBED PORK LOIN STUFFED WITH APPLES, FENNEL AND ONION

Makes 6 to 8 Servings

Multi-Function Cooker Mode: MEAL TIMER

This pork loin, an entrée worthy of any holiday table, is rubbed in sage and stuffed with apples, fennel and onion.

APPLE STUFFING

3 medium red apples (420 grams), peeled, cored and cut into 8 wedges each

1 fennel bulb (211 grams), top and core removed and julienned

1 medium onion (150 grams), sliced

2 tablespoons (26 milliliters) fresh lemon juice

½ teaspoon (1.5 grams) kosher salt

¼ teaspoon ground black pepper

SAGE RUB

1 tablespoon (6 grams) dried sage

1 tablespoon (6 grams) lemon zest

2 teaspoons (4 grams) ground cumin

1 teaspoon (2 grams) garlic powder

1 teaspoon (2 grams) onion powder

½ teaspoon (1.5 grams) kosher salt

¼ teaspoon ground black pepper

PORK LOIN

1 (4- to 5-pound) pork loin (about 2000 grams), trimmed

Fresh sage, apple wedges and fennel fronds, if desired

1. Make the apple stuffing: In a large bowl, stir together apples, fennel, onion, lemon juice, salt and pepper. Let stand for 10 minutes.
2. Make the sage rub: In a small bowl, stir together sage, lemon zest, cumin, garlic powder, onion powder, salt and pepper.
3. Prepare the pork loin: Cut a deep pocket lengthwise into the side of the pork loin, about 1 inch from each end. Rub pork inside and out with the sage rub. Place pork in the Multi-Function Cooker. Working in the vessel, stuff about one-third of the apple stuffing into the pocket. Spread the remaining mixture over the pork.
4. Cover and set the Multi-Function Cooker to Meal Timer Mode for 8 hours. Press Start. When cooker is finished, place the pork, apples, fennel and

onions on a serving platter. Cut pork into slices.

Pour 1 cup broth from the vessel over the pork.

Garnish with sage, apple wedges and fennel fronds, if desired.

VARIATION: KOREAN GOCHUJANG PORK LOIN STUFFED WITH QUICK KIMCHEE

Make as directed, omitting apple stuffing. Substitute quick kimchee for sage rub. Make quick kimchee: in a large bowl, stir together **1 small head shredded green cabbage (908 grams), 8 medium carrots (576 grams) halved crosswise and cut into ¼-inch-thick planks, 1 sliced medium onion (150 grams), 3 tablespoons (60 grams) gochujang paste, 2 tablespoons (30 milliliters) fresh lime juice, 1 tablespoon (15 milliliters) rice wine**



vinegar, 1 tablespoon (15 milliliters) soy sauce, 1 teaspoon (5 milliliters) fish sauce and 1 teaspoon (5 milliliters) sesame oil. Let stand for 10 minutes. Cut pocket in pork as directed. Sprinkle pork with **1 teaspoon (3 grams) kosher salt** and **½ teaspoon (1 gram) ground black pepper.** Rub pork inside and out with **3 tablespoons (60 grams) gochujang paste.** Place pork in the Multi-Function Cooker. Working in the vessel, stuff about one-third of the kimchee mixture into the pocket. Spread the remaining mixture over the pork. Cook as directed. Top with **chopped fresh cilantro**, if desired.

VARIATION: **HUNGARIAN-STYLE PAPRIKA PORK LOIN WITH POTATOES AND CARROTS**

Make as directed, omitting apple stuffing. Substitute yogurt marinade for sage rub. Make yogurt marinade: in a large bowl, stir together **1½ cups (337.5 grams) plain full-fat Greek yogurt, 2 tablespoons (30 milliliters) fresh lemon juice, 1 tablespoon**

(6 grams) smoked paprika, 1 teaspoon (3 grams) kosher salt, ½ teaspoon (1 gram) ground black pepper, ½ teaspoon (1 gram) garlic powder, ½ teaspoon (1 gram) onion powder and ¼ teaspoon ground cumin. Do not cut a pocket in the pork loin. Place pork in the Multi-Function Cooker. Rub the pork all over with half of the yogurt marinade. In place of the apple stuffing, add **8 medium carrots (576 grams) sliced ¼ inch thick, 6 quartered medium Yukon gold potatoes (1100 grams) and 1 sliced medium onion (150 grams)** to the remaining marinade, stirring to coat thoroughly. Pour vegetable mixture over pork. Cook as directed.

PRO TIP

Be sure to purchase a pork loin and not a pork tenderloin (a much smaller and more tender cut of meat). Pork loin holds up well in this recipe's long cook time.

1 PROGRAM MODE allows you to set one heat and time setting within the same cooking session. It's ideal for recipes with a specific heat setting and cooking time. Another advantage of this mode is that it automatically switches to WARM at the end of a cooking cycle—your food will be warm and ready when you are.

ASIAN CHICKEN WINGS

Makes 6 to 8 Servings

Multi-Function Cooker Mode: **1 PROGRAM**

Soy sauce, honey and freshly-squeezed lime juice combine for a new take on this traditional finger food. Toasted sesame seeds and sliced green onion on top make a beautiful presentation.

½ cup (170 grams) honey
¼ cup (70 grams) garlic-chile sauce
1 teaspoon (2 grams) lime zest
¼ cup (59 milliliters) fresh lime juice
3 tablespoons (45 milliliters) low-sodium soy sauce
2 tablespoons (12 grams) grated fresh ginger
3 cloves (15 grams) garlic, thinly sliced

½ teaspoon (1.5 grams) kosher salt
3½ pounds (1586 grams) chicken wings, tips removed
3 tablespoons (45 milliliters) water
2 tablespoons (16 grams) cornstarch
Sliced green onion and toasted sesame seeds, if desired

1. In a large bowl, combine honey, garlic-chile sauce, lime zest, lime juice, soy sauce, ginger, garlic and salt. Add wings, tossing to coat.
2. Place wings and sauce in the Multi-Function Cooker. Cover and set the Multi-Function Cooker to 1 Program, LOW for 3 hours. Press Start.
3. Preheat broiler with oven rack 3 inches from heat. Line a rimmed baking sheet with foil. Place cooked wings on prepared pan. Broil until browned, 3-4 minutes per side.
4. Set the Multi-Function Cooker to Saute/Sear Mode, HIGH. In a small bowl, stir together 3 tablespoons (45 grams) water and cornstarch. Add cornstarch mixture

to the sauce in Multi-Function Cooker while wings are broiling. Cook until sauce is thickened, about 10 minutes. Return wings to sauce; toss to coat. Top with green onion and sesame seeds, if desired.

VARIATION: **HONEY AND RED PEPPER-GLAZED CHICKEN WINGS**

Make as directed, omitting garlic-chile sauce and ginger. Add **1 cup (308 grams) red pepper jelly, 2 tablespoons (30 milliliters) fresh lemon juice** and **¼ teaspoon crushed red pepper**.



VARIATION: **SOY-GINGER-GLAZED CHICKEN WINGS**

Make as directed, omitting honey and garlic-chile sauce. Add **½ cup (160 grams) ginger preserves**, **2 tablespoons (28 grams) unsalted butter** and **1 tablespoon (6 grams) ground ginger**.

PRO TIP

These wings are a blank canvas for your flavor of choice. Experiment with different sauces and spices to see what you like best.

APPLE CRISP

Makes 6 to 8 Servings

Multi-Function Cooker Mode: 1 PROGRAM

This crisp is comforting no matter what time of year you make it. A delicious dessert made of apples cooked to perfection with warm spices and a crumble topping with almonds is great on its own—but even better when served à la mode.

12 to 14 large Gala apples (about 2951 grams),
peeled, cored and each cut into 16 wedges
1 cup (220 grams) firmly packed dark brown sugar
½ cup (63 grams) all-purpose flour
¼ cup (57 grams) unsalted butter, melted
2 tablespoons (30 milliliters) fresh lemon juice
1 tablespoon (6 grams) fresh grated ginger
2 teaspoons (4 grams) ground cinnamon
¼ teaspoon ground allspice
¼ teaspoon freshly grated nutmeg

CRUMBLE TOPPING

1½ cups (209 grams) all-purpose flour
⅔ cup (147 grams) firmly packed dark brown sugar
½ cup (40 grams) old-fashioned oats
½ teaspoon (1 gram) ground cinnamon
½ teaspoon (1.5 grams) kosher salt
10 tablespoons (140 grams) unsalted butter,
softened
1 cup (113 grams) sliced almonds
Vanilla ice cream, if desired

- Combine apples, brown sugar, flour, melted butter, lemon juice, ginger, cinnamon, allspice and nutmeg in the Multi-Function Cooker. Set the Multi-Function Cooker to 1 Program Mode, MEDIUM for 3 hours. Press Start.
- When the apple mixture is nearly finished cooking, preheat the oven to 400°F (200°C).
- Make the crumble topping: In a medium bowl, combine flour, brown sugar, oats, cinnamon and salt. Stir with a wooden spoon until combined. Add butter. Crumble with your fingertips until desired consistency is reached. Stir in almonds.
- Stir apples. Spoon crumble over the apple mixture. Remove the vessel from the Multi-Function Cooker. Bake uncovered in oven until topping is golden brown, about 20 minutes. Serve with vanilla ice cream, if desired.

PRO TIP

The almonds in the crumble topping can be substituted with chopped hazelnuts, pecans or walnuts.



1 PROGRAM WITH PROBE MODE is ideal for cuts of meat that need to be cooked to a desired internal temperature. The probe takes the guesswork out of knowing if your food is properly cooked. This mode also automatically switches to WARM when the preset internal temperature is reached.

BRINED PORK RIB ROAST

Makes 5 Servings

Multi-Function Cooker Mode: 1 PROGRAM WITH PROBE

A pork rib roast is a smashing choice for your next holiday dinner or anytime you wish to impress your family and friends around the table.

BRINE

3 cups (711 milliliters) apple cider
 1 cup (144 grams) kosher salt
 ½ cup (110 grams) firmly packed light brown sugar
 3 tablespoons (6 grams) chopped fresh sage
 2 tablespoons (20 grams) black peppercorns,
 lightly crushed
 2 tablespoons (20 grams) coriander seeds,
 lightly crushed
 2 tablespoons (20 grams) mustard seeds,
 lightly crushed

12 sprigs fresh thyme

2 bay leaves

PORK ROAST

1 (3-pound) bone-in 5-rib pork loin (about 1360 grams), chine bone removed and frenched
 3 tablespoons (45 milliliters) olive oil
 3 tablespoons (6 grams) chopped fresh sage
 1 cup (237 milliliters) dry white wine
 1 cup (100 grams) sliced shallots
 3 cloves (15 grams) smashed garlic
 Fresh sage and lemon peel, if desired

1. Make the brine: In a large bowl, stir together apple cider, salt, brown sugar, sage, peppercorns, coriander, mustard seeds, thyme and bay leaves.
2. Make the pork roast: Add pork roast to the brine and refrigerate overnight. Remove pork roast from the brine and pat dry. Discard brine.
3. Set the Multi-Function Cooker to Sauté/Sear Mode, HIGH. Press Start. Add oil. Cook pork roast until browned on all sides, 3 to 4 minutes. Set pork roast bone side up and sprinkle with sage. Pour wine in the Multi-Function Cooker. Add shallot and garlic.
4. Set the Multi-Function Cooker to 1 Program Mode, MEDIUM. Insert the probe in the thickest portion of the pork roast, avoiding the bone. Set the probe temperature to 145°F (63°C). Cover and press Start. When pork reaches 145°F (63°C), remove from the Multi-Function Cooker. Let rest for 10-15 minutes before serving. Garnish with sage and lemon peel, if desired.



VARIATION: **FENNEL AND ROSEMARY PORK RIB ROAST**

Make as directed, omitting brine and sage. After searing, season with **salt and pepper**, and rub **1 tablespoon (6 grams) grated fresh orange zest** on pork. **Increase white wine to 1½ cups (355 milliliters)**. Add **3½ cups (350 grams) thinly sliced fennel** and **3 tablespoons (6 grams) chopped fresh rosemary** with shallot and garlic. Cook as directed.

VARIATION: **ITALIAN PORK RIB ROAST**

Make as directed, omitting brine and sage. After searing, season with **salt, pepper** and **2 tablespoons (4**

grams) finely chopped fresh oregano. Add **3 cups (618 grams) drained canned whole peeled Italian tomatoes** and **¼ cup (59 milliliters) dry red wine** with shallot, and **increase garlic to 6 smashed cloves (30 grams)**. Cook as directed.

PRO TIP

Keep a watchful eye on the temperature probe. As soon as it reads 145°F (63°C), remove the pork rib roast from the Multi-Function Cooker to let it rest. If you leave the rib roast in the vessel and simply turn off the cooker, the meat will continue to cook and be tough.

GREMOLATA EYE OF ROUND ROAST WITH WHITE WINE-GARLIC CREAM SAUCE

Makes 6 to 8 Servings

Multi-Function Cooker Mode: 1 PROGRAM WITH PROBE

Gremolata, a mixture of parsley, garlic and lemon zest, infuses this eye of round roast that's served with a smooth cream sauce spiked with Dijon mustard.

2 teaspoons (1.3 grams) crushed dried rosemary
 2 teaspoons (6 grams) kosher salt
 2 teaspoons (4 grams) ground black pepper
 4 cloves (20 grams) garlic, minced and divided
 1 (4-pound) (1812 grams) eye of round roast
 2 tablespoons (30 milliliters) olive oil
 2 cups (473 milliliters) dry white wine, divided
 1 pound (453 grams) sweet onions, quartered

8 cloves (40 grams) whole garlic
 3 tablespoons (6 grams) chopped fresh parsley
 1 tablespoon (6 grams) lemon zest
 2 tablespoons (30 milliliters) fresh lemon juice
 2 cups (480 grams) beef broth
 ⅓ cup (156 milliliters) heavy whipping cream
 1 tablespoon (15 grams) Dijon mustard

- In a small bowl, stir together rosemary, salt, pepper and 2 cloves (10 grams) minced garlic. Spread spice mixture over roast. Let roast stand at room temperature for 1 hour.
- Set the Multi-Function Cooker to Sauté/Sear Mode, HIGH. Press Start. Add oil. Once oil is shimmering, add roast. Cook until browned, about 3-4 minutes per side. Remove roast from the Multi-Function Cooker.
- Add 1½ cups (355 milliliters) wine to the Multi-Function Cooker. Cook until wine is reduced to ½ cup (118 milliliters), about 8 minutes. Arrange onions and whole garlic cloves in bottom of the Multi-Function Cooker. Place roast over onion mixture.
- In a small bowl, stir together parsley, lemon zest, lemon juice and remaining 2 cloves (10 grams) minced garlic. Rub over top of roast. Set the Multi-Function Cooker to 1 Program Mode, LOW. Insert the probe in the thickest portion of the roast. Set the probe temperature to 135°F (57°C). Cover and press Start. When roast reaches 135°F (57°C), remove from the Multi-Function Cooker. Cover and let rest while preparing the gravy.
- Strain drippings from the Multi-Function Cooker into a medium bowl, discarding solids. Set the Multi-Function Cooker to Sauté/Sear Mode, HIGH. Press Start. Return the drippings to the Multi-Function Cooker. Add broth and remaining ½ cup (118 milliliters) wine. Cook until the mixture is reduced to 1½ cups (355 milliliters). Stir in cream and mustard. Cook until the sauce is slightly thickened, about 5 minutes. Thinly slice roast, and serve with sauce.



VARIATION: **COFFEE AND BROWN SUGAR-CRUSTED EYE OF ROUND ROAST WITH BOURBON-CREAM SAUCE**

Make as directed, omitting the parsley, lemon zest, lemon juice and 2 cloves minced garlic. Add **2 tablespoons (28 grams) firmly packed light brown sugar** and **2 tablespoons (12 grams) espresso powder** to the rosemary spice mixture. Substitute **red wine** for white wine. Reduce whole garlic cloves to 5 (25 grams). Add **⅓ cup (78 milliliters) bourbon** with the beef broth.

VARIATION: **HERB-CRUSTED EYE OF ROUND ROAST WITH RED WINE CREAM SAUCE**

Make as directed, omitting the parsley, lemon zest, lemon juice and 2 cloves minced garlic. Add **2 teaspoons (4 grams) dried thyme** and **1 teaspoon (2 grams) dried sage** to the spice mixture. Substitute **red wine** for white wine. Reduce whole garlic cloves to 5 (25 grams).

PRO TIP

Make extra gremolata and place on top of roast for beautiful color on the table.

2 PROGRAMS MODE gives you a great amount of flexibility with your recipes. It allows you to set two different heat and time settings within one cooking session. For example, you can heat meat quickly on HIGH for 1 hour and then let it tenderize on LOW for 5 hours. Use this mode anytime you want to start cooking at one heat setting and switch to another later, or when you need to adapt a recipe to fit your schedule.

PULLED PORK SLIDERS WITH SLAW

Makes 10 to 12 Servings

Multi-Function Cooker Mode: 2 PROGRAMS

A dozen cola-marinated sliders with pulled pork shoulder topped with a crunchy cabbage slaw is the gourmet way to feed a crowd at your next casual get-together.

SPICE RUB

- ¼ cup (24 grams) smoked paprika
- 3 tablespoons (42 grams) firmly packed dark brown sugar
- 1 tablespoon (9 grams) kosher salt
- 1 tablespoon (6 grams) garlic salt
- 1 tablespoon (6 grams) ground black pepper
- 1 tablespoon (6 grams) ground cumin
- ½ teaspoon (1 gram) ground red pepper

PULLED PORK

- 1 (5-pound) (about 2270 grams) bone-in pork shoulder
- 2 tablespoons (30 milliliters) olive oil
- 1 cup (237 milliliters) cola
- 2 tablespoons (30 milliliters) apple cider vinegar

SLAW

- 2 cups (200 grams) shredded green cabbage
- 2 cups (200 grams) shredded red cabbage
- 1 cup (140 grams) thinly sliced red bell pepper
- ¼ cup (59 milliliters) apple cider vinegar
- 3 tablespoons (50 grams) chopped red onion
- 3 tablespoons (36 grams) sugar
- 2 tablespoons (30 milliliters) olive oil
- 1 tablespoon (14 grams) mayonnaise
- 1 teaspoon (3 grams) celery seed
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) dry mustard
- 12 slider buns

1. Make the spice rub: In a small bowl, stir together paprika, brown sugar, salt, garlic salt, black pepper, cumin and red pepper.
2. Make the pulled pork: Rub pork with the spice rub. Wrap in plastic wrap and refrigerate overnight. Let the pork stand at room temperature for at least 1 hour before preparing.



3. Set the Multi-Function Cooker to Sauté/Sear, HIGH. Press Start. Add oil to the Multi-Function Cooker. Place pork in the Multi-Function Cooker when oil is shimmering. Cook for 3-4 minutes per side.
4. Set the Multi-Function Cooker to 2 Programs Mode. Add cola and vinegar. Cover and set the Multi-Function Cooker to Cycle 1 on HIGH for 1 hour. Set Cycle 2 on MEDIUM for 5 hours. Press Start. Cook for 6 hours. Shred pork, and discard fat and bones. Toss pork in the drippings for additional flavor.
5. Make the slaw: In a large bowl, toss together cabbages, bell pepper, vinegar, onion, sugar, oil, mayonnaise, celery seed, salt and mustard. Serve pork on buns topped with slaw.

VARIATION: **GINGER PULLED PORK**

Make rub as directed, omitting paprika and cumin.

Add **3 tablespoons (18 grams) ground ginger** and **increase ground red pepper to 2 teaspoons (4 grams)**. Make pork as directed, substituting **1 cup (237 milliliters) ginger beer** and **8 cloves peeled garlic (40 grams)** for cola.

VARIATION: **MUSTARD PULLED PORK**

Make rub as directed, omitting paprika and cumin.

Add **¼ cup (24 grams) dry mustard**. Make pork as directed, adding **¼ cup (60 grams) Dijon mustard** to cola.

PRO TIP

Shred the pork while it's still warm, and serve with your favorite barbecue sauce.

BEEF BURGUNDY

Makes 6 to 8 Servings

Multi-Function Cooker Mode: 2 PROGRAMS

The smooth, flavorful broth of this classic French dish will impress and comfort guests at your next dinner party.

4 pounds (about 1866 grams) trimmed chuck roast, cut into 1½-inch pieces
1 teaspoon (3 grams) kosher salt
¼ cup (31 grams) all-purpose flour
6 slices (218 grams) thick-cut bacon, chopped
5 cloves (25 grams) garlic, minced
¼ cup (59 milliliters) Cognac
1 pound (415 grams) fresh baby portobella mushrooms, quartered
1 teaspoon (5 milliliters) olive oil

3 cups (710 milliliters) high-quality Burgundy wine
4 sprigs fresh rosemary
½ cup plus 2 tablespoons (168 grams) tomato paste
1 tablespoon (25 grams) beef bouillon base
2 cups (250 grams) peeled fresh or frozen pearl onions
Hot cooked pappardelle pasta, for serving
Fresh rosemary, if desired

1. Sprinkle beef with salt. Place beef and flour in a heavy-duty resealable plastic bag. Seal and shake to coat.
2. Set the Multi-Function Cooker to Sauté/Sear Mode, HIGH. Press Start. Add bacon and cook until crisp, stirring occasionally, 6-8 minutes. Remove bacon using a slotted spoon, and let drain on paper towels, reserving 2 tablespoons (30 milliliters) drippings in the Multi-Function Cooker.
3. Add beef to the Multi-Function Cooker in 2 batches. Cook, stirring occasionally, until golden brown, about 5 minutes per batch. Add garlic and cook for 1 minute. Add Cognac and cook, stirring constantly, scrapping browned bits from the bottom of the Multi-Function Cooker. Spoon beef into a bowl. Set aside. Add mushrooms and oil to the Multi-Function Cooker. Cook for 2-3 minutes. Add wine and rosemary. Cook until wine is reduced by half, about

10 minutes. Stir in tomato paste and bouillon base. Add reserved bacon, beef and pearl onions.

4. Cover and set the Multi-Function Cooker to 2 Programs Mode. Set Cycle 1 on HIGH for 1 hour. Set Cycle 2 on LOW for 7 hours. Cover and press Start. Cook for 8 hours. Serve over hot cooked pappardelle pasta. Top with rosemary, if desired.

PRO TIP

Baby portobella mushrooms, also called cremini mushrooms, hold up better than button mushrooms when slow cooking.



CASSOULET

Makes 6 to 8 Servings

Multi-Function Cooker Mode: 2 PROGRAMS

This French dish is as elegant as it is flavorful. While it could be considered a labor of love with its myriad of ingredients, the time taken to prepare this meal is well worth the investment.

1 pound (453 grams) dried navy beans
1 bay leaf
6 slices (218 grams) thick-cut bacon, cut into 1½-inch pieces
1 pound (453 grams) smoked sausage, halved lengthwise and cut into 4-inch pieces
3 pounds (1359 grams) boneless country-style pork ribs
1 teaspoon (3 grams) kosher salt
2 cups (473 milliliters) red wine
½ cup plus 2 tablespoons (168 grams) tomato paste
1 cup (150 grams) chopped onion

1 cup (136 grams) chopped carrot
½ cup (70 grams) finely chopped celery
6 cloves (30 grams) garlic, chopped
3 sprigs fresh rosemary
½ cup (16 grams) chopped fresh parsley
2 tablespoons (50 grams) chicken bouillon base
4 cups (799 grams) chopped plum tomatoes
2 cups (150 grams) panko (Japanese bread crumbs)
½ cup (50 grams) freshly grated Parmesan cheese
¼ cup (57 grams) unsalted butter, melted

- Fill the Multi-Function Cooker with 3 quarts (2.85 liters) cold water. Add beans and bay leaf. Set the Multi-Function Cooker to Rice Mode 2. Cook until Rice Mode has run its cycle completely (about 1 hour to 1 hour and 10 minutes). Let beans stand for 30 minutes. Drain beans. Keep bay leaf with beans. Wipe the Multi-Function Cooker dry.
- Set the Multi-Function Cooker to Sauté/Sear Mode, HIGH. Press Start. Add bacon to the Multi-Function Cooker and cook until crisp, stirring occasionally. Remove bacon using a slotted spoon, and let drain on paper towels, reserving drippings in the Multi-Function Cooker. Add sausage and cook until golden brown. Remove sausage using a slotted spoon and set aside with the bacon. Sprinkle pork with kosher salt. Cook pork in 2 batches, turning occasionally, until browned, 4-5 minutes. Remove pork. Drain, reserving 1 tablespoon (15 milliliters) drippings in the Multi-Function Cooker.
- Add wine and tomato paste to drippings. Cook for 5 minutes. Stir in onion, carrot, celery, garlic, rosemary, parsley and chicken bouillon base. Stir in reserved bacon, sausage and pork. Layer tomatoes and reserved beans over meats. Do not stir. Set the Multi-Function Cooker to 2 Programs Mode. Cover and set the Multi-Function Cooker to Cycle 1 on HIGH for 1 hour, Cycle 2 on LOW for 7 hours. Cover and press Start. Cook for 8 hours.



4. Preheat oven to 350°F (180°C). In a small bowl, stir together bread crumbs, cheese and melted butter; sprinkle over cassoulet. Remove cooking vessel from the Multi-Function Cooker.
5. Bake uncovered in oven until bread crumbs are browned, about 30 minutes.

VARIATION: **CHICKEN CASSOULET**

Make as directed, omitting sausage and pork ribs. Substitute **white wine** for red wine. Sprinkle **3½ pounds (about 1585 grams) whole boneless skinless chicken breasts** with salt. Place on top of the vegetables. Add **1 cup (95 grams) sun-dried tomato halves** and **2 tablespoons (4 grams) chopped fresh thyme** with layered tomatoes and beans. Cook as directed.

VARIATION: **PORK CHOP CASSOULET**

Make as directed, omitting pork ribs, carrot, celery and rosemary. Sprinkle **1 teaspoon (3 grams) kosher salt** and **1 teaspoon (2 grams) ground black pepper** on **4 (1-pound) 1½-inch-thick bone-in pork chops (453 grams each)**. Add **1 tablespoon (15 milliliters) olive oil** to the reserved 1 tablespoon (15 milliliters) of bacon and sausage drippings. Cook pork chops until browned, 2-3 minutes per side. Substitute **white wine** for red wine. Layer tomatoes and beans. Lay pork chops on top of layers. Cook as directed.

PRO TIP

A variety of fresh herbs can be used in this cassoulet to add depth and extra flavor.

RICE

WORRY-FREE COOKING FOR YOUR CHOICE OF RICE OR LEGUMES

With the capacity to make 6 to 18 cups of cooked rice, the Multi-Function Cooker's **RICE** Mode provides consistent results, whether you're cooking a small amount for your family or enough for a large gathering.

Our **RICE** Mode is equipped with two settings—**RICE 1** is best for white rice, while **RICE 2** cooks brown rice and is also a great way to cook dried beans. Simply place your beans and water inside the vessel, select **RICE 2** and walk away.

RICE Mode is a wonderful feature for home cooks who run out of stovetop space when preparing a meal or simply need the freedom to be away from the kitchen. As soon as the end-of-cycle chime sounds, the Multi-Function Cooker will automatically switch to **WARM**.





MUSHROOM PARMESAN RISOTTO

Makes 6 Servings

Multi-Function Cooker Mode: RICE 1

The earthy flavors provided by fresh baby portobella mushrooms and rosemary complement each other beautifully in this Parmigiano-Reggiano risotto. Serve it as a side dish or a lighter meal option.

¼ cup (25 grams) finely chopped shallot
2 tablespoons (28 grams) unsalted butter
2 tablespoons (30 millimeters) olive oil
3 cups (250 grams) sliced fresh baby portobella mushrooms
2 tablespoons (4 grams) chopped fresh rosemary
2 cups (300 grams) Arborio rice
1 clove (5 grams) garlic, minced

1 cup (237 milliliters) dry white wine
3 cups (720 grams) chicken broth
1 teaspoon (3 grams) kosher salt
1 cup (100 grams) freshly grated Parmigiano-Reggiano cheese, plus additional for serving
½ teaspoon (1 gram) ground black pepper
Fresh rosemary sprigs, if desired

1. Set the Multi-Function Cooker to Sauté/Sear Mode, MEDIUM. Press Start. Add shallot, butter and oil. Cook until tender, 5-6 minutes. Stir in mushrooms and rosemary. Add rice and cook until slightly golden, stirring occasionally. Add garlic and cook for 1 minute. Add wine and cook, stirring constantly, until the wine is absorbed. Stir in broth and salt.
2. Cover and set the Multi-Function Cooker to Rice Mode. Select Rice 1 and press Start. Cook until Rice Mode cycle is complete (about 45 minutes). When finished cooking, uncover and remove the vessel from the Multi-Function Cooker. Stir in cheese and pepper. Top with additional cheese and garnish with rosemary sprigs, if desired.

VARIATION: TOMATO BASIL RISOTTO

Make as directed, omitting mushrooms and rosemary. Decrease **chicken broth to 2½ cups (600 grams)**. Sauté **2 cups (400 grams) seeded chopped fresh tomatoes** with the shallot, butter and oil. Increase

garlic to 2 cloves (10 grams). Add **¼ cup (8 grams) chopped fresh basil** when stirring in the cheese and pepper. Top with additional cheese and garnish with **fresh basil leaves**, if desired.

VARIATION: FRESH HERB RISOTTO

Make as directed, omitting mushrooms. Increase **dry white wine to 2 cups (473 milliliters)**. Decrease **chicken broth to 2½ cups (600 grams)**. Add **1 tablespoon (2 grams) fresh thyme leaves** and **¼ cup (8 grams) chopped fresh chives and basil**. Remove the vessel from the Multi-Function Cooker, and stir in thyme, chives and basil when stirring in the cheese and pepper. Top with additional cheese and drizzle with **truffle oil**, if desired.

PRO TIP

For the best results, start sautéing the shallots when the vessel is cold. This causes them to only sweat and not become overcooked. Also, sautéing the mushrooms with the rosemary releases the flavor of the herb and allows the mushrooms to absorb it.



BLACK BEANS AND RICE

Makes 6 to 8 Servings

Multi-Function Cooker Mode: RICE 2

Bring the bold flavors of Latin America to your own kitchen with this complete meal that features smoky sausage, a generous helping of onions and bell pepper, black beans and long-grain rice.

1 pound (462 grams) dried black beans
 2 teaspoons (6 grams) kosher salt, divided
 1 bay leaf
 1 pound (454 grams) smoked sausage, sliced
 1¼ cups (238 grams) sliced sweet onion
 6 cloves (30 grams) garlic, minced
 2½ cups (600 grams) chicken broth
 1 cup (150 grams) high-quality long-grain rice,
 rinsed

1 cup (140 grams) chopped red bell pepper
 2 tablespoons (20 grams) seeded and minced
 jalapeño
 2 teaspoons (1.32 grams) chopped fresh
 oregano
 1 teaspoon (2 grams) ground cumin
 ½ teaspoon (1 gram) crushed red pepper
 2 tablespoons (30 milliliters) red wine vinegar
 Thinly sliced red jalapeño, green onion curls
 and fresh oregano leaves, if desired

1. Fill the Multi-Function Cooker with 3 quarts (2.85 liters) cold water. Add black beans, 1 teaspoon (3 grams) salt and bay leaf. Cover. Set the Multi-Function Cooker to Rice Mode. Select Rice 2 and press Start. Cook until Rice Mode cycle is complete (50-55 minutes). Drain beans. Set aside. Keep bay leaf in with the beans. Wipe the Multi-Function Cooker dry.
2. Set the Multi-Function Cooker to Sauté/Sear Mode, MEDIUM. Press Start. Add sausage. Cook, stirring occasionally, until golden brown, 12-15 minutes. Remove sausage. Let drain on paper towels. Reserve 2 tablespoons (30 milliliters) drippings in pan. (If sausage has little or no drippings, add 1 tablespoon olive oil.) Add onion and garlic. Cook for 5 minutes, stirring occasionally. Stir in broth, rice, bell pepper, jalapeño, oregano, cumin, red pepper, beans,

sausage and remaining 1 teaspoon salt.

3. Cover and set the Multi-Function Cooker to Rice Mode. Select Rice 1 and press Start. Cook until Rice Mode cycle is complete (45-50 minutes). Uncover and remove the vessel from the Multi-Function Cooker. Let stand for 10 minutes. Fluff rice and stir in vinegar. Remove bay leaf before serving. Top with jalapeño slices, green onion curls and oregano leaves, if desired.

VARIATION: CANNELLINI BEANS AND JASMINE RICE

Make as directed. Substitute **cannellini beans** for black beans. Substitute **chicken and herb sausage** for smoked sausage. (If sausage has little or no drippings, add 1 tablespoon olive oil.) Substitute **jasmine rice** for long-grain rice. Increase **chopped red bell pepper to 2 cups (280 grams)**. Omit jalapeño, cumin and vinegar. Add **½ teaspoon (1**



gram) herbes de Provence to the broth mixture. When finished cooking, stir in **½ cup (50 grams) freshly grated Parmigiano-Reggiano cheese**.

VARIATION: NAVY BEANS WITH BROWN RICE

Make as directed. Substitute **navy beans** for black beans. Substitute **chicken and kale sausage** for smoked sausage. (If sausage has little or no drippings, add 1 tablespoon olive oil.) Increase **chicken broth to 3 cups (720 grams)**. Substitute **brown rice** for long-grain rice. Omit jalapeño and

vinegar. Substitute **Italian seasoning** for cumin. Add **1 tablespoon (2 grams) chopped fresh rosemary** and **1 teaspoon lemon zest (2 grams)** to the broth mixture. Set the Multi-Function Cooker to Rice Mode. Select Rice 2 and press Start. Cook until Rice Mode cycle is complete. Stir in **2 cups (400 grams) chopped fresh tomatoes**.

PRO TIP

Substitute red beans for black beans for a New Orleans-style twist on Black Beans and Rice.

CURRIED GREEN LENTILS

Makes 6 to 8 Servings

Multi-Function Cooker Mode: RICE 2

The combination of sweet and spicy are front and center in this vegetarian lentil dish. Lemon zest and juice give it a bright, refreshing flavor.

1¾ cups (415 milliliters) unsweetened coconut milk
 3 tablespoons (60 grams) red curry paste
 1 tablespoon (6 grams) grated fresh ginger
 1 tablespoon (6 grams) Madras curry powder
 1 teaspoon (3 grams) kosher salt
 2 tablespoons (30 milliliters) olive oil
 2 cups (300 grams) sliced sweet onion
 1 cup (140 grams) chopped red bell pepper
 1 cup (136 grams) chopped carrot
 2 cloves (10 grams) garlic, minced
 4 cups (960 grams) vegetable broth
 1 pound (490 grams) green lentils, rinsed
 3¼ cups (496 grams) rinsed and drained canned chickpeas

2 teaspoons (4 grams) lemon zest
 2 tablespoons (30 milliliters) fresh lemon juice

MANGO SALSA

1 cup (176 grams) chopped fresh mango
 ⅓ cup (10 grams) chopped fresh cilantro
 1 teaspoon (2 grams) lime zest
 2 tablespoons (30 milliliters) fresh lime juice
 2 teaspoons (10 milliliters) olive oil

4 cups (200 grams) baby kale
 Chopped roasted and salted almonds, if desired

1. In a medium bowl, whisk together coconut milk, curry paste, ginger, curry powder and salt. Set aside.
2. Set the Multi-Function Cooker to Sauté/Sear Mode, MEDIUM. Press Start. Add oil to the Multi-Function Cooker. When oil is shimmering, add onion, bell pepper, carrot and garlic. Cook, stirring frequently, until tender, 3-4 minutes. Add coconut mixture, broth, lentils and chickpeas.
3. Cover and set the Multi-Function Cooker to Rice Mode. Select Rice 2 and press Start. Cook until Rice Mode cycle is complete (50 to 55 minutes). Stir in lemon zest and lemon juice. Let stand for 5 minutes on Warm.

4. Make the mango salsa: In a medium bowl, combine mango, cilantro, lime zest, lime juice and oil. Serve the hot lentil mixture over kale. Top the lentil mixture with mango salsa and almonds, if desired.

VARIATION: MUJADARA BOWL

Make as directed, omitting coconut milk, curry paste, curry powder, mango salsa and almonds. Increase **broth to 5½ cups (1320 grams)**. Substitute **brown lentils** for green lentils. Add **1 cup (184 grams) brown basmati rice, 1 tablespoon (6 grams) ground coriander** and **1 teaspoon (2 grams) ground cumin** to broth mixture. Substitute



2 cups (100 grams) shredded rainbow chard for kale. Stir chard in at the end of cooking.

VARIATION: **SPICED THREE-GRAIN MEDLEY WITH TOMATOES**

Make as directed, omitting curry paste, mango salsa, kale and almonds. Add **3 cups (419 grams) chopped fresh tomatoes, 1 cup (184 grams) red quinoa, 1 cup (200 grams) brown lentils, 1 cup (184 grams) brown basmati rice, 2 tablespoons (32 grams) tomato paste, 2 teaspoons (4 grams)**

grated fresh ginger, 2 teaspoons (4 grams) turmeric and 1 teaspoon (2 grams) smoked paprika to broth mixture. Top with **chopped fresh cilantro** and **fresh lemon juice**, if desired.

PRO TIP

If you don't have Madras curry powder on hand, make your own by adding $\frac{1}{4}$ teaspoon ground red pepper for every 1 teaspoon of regular curry powder.

RICE CHART

RICE 1: WHITE RICE (30- to 35-minute cook time)

Amount of Rice	Amount of Water	Yield
2 cups (473 ml)	2¾ cups (651 ml)	6 cups (1.4 L)
3 cups (710 ml)	4 cups (946 ml)	9 cups (2.1 L)
4 cups (946 ml)	5 cups (1.2 L)	12 cups (2.8 L)
5 cups (1.2 L)	7 cups (1.7 L)	18 cups (4.3 L)

RICE 2: BROWN RICE (50- to 55-minute cook time)

Amount of Rice	Amount of Water	Yield
2 cups (473 ml)	3½ cups (828 ml)	6½ cups (1.5 L)
3 cups (710 ml)	4½ cups (1.1 L)	9 cups (2.1 L)
4 cups (946 ml)	6 cups (1.4 L)	13 cups (3.1 L)
5 cups (1.2 L)	7½ cups (1.8 L)	16–17 cups (3.8–4.0 L)

NOTES:

- When using converted (parboiled) rice, use an additional ¼ cup (59 ml) water per cup of rice.
- Cooked brown rice should rest on WARM for 5 to 10 minutes before serving.
- Charts based on measuring with an 8-ounce (237-ml) dry measuring cup.



SOUS VIDE

GENTLE, EVEN COOKING FOR MEATS, FISH, EGGS AND DESSERTS

SOUS VIDE Mode cooks sealed food to an exact temperature (between 100°F-200°F, or 38°C-93°C) in temperature-controlled water. A removable sous vide rack can be used to separate individual bags of food to ensure proper water heating. The timer counts up to let you know how long your food has been cooking for easy monitoring.

SOUS VIDE Mode works best with steak, fish, vegetables, eggs or any other food that needs to be gently and evenly cooked. After cooking in the temperature-controlled water, steak, fish or poultry can be given a crispy and browned exterior by searing with the

SAUTÉ/SEAR Mode.

While most foods must be sealed in bags that are labeled safe for sous vide, egg dishes and some desserts, like custards and cheesecakes, can be cooked in tightly sealed glass jars. The jars make a beautiful presentation for individually portioned eggs and desserts at any meal.



VANILLA BEAN CHEESECAKES WITH MACERATED FRUIT

Makes 6 Servings

Multi-Function Cooker Mode: SOUS VIDE

These individually portioned cheesecakes are a wonderful addition to a dinner party menu or family picnic. Their creamy texture and velvety vanilla flavor is a perfect ending to a meal. They come together easily, but make a stunning finale.

CHEESECAKE

1½ cups (337 grams) cream cheese, softened
½ cup (100 grams) sugar
1 tablespoon (13 milliliters) vanilla extract
1 vanilla bean, split, seeds scraped and reserved
2 large eggs (100 grams)
½ cup (120 grams) crème fraîche

MACERATED FRUIT

1 cup (170 grams) fresh blackberries
1 cup (170 grams) sliced fresh strawberries
½ cup (100 grams) sugar
1 tablespoon (15 milliliters) fresh lemon juice
Fresh mint, if desired

1. Make the cheesecakes: Fill the Multi-Function Cooker with 3 quarts (2.85 liters) warm water. Set the Multi-Function Cooker to Sous Vide Mode and set the temperature to 176°F (80°C). Press Start.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth, 1-2 minutes, stopping to scrape the sides of the bowl. Add sugar, vanilla extract and vanilla bean seeds. Beat until combined, about 1 minute, stopping to scrape the sides of the bowl. Add eggs, beating until combined. Add crème fraîche, beating until combined. Divide mixture among eight 4-ounce (125-milliliter) Mason jars, leaving 1 inch of head space in each. Seal tightly with the lids.
3. When water reaches set temperature, add the jars to the Multi-Function Cooker. Cover and cook for 1½ hours. Remove from the Multi-Function Cooker.

Let cool at room temperature for 30 minutes. Refrigerate for at least 1 hour.

4. Make the macerated fruit: In a medium bowl, combine blackberries, strawberries, sugar and lemon juice. Let stand, stirring frequently, until the sugar is dissolved and the mixture is syrupy, about 1 hour. Top the cheesecakes with the macerated fruit. Top with mint, if desired.

VARIATION: LEMON CHEESECAKES

Make as directed. Decrease vanilla extract to **¼ teaspoon (1 milliliter)**. Omit vanilla bean seeds. Add **1 tablespoon (6 grams) lemon zest** and **2 tablespoons (30 milliliters) fresh lemon juice**. Cook as directed. Omit macerated fruit. Top with prepared lemon curd and garnish with mint, if desired.



VARIATION: CHOCOLATE-HAZELNUT CHEESECAKES

Make as directed, omitting vanilla extract and vanilla bean seeds. Add **½ cup (128 grams) chocolate-hazelnut spread*** with the cream cheese. Cook as directed. In a medium microwave-safe bowl, combine **½ cup (85 grams) chopped 60% bittersweet chocolate, 3 tablespoons (42 grams) unsalted butter and 2 tablespoons (30 milliliters) heavy whipping cream**. Microwave on medium in 30-second intervals, stirring between each, until melted and smooth, about 1½ minutes total. Omit the macerated fruit. To serve, spoon the chocolate mixture onto the cooked

cheesecakes. Top with **chopped toasted hazelnuts**, if desired.

**We tested with Nutella and Justin's Chocolate Hazelnut Butter.*

PRO TIP

Add a crust to any of these cheesecakes by stirring together **½ cup (65 grams) graham cracker crumbs, 1 tablespoon (14 grams) firmly packed light brown sugar and 1½ tablespoons (21 grams) unsalted butter**. Spoon about 1 tablespoon mixture into each Mason jar. Press down gently. Spoon cheesecake mixture over crusts, leaving 1 inch of head space in each.

BACON AND GRUYÈRE EGGS

Makes 8 Servings

Multi-Function Cooker Mode: SOUS VIDE

The classic flavor combination of bacon, eggs and cheese are given an elevated makeover with these sous vide eggs. The freshly grated Gruyère gives them a lovely complexity and would make a fine addition to any breakfast or brunch affair.

Melted butter, for greasing the jars
6 slices (219 grams) bacon, cooked and crumbled
9 large eggs (450 grams), room temperature
3 tablespoons (45 milliliters) whole milk

½ teaspoon (1.5 grams) kosher salt
¼ teaspoon fresh thyme sprigs
1 cup (100 grams) freshly grated Gruyère cheese
Halved cherry tomatoes, fresh thyme sprigs, ground black pepper, if desired

1. Fill the Multi-Function Cooker with 3 quarts (2.85 liters) warm water. Set the Multi-Function Cooker to Sous Vide Mode and set the temperature to 170°F (77°C). Press Start.
2. Lightly grease eight 4-ounce (125-milliliter) Mason jars with butter. Divide bacon among the jars.
3. In the container of a blender, place eggs, milk, salt and thyme. Process until smooth, about 10 seconds. Add cheese and process until combined. Pour the egg mixture into the jars, leaving ½ inch of head space in each. Seal tightly with the lids.
4. When water reaches set temperature, add the jars to the Multi-Function Cooker. Cover and cook for 35 minutes. Let cool on a wire rack for 15 minutes. Top with cherry tomatoes, thyme and black pepper, if desired.

VARIATION: CAMELIZED ONION AND PIQUILLO PEPPER EGGS

Set the Multi-Function Cooker to Sauté/Sear Mode, MEDIUM. Press Start. Cook **½ cup (94 grams) sliced red onion** and **1 teaspoon (5 milliliters) olive oil**, stirring constantly, until onions begin to wilt

and caramelize, 3-4 minutes. Remove and let cool for at least 10 minutes. Make as directed, omitting bacon and Gruyère cheese. Divide caramelized onions, **3 tablespoons (16 grams) chopped roasted piquillo peppers, 6 teaspoons (12 grams) grated Parmigiano-Reggiano cheese** and **2 tablespoons (4 grams) finely chopped fresh basil** among the jars. Top with the egg mixture. Cook as directed.

VARIATION: ROSEMARY AND BRIE EGGS

Freeze **⅓ cup (29 grams) Brie cheese** for 30 minutes. Chop Brie and set aside. Make as directed, omitting bacon, thyme, and Gruyère cheese. Add **2 additional room temperature large eggs (100 grams)** and **¼ teaspoon chopped fresh rosemary** to the blender. Divide egg mixture among jars. Top with the frozen Brie. Cook as directed.

PRO TIP

If you leave your eggs frothy when pouring into the jars, the bubbles cook into the eggs and will remain at the top of the jar. To eliminate froth from forming, either spoon it off before pouring eggs into the jars or simply let the mixture rest—this will allow the froth to dissipate.



HERBED THICK-CUT PORK CHOPS

Makes 4 Servings

Multi-Function Cooker Mode: SOUS VIDE

These are not your mother's pork chops. The sous vide method of preparing the chops, and a generous helping of browned butter, brings out the lively flavors of fresh garlic, rosemary and thyme.

4 (1-pound) bone-in center-cut pork chops
(453 grams each)

1 teaspoon (3 grams) kosher salt

½ teaspoon (1 gram) ground black pepper

2 cloves (10 grams) garlic, smashed

4 sprigs fresh rosemary

4 sprigs fresh thyme

4 tablespoons (60 milliliters) olive oil, divided

4 tablespoons (56 grams) salted butter

1. Fill the Multi-Function Cooker with 4½ quarts (4.25 liters) warm water. Place Sous Vide Rack in the Multi-Function Cooker. Set the Multi-Function Cooker to Sous Vide Mode and set the temperature to 145°F (68°C). Press Start.
2. Sprinkle pork chops with salt and pepper. Place each pork chop in a 1-quart heat-safe bag. Divide garlic, rosemary and thyme among the bags. Seal each bag and vacuum completely. Let stand at room temperature for 1 hour.
3. When water reaches the set temperature, add the pouches to the temperature-controlled water. Cover and press Start. Cook for 1 hour. When finished cooking, remove the pouches from the temperature-controlled water. Remove herbs and reserve. Remove pork and pat dry with paper towels. Discard water and wipe the Multi-Function Cooker clean.
4. Set the Multi-Function Cooker to Sauté/Sear Mode, HIGH. Press Start. Add 2 tablespoons (30 milliliters) oil. When oil begins to shimmer, add half of pork. Sear pork until crispy and browned. Turn pork and sear until browned. Repeat with

remaining 2 tablespoons (30 milliliters) oil and pork. Remove pork and add butter and reserved herbs. Swirl butter and cook until bubbly and browned. Pour over pork chops.

VARIATION: **GREEK PORK CHOPS**

Make as directed, omitting rosemary and thyme.

Add **¼ cup (25 grams) sliced shallot** and **¼ cup (8 grams) chopped fresh oregano**. Divide among the bags and cook as directed. In a small bowl, combine **1¼ cups (250 grams) chopped tomato**, **¼ cup (48 grams) pitted chopped kalamata olives**, **3½ tablespoons (22 grams) sliced shallot** and **1 tablespoon (2 grams) chopped fresh oregano**.

Serve pork chops with tomato-olive mixture.

VARIATION: **JERK PORK CHOPS**

Make as directed, omitting salt, pepper, rosemary and thyme. Make jerk seasoning: In a small bowl, combine

2 tablespoons (28 grams) firmly packed light brown sugar, **1 tablespoon (6 grams) garlic powder**, **2 teaspoons (6 grams) kosher salt**, **2 teaspoons (4 grams) onion powder**, **2 teaspoons**



(4 grams) ground red pepper, 2 teaspoons (4 grams) dried thyme, 2 teaspoons (4 grams) dried parsley, 1 teaspoon (2 grams) ground allspice and 1 teaspoon (2 grams) paprika. Rub 1 tablespoon (6 grams) jerk seasoning on each pork chop. Cook as directed.

PRO TIP

If you substitute dry herbs for fresh, cut the amounts of herbs in half to achieve the same degree of flavor.

SOUS VIDE ROOT VEGETABLES

Makes 4 Servings

Multi-Function Cooker Mode: SOUS VIDE

This beautiful side dish of carrots and parsnips is covered in apricot marmalade and brown sugar.

½ pound (225 grams) carrots, peeled and cut into 4½-inch pieces

½ pound (225 grams) parsnips, peeled and cut into 4½-inch pieces

6 tablespoons (120 grams) apricot marmalade, divided

2 tablespoons (28 grams) firmly packed dark brown sugar

1 teaspoon (3 grams) kosher salt

1 teaspoon (2 grams) dry mustard

2 tablespoons (28 grams) unsalted butter

Chopped fresh parsley, if desired

1. Fill the Multi-Function Cooker with 4 quarts (3.8 liters) warm water. Place the Sous Vide Rack in the Multi-Function Cooker. Set the Multi-Function Cooker to Sous Vide Mode and set the temperature to 185°F (85°C). Press Start.
2. Mix carrots, parsnips, 3 tablespoons (60 grams) marmalade, brown sugar, salt and mustard in a large bowl. Add carrot mixture to a 1-quart heat-safe bag. Seal the bag and vacuum completely.
3. When the water reaches set temperature, add the vegetable pouch to the temperature-controlled water. Cover and cook until the vegetables are crisp-tender to the touch, 1 hour and 45 minutes to 2 hours.
4. When finished cooking, remove the pouch from the temperature-controlled water. Remove the vegetables from the pouch and pat dry. Discard water and wipe the Multi-Function Cooker clean.
5. Set the Multi-Function Cooker to Sauté/Sear Mode, MEDIUM. Press Start. Add the vegetables, butter and remaining 3 tablespoons (60 grams) marmalade. Cook until the butter is melted and the glaze begins to thicken, 2-3 minutes. Remove the vegetables. Spoon the glaze over the vegetables. Garnish with parsley, if desired.

VARIATION: **SOUS VIDE ASIAN SWEET POTATOES**

Make as directed, omitting carrots, parsnips, brown sugar and mustard. Add **3½ cups (453 grams) 1-inch cubed peeled sweet potatoes and 1 tablespoon (15 milliliters) fresh lemon juice** to the bag. Cook in the temperature-controlled water for 1 hour. Substitute **2 tablespoons (30 milliliters) sesame oil** for butter and add **¼ cup (25 grams) sliced green onion** when making the glaze.

VARIATION: **SOUS VIDE CARROTS AND FENNEL**

Make as directed, omitting parsnips. Substitute orange marmalade for apricot marmalade and add **4¾ cups (445 grams) thinly sliced fennel** to the bag. Add **1 tablespoon (5 grams) thinly sliced garlic** and **1 tablespoon (6 grams) fresh orange zest** when making the glaze.

PRO TIP

Use orange or ginger preserves or red pepper jelly instead of apricot marmalade.



SALMON WITH MAPLE COMPOUND BUTTER AND SPINACH

Makes 4 Servings

Multi-Function Cooker Mode: SOUS VIDE

Eating sous vide salmon is a true treat, especially when it's prepared in your own kitchen. The flavors of the maple compound butter, salmon and spinach are simple yet elegant.

MAPLE COMPOUND BUTTER

½ cup (113 grams) unsalted butter, softened
 1 tablespoon (21 grams) pure maple syrup
 1 clove (5 grams) garlic, minced
 2 teaspoons (10 grams) whole-grain mustard
 1 teaspoon (3 grams) kosher salt

SALMON

4 (6-ounce) skin-on salmon fillets (175 grams each)

1 teaspoon (3 grams) kosher salt

½ teaspoon (1 gram) ground black pepper

WILTED SPINACH

4 cups (142 grams) packed fresh baby spinach
 2 teaspoons (10 milliliters) olive oil
 ½ teaspoon (1.5 grams) kosher salt

1 tablespoon (15 milliliters) olive oil

1. Fill the Multi-Function Cooker with 4 quarts (3.8 liters) warm water. Place the Sous Vide Rack in the Multi-Function Cooker. Set the Multi-Function Cooker to Sous Vide Mode and set the temperature to 120°F (49°C). Press Start.
2. Make the maple compound butter: In the work bowl of a food processor, combine butter, maple syrup, garlic, mustard and salt. Pulse until smooth. Transfer mixture to a piece of plastic wrap. Shape into a log and wrap in plastic wrap. Freeze until ready to use.
3. Make the salmon: Sprinkle salmon with salt and pepper. Place 1 salmon fillet and 1 tablespoon (14 grams) maple compound butter in each of 4 (1-quart) heat-safe bags. Seal the bags but do not vacuum completely. (75% vacuum is desirable for fish.)
4. Make the wilted spinach: Divide spinach, oil and salt between 2 (1-quart) heat-safe bags. Seal the bags and vacuum lightly. (25% vacuum is desirable for greens.)
5. When the water reaches the set temperature, add the salmon and spinach pouches to the temperature-controlled water. Cover and press Start. Cook for 20-30 minutes to achieve medium-cooked salmon. Adjust temperature if more rare or more well-done is desired for either salmon or spinach. When finished cooking, remove the pouches from the temperature-controlled water. Remove spinach and salmon from the pouches. Discard the water and wipe the Multi-Function Cooker clean.
6. Set the Multi-Function Cooker to Sauté/Sear Mode, HIGH. Press Start. Add oil. Pat salmon dry



with paper towels. When oil begins to shimmer, add salmon to the Multi-Function Cooker, skin side down. Sear until skin is crispy and browned, 1-2 minutes. Turn salmon, and sear until browned, 1 minute more. Serve salmon over spinach with remaining maple compound butter.

VARIATION: SALMON WITH LIME COMPOUND BUTTER AND ASPARAGUS

Make compound butter as directed, omitting maple syrup and mustard. Add **3 tablespoons (19 grams) chopped green onion** and **2 teaspoons (4 grams) lime zest** to butter. Substitute **1 pound (454 grams) fresh asparagus (tough ends removed)** for spinach. Add **1 tablespoon (2 grams) chopped fresh dill** to the asparagus in the bag. Cook as directed.

VARIATION: SALMON BEURRE BLANC

Make compound butter as directed, omitting maple

syrup and mustard. Add **2 tablespoons (12.5 grams) minced shallot** and **2 teaspoons (4 grams) lemon zest** to butter. When salmon is finished sautéing, wipe the Multi-Function Cooker clean. Make the beurre blanc: Add remaining compound butter to the Multi-Function Cooker and set to Sauté/Sear Mode, MEDIUM. Press Start. Add **3 tablespoons (19 grams) minced shallot** and cook until tender. Add **¼ cup (59 milliliters) dry white wine** and cook until the wine is almost evaporated. Add **¼ cup (60 grams) crème fraîche** and cook until melted. Spoon beurre blanc over salmon.

PRO TIP

Leave the skin on the salmon while cooking so it keeps its shape. You can make the compound butter up to a week ahead of time. Change up the flavors of the compound butter by adding your favorite herbs and using honey instead of maple syrup.

SOUS VIDE CHART

FOOD AND DONENESS	TEMPERATURE	TIME
Steak (1 to 1¼-inch [2.5- to 3.1-cm] thick)		
Very rare to rare	125°F (52°C)	1 to 3 hours
Medium-rare	130°–135°F (54°–57°C)	1 to 4 hours
Medium	140°F (60°C)	1 to 4 hours
Medium-well	150°F (66°C)	1 to 4 hours
Well-done	155°F (68°C)	1 to 4 hours
Pork		
Shoulder/Boston Butt, well-done, 3–4 pounds (1.4–1.8 kg)	185°F (85°C)	8 to 10 hours
Tenderloin, medium, 1½–2 pounds (0.7–0.9 kg)	145°F (63°C)	2 to 4 hours
Loin, medium, 2–3 pounds (0.9–1.4 kg)	150°F (66°C)	3 to 4 hours
Boneless chops, medium, ¾-inch [1.9-cm] thick	140°F (60°C)	1 to 2 hours
Bone-in chops, medium, 1-inch [2.5-cm] thick	145°F (63°C)	1 to 2 hours
Bone-in ribs, 1 full rack, 3–4 pounds (1.4–1.8 kg)	165°F (74°C)	12 to 14 hours
Chicken, boneless white meat (5 to 6 ounces [142–170 g])		
Very soft and juicy	140°F (60°C)	1 to 3 hours
Tender and juicy	150°F (66°C)	1 to 3 hours
Firm and juicy	160°F (71°C)	1 to 3 hours
Chicken, boneless dark meat (5 to 6 ounces [142–170 g])		
Tender and juicy	167°–170°F (75°–77°C)	1½ to 3 hours

NOTES:

- Cooking time will be longer for thicker meat, chicken and fish.
- Visit www.foodsafety.gov or www.fsis.usda.gov for more information on safe internal cooking temperatures.



The Multi-Function Cooker is Wolf Gourmet®'s newest countertop appliance. This one appliance can slow cook, sauté and sear, cook rice and even sous vide. Because of the many features of the Multi-Function Cooker, you can create an entire meal on your countertop with precise, delicious results.

The recipes in this cookbook have been carefully crafted to help you get the most out of your Multi-Function Cooker. The tips and techniques included here will ensure that you feel confident using your machine, whether you're slow cooking pasta sauce or sous viding a steak. The Multi-Function Cooker will quickly become a staple appliance in your kitchen that you use for making appetizers, desserts and everything in between.

