

Pressure Cooker Recipe Eval

Recipe Name: _____

Recipe Source: _____

Date: _____ **Time** Prep Started: _____ **Time** Meal Done: _____

Beginning Notes: _____

Type of Food: Beef Chicken Fish Pork Vegetable Yogurt Other: _____

Which Cut or Part?: _____

Weight: _____

Size of Piece(s) or In-Pot Layer Thickness: _____

Which PC are you using? _____

Setting: Manual Steam Poultry Meat Soup/stew Yogurt Other: _____

Pressure Level: High Low No-Pressure (Steaming)

Amt. of Liquid: _____ / Type of Liquid: Water Other: _____

Trivet PIP Push-Pan None Other: _____ What Type? _____

Warmed Liquid First Using Sauté?: Y N

Cook Time (At Pressure): _____

QR NPR (List NPR Time): _____ (assume NPR is always followed by QR)

Secondary **Cook Time** (At Pressure): _____ Why? not done multi-step

Secondary Cook Time Notes: _____

Temperature (°F) of main ingredient: _____

Goal Temperature: _____

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Notes: