

Cuisinart®

INSTRUCTION BOOKLET

Recipe
Booklet
Reverse Side



Cook Central™ 4-in-1 Multicooker

MSC-800 Series

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed:

- 1. READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces; use handles. Always use oven mitts when handling hot material.
3. To protect against risk of electrical shock, do not immerse the multicooker housing in water or any other liquid. If housing falls into liquid, unplug the cord from outlet immediately. **DO NOT reach into the liquid.**
4. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.
- 5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.**
- 6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the appliance to the Customer Service Center (see Warranty for details) for examination, repair or mechanical or electrical adjustment.**
- 7. The use of attachments not recommended by Cuisinart may cause fire, electrical shock, or risk of injury.**
- 8. Do not use outdoors or anywhere the cord or unit housing might come into contact with water while in use.**
- 9. Do not use the multicooker for anything other than its intended use.**
- 10. This unit is not a deep fryer.**
11. To avoid the possibility of the multicooker being accidentally pulled off work area, which could result in damage to the cooker or personal injury, do not let cord hang over edge of table or counter.
12. To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surfaces, including a stove.
13. Extreme caution must be used when moving the multicooker containing hot oil or other hot liquids.
14. Do not place on or near a hot gas or electric burner, or in a heated oven.
15. Do not operate multicooker in water or under running water.
16. Avoid sudden temperature changes, such as adding refrigerated foods to a heated pot.
- 17. CAUTION: TO REDUCE THE RISK OF ELECTRIC SHOCK, COOK ONLY IN THE POT PROVIDED OR IN CONTAINERS PLACED ON THE COOKING RACK IN THE PROVIDED POT.**
18. **CAUTION:** A heated pot may damage countertops or tables. When removing the hot pot from the multicooker, DO NOT place it directly on any unprotected surface. Always set the hot pot on a trivet or a rack.
- 19. To disconnect, turn any control to off, then remove plug from wall outlet.**
20. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
- 21. A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.**
22. Intended for countertop use only.
- 23. WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.**

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

NOTICE

This appliance has a polarized plug (one prong is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

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FEATURES AND BENEFITS

1. Glass Lid with Handle

Check the progress of a dish without releasing heat.



2. Reversible Steaming/Roasting Rack

Elevates ingredients to steam or lifts ingredients off pan bottom to roast.



3. Cast Aluminum Nonstick Cooking Pot

Spreads heat evenly to perfectly brown, sear and sauté ingredients right in unit. Extra-large 7-qt capacity.



4. Retractable Cord (not shown)

For convenient, easy storage.



GETTING TO KNOW YOUR CONTROL PANEL

a. Cooking Function Buttons

Use to select SLOW COOK, ROAST, BROWN/SAUTÉ or STEAM.

b. Time Directionals

Use to set cooking time. Press and hold to scroll quickly; press and release to advance more slowly.

c. Temperature Directionals

Use to set cooking temperatures. Press and hold to scroll quickly; press and release to advance more slowly.

d. Start/Stop Button

Starts and stops cooking function.

e. Blue Backlit LCD Display

Side-by-side display shows cooking time and temperature.



OPERATION

Cooking is simple with the Cook Central™ 4-in-1 Multicooker. Use the slow cooker as you would a normal slow cooker, the roaster as you would a normal oven and brown/sauté as you would a skillet.

1. Select your cooking function.
2. Set your desired cooking time and temperature.
3. Press START/STOP to begin cooking.
4. To turn off the heater at any time during cooking, press START/STOP.

NOTE: Always use pot holders during and after cooking, and always lift the lid away from you – the unit is hot.

CHANGING SETTINGS DURING COOKING

Switching functions during cooking is easy. Press the new cooking function button and the unit will adjust to the default settings for your selection. Set your desired time and temperature as needed.

You can adjust cooking time or temperature at any point with the Time/ Temperature Directionals.

There is no need to press START/STOP to select new settings.

COOKING WITHOUT A TIMER

If you do not wish to program a time, the unit will cook at the selected temperature until you manually turn the heater off. The heater will turn off after the maximum allowable cooking time for the selected function has been reached.

NOTE: Do not leave the unit on 500°F for over 1 hour – prolonged heat at this high temperature can harm the nonstick coating or overheat the unit.

SLEEP MODE

The multicooker is equipped with a power-saving Sleep mode that will turn off the lights if there is no use. The unit will also enter this mode if you manually stop cooking. Press any button to “wake up” the unit and operate as normal.

PROGRAMMING

BROWN, SAUTÉ, SEAR

1. Press BROWN/SAUTÉ. A preset temperature of 350°F will flash, as this is the most commonly used Brown/ Sauté temperature.
2. Press Temperature Directionals to select a different temperature (from 250°F to 500°F).
3. Press the START/STOP button to begin preheating. Selected temperature will flash during heatup.
4. When selected temperature is reached, two beeps will sound. Add ingredients to cooking pot—for best results, do not crowd pot.
5. Once cooking is complete, press START/STOP to stop cooking, or if you've browned ingredients as a first step in your recipe, switch to the next function in your recipe. There is no need to press START/STOP again, as the unit is already cooking.

NOTE: Though browning is usually a hands-on task, you can set a cooking time if you wish with the Time Directionals. If time is selected, countdown will start when selected temperature is reached. Unit will automatically shut off when countdown is complete.

SLOW COOK

1. Fill cooking pot with ingredients and cover with lid.
2. Press SLOW COOK. A preset temperature setting of Low will flash, as this is the most commonly used Slow Cook setting.
3. Press Temperature Directionals to select High, Low, Simmer or Warm, displayed along the bottom of the LCD.
4. Set desired cooking time (up to 24 hours) with Time Directionals.
5. Press the START/STOP button to begin cooking. Selected time and temperature setting (High, Low, Simmer or Warm) will be displayed.

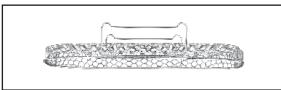
NOTE: If you brown ingredients before switching to slow cooking, the unit is already on, so Step 5 is not necessary.

- When slow cooking on High, Low or Simmer, the unit will beep five times at the end of the cooking time and will automatically switch to the Keep Warm setting for 8 hours.
- When Keep Warm time elapses, one beep will sound and heater will turn off.
- To turn the heater off manually at any time, press the START/STOP button.

NOTE: The U.S. Department of Agriculture (USDA) recommends that when cooking in a slow cooker, food should reach 140°F within 3 hours.

ROAST

- Put cooking rack in pot in Roast position, as shown below. Place ingredients on rack and cover pot with lid for faster heatup.



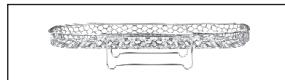
- Press ROAST. A preset temperature of 350°F will flash, as this the most commonly used Roast temperature.
- Use Temperature Directionals to select a different temperature (from 250°F to 450°F).
- Set desired cooking time (up to 6 hours) with Time Directionals.
- Press the START/STOP button to begin preheating. Selected time and temperature will flash as unit heats up.
- When selected roasting temperature is reached, the unit will beep two times and the timer will begin counting down cooking time.
- When cooking time has elapsed, the unit will beep five times and the heater will automatically turn off.

NOTE: If you brown ingredients before switching to roasting, the unit is already on, so Step 5 above is not necessary.

- Carefully remove food from pot with spoon, fork or tongs. **Do not use rack as handles; they will be hot.**
- To turn the heater off manually at any time, press the START/STOP button.

STEAM

- Place about 1 quart (4 cups) of water or other liquid in cooking pot and place cooking rack in steam position, as shown below; cover with lid. For best results, do not add ingredients to pot until steaming temperature is reached (preheating is complete).



- Press STEAM. Steaming temperature cannot be changed.
- Set desired cooking time (up to 1½ hours) by pressing Time Directionals.
- Press the START/STOP button to start preheating. Selected time and temperature will flash as unit heats up.
- When steaming temperature is reached, the unit will beep two times and the timer will begin counting down cooking time. With pot holders, carefully lift lid away from you and place food on rack, starting in the middle and working your way out. Be sure to cover pot with lid again.
- When cooking time is completed, the unit will beep five times and the heater will turn off automatically.
- Carefully remove food from pot with spoon, fork or tongs.
- To turn the heater off manually at any time, press the START/STOP button.

NOTE: The unit is equipped with a boil-dry protection. If all water has boiled out, the unit will shut off to avoid damaging the heater.

CLEANING & CARE

All removable parts are dishwasher safe.

1. Unplug unit and allow it to cool completely before cleaning.
2. Never immerse unit in water or other liquids.
3. To clean the housing and control panel, simply wipe with a clean damp cloth.
4. Wash cooking pot, lid and rack with warm soapy water and rinse thoroughly. Or, clean in the dishwasher.
5. Dry all parts after every use.
6. **Maintenance:** Any servicing should be performed by an authorized service representative.

NOTE: If food residue sticks to cooking pot surface, fill pot with warm soapy water and allow to soak before cleaning. If scouring is necessary, use a nonabrasive cleanser or liquid detergent with a nylon pad or brush.

TIPS & HINTS

- Heatup times may vary in different cooking modes, based on a number of factors. The selected temperature, the current temperature of the cooking pot, the contents of the pot, and other factors can all affect heatup time. For example, you may reach the set temperature in the Brown/Sauté mode, but require additional heatup time if you switch to the Roast mode, even though your temperature selection is the same. For an idea of how long it takes to reach a temperature in different modes, see below:
 - Brown/Saute (350°F, empty pot) - 5 min
 - Roast (400°F, with 4-lb roast) - 9½ min
 - Steam (1 quart of water) - 8½ min
- Always use nonstick utensils in your cooking pot. Metal utensils may damage the nonstick coating.

BROWN/SAUTÉ TIPS

- Use Brown/Sauté as you would a skillet or sauté pan on the stove – from quickly sautéed skillet dishes to the first step in many braised or slow-cooked dishes.
- Brown/Sauté also works well to brown foods on all sides before roasting.
- For even browning, it is important not to crowd the pan. Foods should be cooked in an even layer on the bottom of the pan, so it is good to cook foods in batches when necessary.
- Many recipes call for browning and sautéing foods before slow cooking or roasting. Some items produce more grease and fat than is desirable in the finished dish. To remove the excess grease, using pot holders, very carefully remove the cooking pot from the base and pour out the grease from the corner of the cooking pot. Return the cooking pot to the base and finish cooking the dish as desired.
- When browning meats, any brown bits that are left in the bottom of the pan can be used to flavor the dish. Simply add a small amount of liquid (like wine or broth) to the pan and scrape up the browned bits with a wooden spoon – leave in pot. Incorporate into the dish or sauce.
- Foods can be reheated with the Brown/Sauté function. Put precooked foods into the cooking pot. Set on Brown/Sauté at 350°F. Stir ingredients while heating so that all ingredients are warmed through. Once food is simmering, switch to Warm on the Slow Cook function for serving.

ROASTING TIPS

- For roasting, foods should first be placed on the roasting rack and then into the multicooker pot. The pot should then be covered during preheating and cooking.
- There are some recipes that do not require the use of the rack – some dishes benefit from direct heat.
- Be careful removing foods after roasting, as the sides of the pot can still be very hot. Allow foods like roasted meats to rest for about 10 minutes for juices to

distribute evenly. Remove foods from rack and arrange on a cutting board or platter for serving.

- Foods like meats and poultry benefit by browning first on all sides to caramelize the exterior and lock in flavors.
- For easy food release, spray roasting rack with nonstick cooking spray before roasting.
- Baked goods like cakes and breads can also be prepared using the Roast function. An 8-inch round or square pan or a loaf pan fits well on top of the roasting rack. For baking, the roasting temperature should be set the same as you would your oven.

SLOW COOKING TIPS

- Slow cooking is perfect for foods that require long, slow simmering, such as soups, stocks, stews, and dried beans.
- Slow cooking is ideal for tougher and less expensive cuts of meat like shoulder and pot roast.
- We encourage browning foods before slow cooking as it adds much depth and flavor to the finished dish. However, if time is short this step can be skipped and all ingredients can be added to your cooking pot to slow cook.
- When converting a traditional slow cook recipe for the multicooker that incorporates the Brown/Sauté or Roast function first the liquid amount will need to be increased. This is because the cooking pot will start at a higher temperature than it would in a traditional slow cooker. Every recipe is different and we've created our recommended recipes accordingly, but our approximate guideline is to double the liquid for a long braise and increase it by about 50% for a soup or stew. Also, set the slow cook timer to the lower end of the recommended time range.
- Ground meats should always be browned before slow cooking.
- Slow cook up to 24 hours, with an 8 hour Keep Warm. Certain foods benefit from a long, slow cook time on either Low or Simmer, but may be finished and

served much sooner. Some included recipes have a range of cooking times – adjust the recommended time to suit yours.

- For best cooking results, fill multicooker at least one-quarter full but not more than three-quarters full.
- To ensure that root vegetables such as carrots and potatoes are cooked through, they should be cut no larger than 1-inch pieces. This is most important for slow-cooked dishes under 6 hours.
- “Crisp-tender” vegetables should be added during the last 30 minutes of cooking time to prevent overcooking. Fresh herbs should be stirred into dishes immediately before serving.
- In general, cooking for 1 hour on High is the equivalent of cooking for 2 hours on Low.
- The Keep Warm function keeps foods at perfect serving temperature after they are finished cooking on the Slow Cook function.
- We do not recommend removing the lid when slow cooking as heat will escape, requiring extra cooking time. Each time the lid is removed, about 15 to 20 minutes of cooking time should be added.
- A fat mop can be used to remove separated fat from slow-cooked food by brushing it over the top. Alternatively, the food may be refrigerated and the congealed fat can then be lifted off and discarded before reheating and serving.
- Many slow-cooked foods such as stews benefit from cooling and refrigerating, then reheating – as the saying goes, stew or chili is always better the second day.
- A great way to reheat slow-cooked foods is to bring them to a simmer on the Brown/Sauté function at 350°F. Stir to ensure all ingredients are warmed through and then switch to Warm on the Slow Cook function for serving.
- If using frozen foods, thaw completely before slow cooking.

- Recipes can be assembled the night before cooking. Brown ingredients if necessary and then combine with remaining ingredients in cooking pot. Cover and refrigerate. When ready to cook, place the cooking pot in the cold multicooker and add 30 minutes to your projected cooking time.
- To decrease the amount of fat in recipes, remove as much of the visible fat as possible from meats and poultry. Remove skin from poultry and drain any fat from browned meats.
- Dried beans should be soaked overnight, then brought to a boil, drained and rinsed before cooking. Do not add salt or any acid to beans when cooking, as it will prevent them from softening completely. Dried beans can be cooked ahead, drained and frozen. Thaw to add to your favorite recipes.

Adapt your own recipes to slow cook:

- For recipes that do not require Brown/Sauté or Roast function before slow cooking, reduce the cooking liquid by at least 50% (soups are the exception). Liquids do not evaporate as they do in traditional cooking, and most often you will end up with much more liquid than you began with.
- When converting a traditional slow cook recipe that incorporates the Brown/Sauté or Roast function first, the liquid amount will need to be increased. Every recipe is different. Our approximate guideline is to double the liquid for a long braise and increase it by about 50% for a soup or stew. Also, set the slow cook time to the lower end of the recommended time range.
- Certain cuts of meat are more appropriate for slow cooking. Lean cuts such as boneless, skinless chicken breast or pork tenderloin may seem dry if slow cooked. See our suggestions on page 9 for more information.
- Dairy products (milk, sour cream, some cheeses) will break down and curdle during slow cooking. Substitute canned evaporated milk, nonfat dry milk, or add dairy products during the last 30 minutes of cooking.

- When making soups, add solid ingredients to multicooker and then liquid to cover. If a thinner soup is desired, add more liquid to taste when finished.

- If your recipe calls for precooked pasta, UNDERCOOK it and add to the pot in the last 30 minutes of slow cooking. The same goes for rice. Add precooked rice in the last 30 minutes of cooking.

STEAMING TIPS:

- Steaming is one of the healthiest methods of cooking, as the smallest amount of nutrients are lost in the cooking process.
- To steam, fill the multicooker pot with 1 quart of water unless otherwise indicated.
- When adding heavier foods like corn on the cob to the steaming rack, place them on the middle of the rack and work your way to the edges.
- There are some instances when it is best to add ingredients to the rack before preheating, such as delicate food like dumplings or tamales.
- Always use caution when removing lid. It is best to remove the lid away from you.

COOKING GUIDELINES

Slow Cooking Modes

Three cooking modes, Simmer, Low and High, give you the opportunity to prepare a wider variety of dishes. You will usually want to use the Simmer or Low setting for recipes that cook longer. If you're starting a dish later in the day, select the High setting to ensure that your food is cooked, warm, and ready when you'd like to eat.

| SETTING | GUIDELINES | RECIPES | TEMP | TIMER |
|---------|---|--|---------------|--|
| High | This is the setting to use when you don't have time for a long, slow cook. It's also the setting to select when "baking" in your slow cooker. | Potatoes, casseroles, puddings, rolls | 212°F (100°C) | Programmable up to 24 hours, then 8 hours (Warm) |
| Low | Low is the standard slow cooker temperature, and is ideal for foods that you start in the morning before work and enjoy at the end of your day. | Braised foods, roasts, stews, ribs, casseroles, shanks, chops, less tender cuts of meat, soups | 200°F (93°C) | Programmable up to 24 hours, then 8 hours (Warm) |
| Simmer | The longer the cooking time, the more flavors blend together and intensify. | Soups, stews, stocks | 185°F (85°C) | Programmable up to 24 hours, then 8 hours (Warm) |
| Warm | Do not use this setting to cook food or as a cooking function. This setting is intended only for use with preheated foods. | ---- | 165°F (74°C) | Defaults up to 8 hours. Or programmable up to 24 hours |

Suggested Cuts of Meat for Slow Cooking

| BEEF/VEAL | PORK | LAMB | POULTRY | GAME |
|---|--|--|---|--|
| Choose cuts that are full of flavor and benefit from braising to tenderize. | Less tender cuts work best. Tenderloin will become tough if slow cooked. | Choose flavorful cuts that benefit from braising to tenderize. | Best choice – dark meat – bone-in and skinless. Breast meat can be cooked in Slow Cooker, but will become dry in texture. | Game generally tends to be less tender, therefore it is perfect for the Slow Cooker. |
| Arm pot roast; beef brisket or corned beef brisket; beef short ribs; bottom round roast; chuck or rump roast; chuck shoulder steak; veal shanks | Boston butt roast; pork shoulder pieces; sausages; country style pork ribs (bone-in); pork shoulder or blade roast | Lamb shoulder; lamb stew meat; lamb shanks | Chicken or turkey legs and thighs | Venison roasts or stew meat, pheasant, duck thighs and legs |

Steaming Chart

| FOOD | AMOUNT | PREPARATION | COOKING TIME |
|---------------------------------------|---------------------------------|--------------------------------------|---------------|
| Artichokes | 6 individual | trimmed – see recipe page 26 | 40–50 minutes |
| Asparagus | 1 pound medium | trimmed | 4 minutes |
| Broccoli | 1 bunch (about 16 to 20 oz.) | 2-inch florets | 6–7 minutes |
| Carrots, baby | 1 pound | whole | 8 minutes |
| Cauliflower | 1 medium head (about 20 oz.) | 2-inch florets | 7–9 minutes |
| Corn | 4 ears | husked | 10–12 minutes |
| Green Beans | 1 pound | trimmed | 7 minutes |
| Peas, snow | 1 pound | trimmed | 4 minutes |
| Potatoes, new | 1 pound | quartered/halved | 12–15 minutes |
| Potatoes, yellow/gold | 16–20 ounces | slices or $\frac{3}{4}$ -inch pieces | 10–12 minutes |
| Potatoes, sweet | 16–20 ounces | slices or $\frac{3}{4}$ -inch pieces | 8–10 minutes |
| Squash, summer/zucchini | 1 pound | $\frac{1}{2}$ -inch slices | 5 minutes |
| Chicken | 1 pound (about 2 large breasts) | whole | 12–15 minutes |
| Shrimp* | 1 pound (large) | peeled & deveined | 2–4 minutes |
| Fin Fish (salmon, swordfish, etc.) | 1 pound | cut into portion sizes | 8–12 minutes |

*3 cups of water should be used here

TROUBLESHOOTING

Error Codes

----- (flashing) indicates that the pot has been removed from the unit or is not seated properly. The heater will turn off temporarily if the pot is removed to avoid damage. Once the pot is returned, the unit should resume cooking.

Note: If the pot is out of place for over 15 minutes, you will need to restart the program.

Err indicates the unit has overheated. Wait for the unit to cool down and try again. If the problem persists contact Customer Service at 1-800-726-0190.

Troubleshooting Chart

| Subject | Question | Answer/Solution |
|-------------|---|---|
| Power | Why won't my unit turn on? | <p>Check to make sure your unit is plugged into a functional outlet.</p> <p>Contact Customer Service at 1-800-726-0190.</p> |
| | | If no cooking function has been started, the cooker will enter sleep mode after 5 minutes of no use. All lights will turn off. Press any button to "wake up" the unit and operate as normal. |
| | | It is possible the unit overheated. Wait for the unit to cool down and try again. If it does not turn back on, contact Customer Service at 1-800-726-0190. |
| | | If all of your water has boiled out during steaming, the unit will shut off as a safety precaution. To continue steaming, add water to the pot and restart the program. |
| | Why is my unit turning itself off? | If the pot is out of place for more than 15 minutes, when the pot is replaced, the unit will not resume cooking. You will need to restart the program. |
| | | If changing functions when the unit is already cooking, you do not need to hit the START/STOP button again to select. Doing so will turn the unit off. Simply press your new function and select your desired settings; the unit will switch automatically. |
| | | The heater will turn off automatically after the cooking time and/or Keep Warm time have elapsed. This is normal. |
| | | If you do not set a cooking time, the unit will cook for the maximum allowable cooking time before shutting off automatically. This is normal. |
| Programming | Can I set a timer for the Brown/Sauté function? | Yes. Setting a timer for brown/sauté is an optional step. Simply set your timer using the Time Directionals as you would any other function. |
| | Can I change my cooking function, time or temperature when the unit is already cooking? | Yes. Simply use the cooking function, Time and Temperature Directionals, to change your programming. Note: The unit is already on, so you do not need to hit the START/STOP button again to select. Doing so will turn the unit off. Simply press your new function or desired settings; the unit will switch automatically and adjust accordingly. |
| Cooking | When should I brown my meat before slow cooking/roasting? | Browning meat before slow cooking and roasting is an optional step. It is beneficial, as it adds flavor and color, but the step can be omitted if time is short. Exception: ground meats. |
| | Which position should the rack be in for steaming/roasting? | The rack is intended for steaming in the "up" position. The rack is intended for roasting in the "down" position (see page 5). |
| | Can I use the cooking pot on the stove/in the oven? | The cooking pot was designed specifically for use in this multi-cooker. We do not suggest using it on the stove or in the oven. |
| | Why is there not enough liquid in my slow cooked dish? | Recipe ingredient amounts may vary if using multiple functions. See page 8 for details. |
| Cleaning | Can I put my unit in the dishwasher? | <p>All removable parts are top-rack dishwasher safe.</p> <p>Do not immerse or put the base of the unit in the dishwasher. Clean the base and control panel with a clean damp cloth.</p> |
| | The pot is nonstick – why is food sticking? | While the pot does have a nonstick coating, it is possible for food residue to burn onto the pot, making it difficult to remove. |
| | Food residue is sticking to the cooking pot surface. How do I clean it without damaging it? | If food has burned on, fill pot with warm soapy water and allow to soak before cleaning. If scouring is necessary, use a non-abrasive cleanser or liquid detergent with a nylon pad or brush. |

WARRANTY

Limited Three-Year Warranty

This warranty is available to U.S. consumers only. You are a consumer if you own a Cuisinart® Cook Central™ Multicooker that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Cook Central™ Multicooker will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, <https://cuisinart.registria.com> for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at **1-800-726-0190**. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Cook Central™ Multicooker should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, please visit us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry>. Or call our toll-free customer service department at **1-800-726-0190** to speak with a representative.

Your Cuisinart® Cook Central™ Multicooker has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at **1-800-726-0190** to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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NOTES:

NOTES:

• fat 3g • sat fat 2g • carb. 5mg • sod. 198mg
 Calories 367 (7% from fat) • prot. 73g • fiber 1g
 Nutritional information per serving (1/6 cup):

5. If not serving immediately, stir in more liquid (any type of milk or water) before reheating.

4. Remove and discard vanilla bean and cinnamon sticks.

3. Once the cooking time has elapsed, the unit will automatically switch to Keep Warm. Let rest on Keep Warm for 30 minutes to 1 hour, depending on desired consistency. The longer it sits, the stiffer the pudding gets.

2. Select Slow Cook on High for 3 hours.

1. Put all of the ingredients into the pot of the Cuisinart® Multicooker. Stir to combine.

1. Put all of the ingredients into the pot of the Cuisinart® Multicooker. Stir to combine.

pinch freshly ground nutmeg

2 whole cinnamon sticks

1 tablespoon pure vanilla extract

1/4 teaspoon sea salt

1 1/2 cups granulated sugar

1 scraped

1 vanilla bean, halved and seeds

1/4 cup water

1 can (14-ounce) light coconut milk

1 milk

3 cans (12-ounce) fat-free evaporated

2 cups Arborio rice

Makes 5 cups

Setting: Slow Cook

rice pudding to make it creamier. Stir some extra milk or water into the pudding pot or chilled. Chilled rice pudding does set up and has a different consistency than when served warm. If not eating immediately, stir some extra milk or water into the rice pudding to make it creamier. What better ending to a meal than a cup of rice pudding? The great thing about this dessert is that it can be served warm out of the oven when served warm. If not eating immediately, stir some extra milk or water into the rice pudding to make it creamier.

Rice Pudding

| Crust: | |
|---|---|
| 1 | tablespoon unsalted butter, room temperature (for pan) |
| 2 | cup graham cracker crumbs |
| 1/2 | cup graham cracker crumbs |
| 1 | tablespoon unsalted butter, melted and cooled to room temperature |
| 16 | ounces (2 packages) cream cheese, quartered and at room temperature |
| 1 | cup granulated sugar |
| 1/4 | teaspoon sea or kosher salt |
| 2 | large egg white, at room temperature |
| 1 | large eggs, at room temperature |
| 1 1/2 | teaspoons pure vanilla extract |
| 2 | cup sour cream |
| Filling: | |
| 1 | Put the steaming rack into the cooking pot of the Cuisinart® Multicooker. |
| 2 | Lightly coat the springform pan with the tablespoon of room temperature butter. |
| 3 | Prepare the crust. Put all of the crust ingredients in a small mixing bowl. Using a hand or stand mixer, mix on low until the mixture comes together. Pat crust evenly into prepared springform pan. |
| 4 | Prepare the filling. Mix cream cheese, sugar and salt using a hand or stand mixer on a medium speed until very smooth. You cannot out-mix at this stage. Be sure there are no lumps in the batter. Scrape bowl and stand mixer off the sides of the bowl. |
| 5 | Reserve. |
| 6 | Select Slow Cook before serving. |
| 7 | Once the time has elapsed, allow cake to rest in the unit for an additional 2 hours or until it is warm (you want it to be just set). |
| 8 | Remove cheesecake and place on a cooling rack. Once completely cool, wrap well with plastic and refrigerate for at least 6 hours before serving. |
| Nutritional Information per serving (based on 8 servings): | |
| Calories 404 (59% from fat) • carb. 35g • pro. 7g • fat 27g • sat. fat 16g • chol. 127mg • sod. 316mg • calc. 75mg • fiber 0g | |

Dulce de Leche

| Dulce de Leche | |
|----------------|---|
| 1 | peeled, cored and cut into ½-inch |
| 1 | peeled, cored and cut into ½-inch |
| ½ | slices |
| ½ | peeled, cored and cut into ½-inch |
| 1 | peeled pears (any baking variety) |
| 1 | peeled apples (any baking variety) |
| | Filling: |
| | Although this is readily available in most supermarkets, it is quite simple to make your own. The longer you cook it, the richer and more concentrated the caramel flavor gets. |
| | Although this is readily available in most supermarkets, it is quite simple to make your own. The longer you cook it, the richer and more concentrated the caramel flavor gets. |

| Dulce de Leche | |
|--|---------------------|
| Setting: Brown/Sauté | Makes about 1½ cups |
| 1 pound apples (any baking variety) sliced | ½ |
| 1 peeled, cored and cut into ½-in. slices | 1 |
| ½ pound pears (any baking variety) sliced | ½ |
| ½ peeled, cored and cut into ½-in. slices | ½ |
| 1 cup granulated sugar slices | ¼ |
| 2 tablespoons unsalted butter tablespoons unbleached, all- purpose flour | 2 |
| ½ cup granulated sugar tablespoons unsalted butter, all- purpose flour | 2 |
| 2 cans (13-ounce) nonfat sweetened condensed milk | 2 |
| ½ pinch sea or kosher salt | ¼ |

1. Combine all crumbs topping ingredients except butter in a medium bowl and set aside.

2. Add the butter to the cooking pot of the multicooker set to Brown/Sauté at 350°F. When the butter is hot and foamy, add the remaining ingredients and cook, stirring frequently, until toasted and dark golden brown, about 12 to 15 minutes.
3. Remove the crusty toppling to a baking sheet lined with parchment paper and set aside to cool completely. Carefully wipe out multi-cooker-pot and return to unit.

4. Gently toss together filling ingredients in the pot of the multicooker. Cover and select Slow Cook on High for 3½ hours. Start checking fruit at 3 hours.

5. Once fruit is tender and juices have become a shiny, glaze-like sauce, top evenly all over with crumb topping. Serve immediately or switch to keep Warm and keep uncovered until serving.
6. Serve with freshly whipped cream and ice cream.

- calcs. 10mg • fiber 4g
- fat 5g • sat. fat 3g • chol. 12mg • sod. 28mg
- carbohydrates 266 (16% from fat) • carb. 56g • pro. 2g
- based on 1/2 servings):

Fall Fruit Crisp

- 3. Turn to Keep Warm if serving right away, or bring to room temperature and store in refrigerator if using at a later time.
- 2. Set the unit on Brown/Sauté at 375°F to bring mixture to a boil. Once mixture boils reduce heat (about 300°F) so that there is constant simmer. Cover and let simmer until caramel-colored and thickened.
- 1. In a large bowl, mix together all the ingredients until well combined. Place the mixture in a 9x13 inch baking dish. Place the dish in the oven and bake for 15 minutes, or until the top is golden brown.

1/2
teaspoon baking soda
pinch sea salt or Kosher salt

Makes about 1 1/2 cups
Serving: Brown/saute

supermarkets, it is quite simple to make your own. The longer you cook it, the richer and more concentrated the caramel flavor gets.

Dulce de Leche

Dulce de Leche Bread Pudding

1. Prepare the cake pan by lightly coating with the tablespoon of butter. Fit an 8-inch parchment circle on the bottom. Reserve.
2. In the top of a double boiler set over medium-low heat (or a heat-proof bowl set over a pot of simmering water), combine the butter and chocolate. Stir occasionally until just melted. Remove from heat and stir in the cocoa powder, salt and vanilla. Reserve.
3. In a medium mixing bowl, beat the sugar and eggs together until lightened (this takes a few minutes). The mixture should be a pale yellow color where it almost holds its shape.
4. Once the chocolate mixture has cooled, stir into the egg/sugar mixture with the espresso powder, making sure that it is fully combined, with no streaks of color.
5. Pour cake batter into the prepared pan. Tap pan on the counter a few times to remove any air bubbles and to level the cake.
6. Put the steaming rack into the cooking pot filled pan on the rack. Select Slow Cook on of the Cuisinart® Multicooker and put the discard parchment. Remove cake from pan and turn the unit switches to Keep Warm, turn the unit off and remove cake to cool to room temperature. Wrap well and chill for at least 2 hours or overnight. Wrap when served chilled.
7. Once unit switches to Keep Warm, turn the unit off and remove cake to cool to room temperature. Remove cake from pan and press down on the egg mixture over the bread cubes. Turn unit on high for 4 hours.
1. Lightly coat the cooking pot of the Cuisinart® Multicooker with nonstick cooking spray.
2. Put the bread cubes into the prepared pot.
3. In a medium bowl combine the milk, cream, eggs, vanilla, $\frac{3}{4}$ cup dulce de leche, salt and cinnamon. Whisk until frothy. Slowly pour the egg mixture over the bread cubes.
4. Select Slow Cook on High for 4 hours.
5. Once the time has elapsed, turn unit off and drizzle the remaining 2 tablespoons of the dulce de leche on top of the pudding.
6. Serve immediately with freshly whipped cream.

Setting: Slow Cook
Makes ten to twelve 1-cup servings

nonstick cooking spray
1 loaf (1 pound) challah bread, cut into 1- to 2-inch cubes

1 1-cup whole milk

1 1-cup heavy cream

4 large eggs, beaten

1 $\frac{1}{4}$ cup pure vanilla extract

3 $\frac{1}{4}$ teaspoons table salt

1/4 to $\frac{1}{2}$ teaspoon ground cinnamon

1. Lightly coat the cooking pot of the Cuisinart® Multicooker with nonstick cooking spray.
2. Put the bread cubes into the prepared pot.
3. In a medium bowl combine the milk, cream, eggs, vanilla, $\frac{3}{4}$ cup dulce de leche, salt and cinnamon. Whisk until frothy. Slowly pour the egg mixture over the bread cubes.
4. Select Slow Cook on High for 4 hours.
5. Once the time has elapsed, turn unit off and remove cake to cool to room temperature. Remove cake from pan and press down on the egg mixture over the bread cubes. Turn unit on high for 4 hours.
6. Put the steaming rack into the cooking pot filled pan on the rack. Select Slow Cook on of the Cuisinart® Multicooker and put the discard parchment. Remove cake from pan and turn the unit switches to Keep Warm, turn the unit off and remove cake to cool to room temperature. Wrap well and chill for at least 2 hours or overnight. Wrap when served chilled.
7. Once unit switches to Keep Warm, turn the unit off and remove cake to cool to room temperature. Remove cake from pan and press down on the egg mixture over the bread cubes. Turn unit on high for 4 hours.

Nutritional Information per serving
(based on 12 servings, 1 cup each):

Calories 327 (35% from fat) • carb. 43g • pro. 10g • fat 13g • sat. fat 7g • chol. 126mg • sod. 360mg • calc. 199mg • fiber 1g

Dense Chocolate Cake

Calories 235 (54% from fat) • carb. 19g • pro. 8g
 • fat 14g • sat. fat 7g • chole. 91mg • sod. 191mg
 • calc. 127mg • fiber 1g
 Nutritional information per serving:

6. Select Slow Cook on High for 2 hours.
7. Once the time has elapsed, allow cake to rest on Keep Warm in the unit for an additional 30 minutes to an hour (you want it to be just set!).
8. Remove cheesecake and place on a cooling rack. Once completely cool, wrap well with plastic and refrigerate for at least 6 hours before serving.

4. Prepare the filling. Mix cream cheese, sugar, salt and cinnamon using a hand or stand mixer on a medium speed until very smooth (you cannot over-mix at this stage). Scrape bowl and beaters/paddle batter. Be sure there are no lumps in the batter. At a time, making sure each is incorporated into the batter before adding the next.
5. Pour batter into the prepared pan. Put pan into the rack in the unit. Mix in the vanilla. Reduce to low and carefully mix in the ricotta, being sure the batter is homogenous, but do not over-mix. Stir in the chopped chocolate.

Test Kitchen, and still one of our favorite methods which happens to be the easiest and most foolproof! It's slow cooked. To the paleate some new, fun flavors, we made a cheesecake that is nice and creamy with the flavor of cannoli filling.

Makes one 7-inch cheesecake
(springform pan)

temperature (for pan)

and cooled to room temperature

ounces ($\frac{1}{2}$ package) cream cheese,
quarters and at room temperature

| | | | | |
|-----|-----------------------------|---------------------------------|---------------------------------------|---------------------------------------|
| 1/4 | teaspoon ground cinnamon | large eggs, at room temperature | large egg whites, at room temperature | temperatures |
| 1/4 | teaspoon sea or kosher salt | teaspoon ground cinnamon | large eggs, at room temperature | large egg whites, at room temperature |
| 1/4 | cup granulated sugar | teaspoon sea or kosher salt | teaspoon ground cinnamon | temperatures |
| 2 | | cup granulated sugar | large eggs, at room temperature | large egg whites, at room temperature |

ounces bitter or semisweet chocolate, finely chopped

1. Put the steaming rack into the cooking pot of the Cuisinart® Multicooker.
2. Lightly brush the springform pan with the tablespoon of room temperature butter.
3. Prepare the crust. Put all of the crust ingredients into a small mixing bowl. Using a hand or stand mixer, beat on low until the mixture comes together. Pat crumb crust evenly into prepared springform pan.

Reserve.

Cannoli Cheesecake

| | |
|---|--|
| Setting: Slow Cook | Makes about 8 cups |
| Setting: Slow Cook | Makes about 2 cups |
| Cooking the applesauce down | With some sugar and spices makes for a delicious apple butter. |
| When fall comes around, nothing is better than the aroma of applesauce being made in the home. Our recipe is quite versatile – you can leave it as a chunky sauce or puree it for the more common smooth version. | |
| 4 | 4 pounds apples, cored and cut into two-inch pieces (peeled or unpeeled) |
| 2 | 2 pinches freshly ground nutmeg |
| 1 | 1 teaspoon ground cinnamon |
| 1 | 1 cup packed light brown sugar |
| 1 | 1 (previous recipe) teaspoon smooth applesauce |
| 4 | 4 cinnamon sticks |
| 2 | 2 pinches ground cloves |
| 1 | 1 teaspoon ground allspice |
| 1 | 1 cup packed cinnamon |
| 1 | 1 teaspoon ground nutmeg |
| 1 | 1 (previous recipe) teaspoon ground cloves |
| 1 | 1 pinch sea or kosher salt |
| 2 | 2 cups fresh lemon juice (from about 2 medium lemons) |
| 1 | 1 Put all of the ingredients into the cooking pot of the Cuisinart® Multicooker. |
| 2 | 2 Select Slow Cook on Low for 4 hours. |
| 3 | 3. Once unit switches to Keep Warm, remove the cinnamon sticks. If a chunky sauce is desired, use a potato masher to mash cooked apples to desired consistency. If a smooth sauce is preferred, transfer apples to a fine mesh strainer and press through the mesh strainer. Once the apples have passed through the strainer, discard the skins (if necessary) and return sauce to a large bowl. Add the cinnamon sticks back to the bowl and refrigerate until it is spreadable. |
| 3 | 3. Cool apple butter to room temperature and enjoy on toast, stirred into oatmeal, or on top of pancakes or waffles. |
| Nutritional Information per serving (2 tablespoons): | Calories 108 (2% from fat) • carb. 29g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 10mg • calc. 16mg • fiber 3g |
| Calories 108 (2% from fat) • carb. 29g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 10mg • calc. 16mg • fiber 3g | Nutritional information per serving (1/2 cup): |
| Calories 61 (3% from fat) • carb. 16g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 10mg • calc. 9mg • fiber 3g | Calories 61 (3% from fat) • carb. 16g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 10mg • calc. 9mg • fiber 3g |

Apple Butter

Cooking the applesauce down with some sugar and spices makes for a delicious applesauce.

Applesauce

Desserts

| | |
|--|--|
| Roasted Corn on the Cob | Macaroni & Cheese |
| <p>Setting: Roast</p> <p>Makes 4 servings</p> <p>The taste of corn changes throughout the year, depending on when it is in season. Obviously, it's much tastier at its peak of freshness, so you may not need any seasoning then.</p> <p>4 ears fresh corn on the cob, cleaned</p> <p>2 tablespoons unsalted butter, melted</p> <p>1/2 cups whole milk</p> <p>1/2 tablespoons unsalted butter</p> <p>1/4 cup unbleached, all-purpose flour</p> <p>1/2 cups wholegen</p> <p>1/4 cups whole milk</p> <p>1/2 teaspoons sea or kosher salt</p> <p>1/2 teaspoons freshly ground black pepper</p> <p>1/4 teaspoons dry mustard</p> <p>Pinch ground nutmeg</p> <p>Pinch ground black pepper</p> <p>1/4 ounces various shredded cheeses</p> <p>(we love using Cheddar and/or fontina)</p> <p>1. Brush the corn with the butter and sprinkle with salt and pepper. Wrap in foil.</p> <p>2. Put the wrapped corn on the roasting rack and place in the cooking pot of the Cuistinart® Multicooker. Cover and set to Roast at 425°F.</p> <p>3. Roast corn for about 40 minutes, flipping halfway through (it is best and easiest to use tongs to flip the corn).</p> <p>4. Serve immediately. Season as desired.</p> <p>Nutritional Information per serving:</p> <p>Calories 113 (47% from fat) • carb. 14g • pro. 2g • fat 6g • sat. fat 4g • chol. 15mg • sod. 277mg • calc. 2mg • fiber 2g</p> | <p>Settings: Brown/Sauté</p> <p>Slow Cook</p> <p>Makes about 12 servings</p> <p>We upped the creaminess factor in our ultimate macaroni and cheese. The bechamel is the centerpiece of the version of everyone's favorite comfort food.</p> <p>8 Macaroni & Cheese</p> <p>9. Make about 12 servings</p> <p>Setting: Brown/Sauté</p> <p>Slow Cook</p> <p>Makes about 12 servings</p> <p>1. Put the butter into the cooking pot of the Cuistinart® Multicooker and select Brown/Sauté at 250°F. Once butter has melted, stir in the flour and let cook until mixture is a bechamel until mixture cook about 2 to 3 minutes or so, the mixture heats to about a boil. Stirring occasionally, whisk. Raise heat to about 325°F to bring nutmeg and dry mustard using a nutstick gradually whisk in the milk, salt, pepper, lightly browned and thickened.</p> <p>2. Gradually whisk in the milk, salt, pepper, thickly coated the back of a spoon. The mixture should be thick enough to stir in the cheese until well mixed, sprinkle the cheeses and mix until melted.</p> <p>3. Once the white sauce has thickened, stir in the cheeses and mix until melted.</p> <p>4. Stir in the macaroni until well mixed, sprinkle with the pasta and cover.</p> <p>5. Switch the unit to Slow Cook on Simmer for 4 hours.</p> <p>6. Once time has expired, the unit will immediately.</p> |
| | |

Garlic-Rosemary Beans

These are delicious served alongside lamb chops. You can also puree them in a food processor to make a white bean dip to serve with a crudité platter.*

Settings: Brown/Sauté Slow Cook

2½ cups vegetable or chicken broth
 $\frac{1}{2}$ teaspoon sea or kosher salt
 1½ teaspoons sugar

2. Put the rinsed beans into the cooking pot of the Cuisinart® Multicooker and cover

3. Set out to Brown/Saute at 375°F. Once oil is hot, add the garlic. Saute until the garlic is golden and fragrant.

*If puréeing, more liquid will need to be added.

- fat 1g • sat. fat 0g • chol. 0mg • sod. 252mg
- Calories 166 (8% from fat) • carb. 29g • pro. 11g
- Nutritional information per serving (1/4 cup):

- calc. 18mg • fiber 2g
- fat 4g • sat fat 4g • chol. 1mg • carb. 23g • pro. 3g
- Calories 136 (25% from fat) • carb. 23g • pro. 3g
- Nutritional information per serving (1/2 cup):

Roasted Beets

meated. Once rolls have risen, gently brush with melted butter and milk.

7. Set unit to Roast at 375°F for 45 minutes. Check at 40 minutes. Rolls should be golden brown (internal temperature of rolls will be 205°F when tested with an instant-read thermometer).

8. Remove pan and let cool for about 10 minutes before serving. For softer rolls, brush each roll with melted butter just after removing from the unit.

Nutrition information per roll:

Calories 144 (28% from fat) • Carbs, 7g • Pro, 4g • Fat, 2g • Sat. fat, 1g • Chol, 22mg • Sod, 157mg • Calc, 177mg • Fiber, 0g

| | | | | | | |
|----|---|---|---|---|---|--|
| 3 | 3. Carefully put salmon into the poaching liquid. Let cook for about 15 minutes, or flake away with a fork. | 4. Serve immediately. | Nutritional information per serving (4 ounces of fish): | Calories 229 (40% from fat) • carb. 5g • chol. 25mg • fat 10g • prot. 25g • fiber 0g | • calc. 25mg • fiber 3g | Calories 149 (45% from fat) • carb. 7g • chol. 65mg • fat 45g • prot. 19g • fiber 0g |
| 4 | 4. Serve immediately. | 3. Carefully put salmon into the poaching liquid. Let cook for about 15 minutes, or flake away with a fork. | 4. Serve immediately. | Nutritional information per serving (4 ounces of fish): | Calories 229 (40% from fat) • carb. 5g • chol. 25mg • fat 10g • prot. 25g • fiber 0g | • calc. 25mg • fiber 3g |
| 5 | 5. Serve immediately. | 4. After the wine cooks off, add the broth. | 3. Put all of the reserved fennel back into the cooking pot. Add the wine and cook until almost evaporated, about 2 to 3 minutes. | 2. Once the oil is hot, add one third of the sliced fennel with the salt and pepper. Sauté about 2 to 4 minutes per side, until golden brown. Remove and reserve; repeat with remaining fennel. | 1. Put the oil into the cooking pot of the Cuisinart® Multicooker set to Brown/Sauté at 375°F. | • calc. 25mg • fiber 3g |
| 6 | 6. Asian Style Poached Salmon | 5. Serve immediately. | 4. After the wine cooks off, add the broth. | 3. Put all of the reserved fennel back into the cooking pot. Add the wine and cook until almost evaporated, about 2 to 3 minutes. | 2. Once the oil is hot, add one third of the sliced fennel with the salt and pepper. Sauté about 2 to 4 minutes per side, until golden brown. Remove and reserve; repeat with remaining fennel. | • calc. 25mg • fiber 3g |
| 7 | 7. Asian Style Poached Salmon | 6. Asian Style Poached Salmon | 5. Serve immediately. | 4. After the wine cooks off, add the broth. | 3. Put all of the reserved fennel back into the cooking pot. Add the wine and cook until almost evaporated, about 2 to 3 minutes. | • calc. 25mg • fiber 3g |
| 8 | 8. Asian Style Poached Salmon | 7. Asian Style Poached Salmon | 6. Asian Style Poached Salmon | 5. Serve immediately. | 4. After the wine cooks off, add the broth. | • calc. 25mg • fiber 3g |
| 9 | 9. Asian Style Poached Salmon | 10. Asian Style Poached Salmon | 9. Asian Style Poached Salmon | 8. Asian Style Poached Salmon | 7. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 10 | 10. Asian Style Poached Salmon | 11. Asian Style Poached Salmon | 10. Asian Style Poached Salmon | 9. Asian Style Poached Salmon | 8. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 11 | 11. Asian Style Poached Salmon | 12. Asian Style Poached Salmon | 11. Asian Style Poached Salmon | 10. Asian Style Poached Salmon | 9. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 12 | 12. Asian Style Poached Salmon | 13. Asian Style Poached Salmon | 12. Asian Style Poached Salmon | 11. Asian Style Poached Salmon | 10. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 13 | 13. Asian Style Poached Salmon | 14. Asian Style Poached Salmon | 13. Asian Style Poached Salmon | 12. Asian Style Poached Salmon | 11. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 14 | 14. Asian Style Poached Salmon | 15. Asian Style Poached Salmon | 14. Asian Style Poached Salmon | 13. Asian Style Poached Salmon | 12. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 15 | 15. Asian Style Poached Salmon | 16. Asian Style Poached Salmon | 15. Asian Style Poached Salmon | 14. Asian Style Poached Salmon | 13. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 16 | 16. Asian Style Poached Salmon | 17. Asian Style Poached Salmon | 16. Asian Style Poached Salmon | 15. Asian Style Poached Salmon | 14. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 17 | 17. Asian Style Poached Salmon | 18. Asian Style Poached Salmon | 17. Asian Style Poached Salmon | 16. Asian Style Poached Salmon | 15. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 18 | 18. Asian Style Poached Salmon | 19. Asian Style Poached Salmon | 18. Asian Style Poached Salmon | 17. Asian Style Poached Salmon | 16. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 19 | 19. Asian Style Poached Salmon | 20. Asian Style Poached Salmon | 19. Asian Style Poached Salmon | 18. Asian Style Poached Salmon | 17. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 20 | 20. Asian Style Poached Salmon | 21. Asian Style Poached Salmon | 20. Asian Style Poached Salmon | 19. Asian Style Poached Salmon | 18. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 21 | 21. Asian Style Poached Salmon | 22. Asian Style Poached Salmon | 21. Asian Style Poached Salmon | 20. Asian Style Poached Salmon | 19. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 22 | 22. Asian Style Poached Salmon | 23. Asian Style Poached Salmon | 22. Asian Style Poached Salmon | 21. Asian Style Poached Salmon | 20. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 23 | 23. Asian Style Poached Salmon | 24. Asian Style Poached Salmon | 23. Asian Style Poached Salmon | 22. Asian Style Poached Salmon | 21. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 24 | 24. Asian Style Poached Salmon | 25. Asian Style Poached Salmon | 24. Asian Style Poached Salmon | 23. Asian Style Poached Salmon | 22. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 25 | 25. Asian Style Poached Salmon | 26. Asian Style Poached Salmon | 25. Asian Style Poached Salmon | 24. Asian Style Poached Salmon | 23. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 26 | 26. Asian Style Poached Salmon | 27. Asian Style Poached Salmon | 26. Asian Style Poached Salmon | 25. Asian Style Poached Salmon | 24. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 27 | 27. Asian Style Poached Salmon | 28. Asian Style Poached Salmon | 27. Asian Style Poached Salmon | 26. Asian Style Poached Salmon | 25. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 28 | 28. Asian Style Poached Salmon | 29. Asian Style Poached Salmon | 28. Asian Style Poached Salmon | 27. Asian Style Poached Salmon | 26. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 29 | 29. Asian Style Poached Salmon | 30. Asian Style Poached Salmon | 29. Asian Style Poached Salmon | 28. Asian Style Poached Salmon | 27. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |
| 30 | 30. Asian Style Poached Salmon | 31. Asian Style Poached Salmon | 30. Asian Style Poached Salmon | 29. Asian Style Poached Salmon | 28. Asian Style Poached Salmon | • calc. 25mg • fiber 3g |

Primavera Shrimp Sauté

- 5. Once ready to serve, stir in choiced
parsley. Taste and adjust seasoning
accordingly.
- 6. Nutritional information per serving (1 cup):
Calories 440 (49% from fat) • Carbs, 15g • pro-
tein, 13g • fat, 23g • fiber, 1g • sodium, 400 mg.

4. When unit switches to keep warm, it is recommended to degrease the top of the liquid before sealing. Either remove grease with a blade or blot with a flat mop or paper towel.

3. Stir in the tomatoes, tomato paste and bay leaf and nestle the veal shanks in the liquid, being sure that the liquid comes halfway up the meat. Switch unit to Slow Cook on Low

1. Season the shanks on all sides with the sea salt and pepper.
2. Put the oil into the cooking pot of the Cuisinart® Multicooker and set to Brown/
Sauté at 400°F. Once hot, add the shanks.
Brown well on both sides, let stand 8 to 10
minutes per side, until deeply browned.
Remove and reserve. Put the butter into
the pot. Once melted, add the onion, leek,
carrots, celery, garlic, rosemary and thyme.
Stir until vegetables are soft and slightly
brown, about 5 minutes. Add the wine to
the pot and simmer until completely reduced.

1. Season the shanks on all sides with the sea salt.

- Makes about 6 to 8 servings
- Slow Cooker
- Settings: Brown/Saute
- Delicious yet versatile
- Serve over potatoes, pasta or breads.

ooso Boco

| | |
|---|--|
| 1 | medium onion, finely chopped |
| 1 | leek, white parts only, finely chopped |

(previous recipe)

| | | | |
|---|---|---|--|
| 1 | bonedless rib-eye roast, tied (about 4 pounds) | 2 | tablespoons olive oil tablespoons steak and roast rub |
|---|---|---|--|

Makes 12 to 15 servings

We love using a homemade rub, try some thought one will do. You can even use salt, pepper and fresh herbs.

Rib-Eye Roast

Steak and Roast Rub

| | |
|-----|--|
| 1. | Prepare the green chile. Line the cooking pot of the Cuisinart® Multicooker with poblanos peppers. Cover and set to Roast until tender. |
| 2. | Pounds poblano peppers |
| 3. | tablespoons vegetable oil |
| 4. | onion, finely chopped |
| 5. | red or yellow pepper, finely chopped |
| 6. | jarapeño peppers, finely chopped |
| 7. | chopped garlic cloves, finely chopped |
| 8. | tablespoons unbleached, all-purpose flour |
| 9. | cups chicken broth, low sodium |
| 10. | removed chicken, roasted, meat |
| 11. | corn husks |
| 12. | cup masa harina* |
| 13. | cups water |
| 14. | cup vegetable oil |
| 15. | tablespoon baking powder |
| 16. | teaspoons kosher salt |
| 17. | quarts water for steaming |
| 18. | 1. Prepare the masa: In a large bowl, using a hand mixer, mix together the masa, water, oil, baking powder and salt. |
| 19. | 2. Assemble tamales: Drain and rinse corn husks and lay flat. Hold one in your hand and spread about $\frac{1}{4}$ cup of masa dough onto the husk. You want to cover $\frac{2}{3}$ of the husk toward the wider end. Place about $\frac{1}{4}$ cup of chile on top of the masa. Fold the narrow end of the husk up into the tamale and then roll the sides together to enclose. |
| 20. | 3. Fill multicooker pot with 2 quarts of water and set the unit to Steam, fitted with the steaming rack. Load the tamales onto the rack and set timer to 1 $\frac{1}{2}$ hours. Check after 1 hour has passed — the husk should easily peel away from the slide and the masa should be set. |
| 21. | 4. Masa harina is flour made from the dried corn dough used to make tortillas, and can be found in specialty food stores or in the international aisle of most supermarket. |
| 22. | 5. Prepare the masa: In a large bowl, using a hand mixer, mix together the masa, water, oil, baking powder and salt. |
| 23. | 6. Assemble tamales: Drain and rinse corn husks and lay flat. Hold one in your hand and spread about $\frac{1}{4}$ cup of masa dough onto the husk. You want to cover $\frac{2}{3}$ of the husk toward the wider end. Place about $\frac{1}{4}$ cup of chile on top of the masa. Fold the narrow end of the husk up into the tamale and then roll the sides together to enclose. |
| 24. | 7. Repeat with remaining tamales. |
| 25. | 8. Fill multicooker pot with 2 quarts of water and set the unit to Steam, fitted with the steaming rack. Load the tamales onto the rack and set timer to 1 $\frac{1}{2}$ hours. Check after 1 hour has passed — the husk should easily peel away from the slide and the masa should be set. |
| 26. | 9. Masa harina is flour made from the dried corn dough used to make tortillas, and can be found in specialty food stores or in the international aisle of most supermarket. |
| 27. | 10. Prepare the green chile. Line the cooking pot of the Cuisinart® Multicooker with poblanos peppers. Cover and set to Roast until tender. |

Green Chile Lamales

| | | | | | | | | | | | | | | | |
|-----|--|-----|---|-----|--|-----|--|-----|--|-----|--|-----|--|-----|--|
| 3. | Remove the chile is cooking, pour boiling water over the corn husks to soak. Soak, until to steam tamales. | 4. | While the chile is cooking, pour boiling water over the corn husks to soak. Soak, until to steam tamales. | 5. | Prepare the masa: In a large bowl, using hand mixer, mix together the masa, water, oil, baking powder and salt. | 6. | Assemble tamales: Drain and rinse corn husks and lay flat. Hold one in your hand and spread about $\frac{1}{4}$ cup of masa dough onto the husk. You want to cover $\frac{2}{3}$ of the husk toward the wider end. Place about $\frac{1}{4}$ cup of chile on top of the masa. Fold the narrow end of the husk up into the tamale and then roll the slides together to enclose. | 7. | Repeat with remaining tamales. | 8. | Fill multicooker pot with 2 quarts of water and set the unit to Steam fitted with the steaming rack. Load the tamales onto the steamer and set timer to 1 $\frac{1}{2}$ hours. Check after 1 hour has passed - the husk should easily peel away from the slide and the masa should be set. | 9. | Masa harina is flour made from the dried corn dough used to make tortillas, and can be found in specialty food stores or in the supermarket aisle of most supermarkets. | 10. | Nutritional information per serving (1 tamale): Calories 204 (40% from fat) • carb. 14g • pro. 13g • fat 11g • sat. fat 2g • chol. 44mg • sod. 284mg • calc. 22mg • fiber 2g |
| 11. | While the chile is cooking, pour boiling water over the corn husks to soak. Soak, until to steam tamales. | 12. | Put oil into the cooking pot and set to Brown/Saute at 400°F. When the oil is hot, add the vegetables and garlic to the pot. Stir until smooth and bring to a simmer. Add the vegetables and garlic to the pot. Stir in the flour and cook for about 2 minutes. Stir in the chicken and the corn husks. | 13. | Slow Cook on High for about 2 to 4 hours. Reserve, chopped poblanos, and switch to Brown/Saute at 400°F. When the oil is hot, add the vegetables and garlic to the pot. Stir until smooth and bring to a simmer. Add the vegetables and garlic to the pot. Stir in the flour and cook for about 2 minutes. Stir in the chicken and the corn husks. | 14. | Prepare the green chile line the cooking pot with green chile. Line the cooking pot before using for the next step. | 15. | Put oil into a mixing bowl and cover with plastic wrap. Once cool to the touch, peel, clean any of the char from the sides, triming every 8 to 10 minutes, until all sides are charred (time will vary depending on the size and quantity of the peppers). Remove, trimming every 8 to 10 minutes, until all sides are charred (time will vary depending on the size and quantity of the peppers). Reserve. Carefully clean and roughy scrub the bottom of the pot before using for the next step. | 16. | Stir in the vegetables. Whisk in the broth, add the vegetables and garlic to the pot. Stir until smooth and bring to a simmer. Add the vegetables and garlic to the pot. Stir in the flour and cook for about 2 minutes. Stir in the chicken and the corn husks. | 17. | Slow Cook on High for about 2 to 4 hours. Reserve, chopped poblanos, and switch to Brown/Saute at 400°F. When the oil is hot, add the vegetables and garlic to the pot. Stir until smooth and bring to a simmer. Add the vegetables and garlic to the pot. Stir in the flour and cook for about 2 minutes. Stir in the chicken and the corn husks. | 18. | Slow Cook on High for about 2 to 4 hours. Reserve, chopped poblanos, and switch to Brown/Saute at 400°F. When the oil is hot, add the vegetables and garlic to the pot. Stir until smooth and bring to a simmer. Add the vegetables and garlic to the pot. Stir in the flour and cook for about 2 minutes. Stir in the chicken and the corn husks. |
| 19. | While the chile is cooking, pour boiling water over the corn husks to soak. Soak, until to steam tamales. | 20. | Put oil into the cooking pot and set to Brown/Saute at 400°F. When the oil is hot, add the vegetables and garlic to the pot. Stir until smooth and bring to a simmer. Add the vegetables and garlic to the pot. Stir in the flour and cook for about 2 minutes. Stir in the chicken and the corn husks. | 21. | Slow Cook on High for about 2 to 4 hours. Reserve, chopped poblanos, and switch to Brown/Saute at 400°F. When the oil is hot, add the vegetables and garlic to the pot. Stir until smooth and bring to a simmer. Add the vegetables and garlic to the pot. Stir in the flour and cook for about 2 minutes. Stir in the chicken and the corn husks. | 22. | Slow Cook on High for about 2 to 4 hours. Reserve, chopped poblanos, and switch to Brown/Saute at 400°F. When the oil is hot, add the vegetables and garlic to the pot. Stir until smooth and bring to a simmer. Add the vegetables and garlic to the pot. Stir in the flour and cook for about 2 minutes. Stir in the chicken and the corn husks. | | | | | | | | |
| 23. | While the chile is cooking, pour boiling water over the corn husks to soak. Soak, until to steam tamales. | 24. | Put oil into the cooking pot and set to Brown/Saute at 400°F. When the oil is hot, add the vegetables and garlic to the pot. Stir until smooth and bring to a simmer. Add the vegetables and garlic to the pot. Stir in the flour and cook for about 2 minutes. Stir in the chicken and the corn husks. | 25. | Slow Cook on High for about 2 to 4 hours. Reserve, chopped poblanos, and switch to Brown/Saute at 400°F. When the oil is hot, add the vegetables and garlic to the pot. Stir until smooth and bring to a simmer. Add the vegetables and garlic to the pot. Stir in the flour and cook for about 2 minutes. Stir in the chicken and the corn husks. | 26. | Slow Cook on High for about 2 to 4 hours. Reserve, chopped poblanos, and switch to Brown/Saute at 400°F. When the oil is hot, add the vegetables and garlic to the pot. Stir until smooth and bring to a simmer. Add the vegetables and garlic to the pot. Stir in the flour and cook for about 2 minutes. Stir in the chicken and the corn husks. | | | | | | | | |

Lemon Chicken with Rosemary

By the end of the cooking time,
the chicken in this dish falls apart,
making for a light and lemony dish that
will soon be a favorite.

The longer the pork is marinated, the more flavorful the end result will be.

Roasted Herb & Garlic Pork

Entrees

Makes 8 servings

1 pork loin roast (approximately

1/4 teaspoon freshly ground black pepper

cup unbleached, all-purpose flour
large onions, halved and sliced

well. Let marinade in the refrigerator for at least 2 hours and up to overnight.

cup emulsion (bowl), low sodium
tablespoon lemon zest
lemon, thinly sliced

all over with the salt and pepper. Put the roasting rack into the cooking pot of the roasting rack and set to Roast at 400°F. Put the marinaded pork on the rack. Cuisinart® Multicooker and set to Roast at 400°F. Put the marinaded pork on the rack.

Cuisinart® Multicooker set to Brown/Saute at 400°F.

4. Allow to rest 5 to 10 minutes before slicing.

3. Once unit is heated, put about half of
the chicken, skin side down, into the hot
cooking pot (just fill about 6 thighs fit in the
cooking pot). Cook lightly about 10 minutes.

- calc. 39mg • fiber 0g
- fat 33g • sat. fat 10g • chol. 119mg • sod. 367mg
- carbo. 1g • pro. 37g
- Calories 457 (66% from fat) • carb. 1g • pro. 37g
- Nutritional information per serving:

5. Reduce heat to 375°F. Saute onions and garlic for 6 to 8 minutes until softened. Stir in the rosemary sprigs and remaining 1/4 teaspoon of salt. Add the lemon juice, scraping up any brown bits that may remain on the cooking surface with a wooden spoon. Let juice come to a boil and reduce by half.
6. Remove from heat and let cool. Add the chicken broth and lemon zest and let cool to a boil.

- calc. 39mg • fiber 0g
- fat 33g • sat. fat 10g • chol. 119mg • sod. 367mg
- carbo. 1g • pro. 37g
- Calories 457 (66% from fat) • carb. 1g • pro. 37g
- Nutritional information per serving:

Caldo Verde

This satisfying soup of Portuguese origin is perfect on a cold winter evening.

The North African species complement this step nicely.

1000 1000 60000

Makes about 12 cups
Slow Cook
Settling; Brown/Saut 

fasapoon extra virgin olive oil

Pound smoked Spanish chorizo, cut in half lengthwise and then cut into

1 medium onion, finely chopped

| | | |
|---|------------------------|---------------------------------|
| 8 | garlic cloves, crushed | pound kale, rough stems removed |
|---|------------------------|---------------------------------|

2 Pounds Yukon Gold potatoes, peeled and roughly chopped
and cut into 1-inch dice (covered in

Cloud Water until ready to use, to avoid oxidation
1% *teaspoons kosher salt*

$\frac{1}{2}$ teaspoon freshly ground black pepper

1. Put the olive oil into the cooking pot of the

Sauté at 400°F. Once the oil shimmers across the pot, add the chorizo. Cook until

2. The amount of oil released from chorizo
chorizo is browned on both sides, about 8
minutes.

you are signing, you should have $\frac{1}{2}$ a cup of oil depending on the size of the containers. Tablespoon of oil remaining in the cooking pot, if the pan is dry, add some olive oil if there is an excessive amount of oil left out. Stir in the onion and garlic and cook until soft and lightly golden.

Note: Should there be excessive grease remaining in the bottom of the pot after brownining chlorizo in Step 6, refer to the instructions on page 6 of the instruction book for removal.

4. When time has expired, unit will switch to

3. Stir in the kale, drained potatoes, salt and pepper and toss to evenly coat with the oil. Finally stir in the chicken broth. Switch until Slow Cook on High for 4 hours.

out. Stir in the onion and garlic and cook until soft and lightly golden.

tablespoon of oil remaining in the cooking pot. If the pan is dry, add some olive oil. If

2. The amount of oil released from chorizo varies depending on the type of sausage you are using. You should have $\frac{1}{4}$ minutes.

across the pot, add the chorizo. Cook until chorizo is browned on both sides, about 8 minutes. Remove the chorizo from the pot and place it on a plate. Add the onions to the pot and cook until they are translucent, about 5 minutes. Add the garlic and cook for 1 minute. Add the tomatoes and their juice, the red wine, the oregano, the cumin, the paprika, the salt, the pepper, and the cayenne. Bring the mixture to a boil, then reduce the heat to a simmer. Cover the pot and let the mixture cook for 15 minutes. Remove the lid and let the mixture cook for another 10 minutes, until the liquid has reduced and the flavors have melded. Serve the chili with the chorizo on the side.

1. Put all ingredients together into the pot of the Cuisinart® Multicooker. Stir together to coat all ingredients well.

2. Set unit to Slow Cook on Simmer for 16 hours.

3. Once unit switches to Keep Warm, taste and adjust seasoning accordingly.

4. If you have the time, we recommend browning the meat prior to slow cooking. Do this on Brown/Saute at 400°F as the first step.

The goal of this dish is to have tender meat that falls apart when it is finished - a result of slow cooking process. That being said, it may take a minimum of 8 to 10 hours.

Additional information per serving (1 cup):

- Calories 620 (47% from fat) • carb. 45g • pro. 37g • fat 34g • sat fat 14g • chol. 119mg • sod. 698mg • cal. 1177mg • fiber 8g

Chicken Noodle Soup

This effortless yet soothing soup is choc full of good-for-you chicken and veggies.

- calc. 74mg • fat 9g • cho. 126mg • carb. 9g • pro. 20g
- fat 25g • sat. fat 9g • cho. 126mg • carb. 9g • pro. 20g
- Calories 343 (65% from fat) • carb. 9g • pro. 20g
- calc. 74mg • fat 9g • fiber 1g

Note: Should there be excessive grease browning during the bottom of the pot after instructions on page 6 of the instruction book for removal.

*Shrimp stock is a key ingredient for this dish, plus it is easy to make with the shells from the shrimp used in the recipe. However, over rice.

desired, set to Keep Warm for serving.

so wait until just before serving to add. If shrimp will take only 5 minutes to cook, this step is to add the shrimp. The

minutes. Taste and adjust seasoning.

hours. Once unit switches to keep warm, stir in the okra; switch to Brown/Sauté at 275°F to simmer for 30 minutes.

4. Add the reserved cooked sausages and switch unit to Slow Cook on Low for 4

Continue whisking until all ingredients are incorporated.

are well incorporated, slowly whisk in the shrimp stock, using a nonstick whisk.

pot. Stir in Creole seasoning and salt - stir over heat for 1 minute. Stir in diced tomatoes and bay leaf. Once all ingredients

again scrape any brown bits that may have accumulated on the bottom of the cooking

Continue to cook for another 5 minutes. Stir in the remaining 1/4 cup of white wine and

color, raise temperature to 325°F , stir in the onion and celery; sauté for about 5

3. Once the roux has reached the appropriate
thickness.

this step as the roux could burn if it is not occasionally stirred and a low heat is not

It is important to keep a close eye during butter, approximately 30 to 40 minutes. When the butter and seasonings the sides of a pan.

the roux. The roux will at first be very thick; continue stirring roux occasionally until it is

the butter with a wooden spoon so that the mixture comes together – this is called

2. Lower the heat to 275°F and add the butter.

the bottom of the pan. Turn over and serve. Carefully wipe out bottom of pan with a paper towel.

the white wine in order to scrape up all the
brown bits that may have accumulated on
the sides of the pan.

Sauté at 400°F. Once the oil is hot, add the diced sausage and cook until browned all

1. Put the oil into the cooking pot of the Cuisinart® Multicooker and set to Brown/

2 pounds large shrimp, peeled and rinsed

10 cups shrimp stock (see page 7)*
10 ounces okra, sliced, fresh or frozen

Shrimp & Chorizo Gumbo

1. Put the oil into the cooking pot of the "Cuisinart" Multicooker and set to Brown/
Sauté at 400°F. Once hot, add the chopped
onions, jalapeños, peppers and garlic and stir
together until soft and fragrant, about 5 to 8
minutes.
2. Add the ground beef and break apart with
a wooden spoon once it is added to the
pot. Stir in the chili powder, oregano, salt
and cayenne and continue cooking until the
meat is completely cooked through.
3. Add the crushed and diced tomatoes.
4. Taste and adjust seasoning accordingly.
Leave on Keep Warm until ready to serve.

Calories 214 (53% from fat) • Carbs: 9g • Prot: 15g
• Fat: 13g • Sat: fat: 5g • Chol: 51mg • Sod: 895mg
• Calc: 54mg • Fiber: 3g

Nutritional Information per Serving (1 cup):

Put the butter into the cooking pot of the Cuisinart® MultiCooker and set to Broil/
Sauté at 375°F. Once melted, stir in the chopped leeks, onion and carrots. Sauté until
vegetables are soft and fragrant, about 5
to 8 minutes. Stir in the garlic, mushrooms,
salt, thyme and bay leaf. Cook until
mushrooms release most of their moisture
and have cooked down considerably, up to

- calc. 35mg • fiber 4g
- fat 6g • sat. fat 1g • chol. 0mg • sod. 808mg
- Calories 111 (43% from fat) • carb. 13g • pro. 4g

Nutritional information per serving (1 cup):

it you do not have an immersion blender, you can use a countertop blender. Divide the solids from the liquid and add some of the liquid to the blender, then follow by about $\frac{1}{3}$ of the solids. Blend until smooth. Repeat with the remaining ingredients.

Rustic Lomato Soup

Soups & Stews

Sautéing the vegetables gives the soup a rich, sweet flavor.

An easy-to-make stock - an essential ingredient than preparing your own

homemade stocks.

Shrimp Stock

Settings: Brown/Sauté

Makes about 10 cups

2 pounds shrimp

1/2 teaspoon olive oil

2 large onions, roughly chopped

1 large leek, washed well with

4 pounds beef bones

1 large onion, cut into eighths

2 medium carrots, peeled and cut into

4 medium celery stalks, cut into 2-inch

12 bay leaves

1/4 cup dry white wine

2 large celery stalks, cut into 1-inch

12 cups cold water

1. Peel shrimp. Reserve shells. Wrap shrimp

2. Set the Cuisinart® Multicooker to Brown/

3. Switch to Slow Cook on Low for 4 hours.

4. Once unit switches to Keep Warm, strain

stock, discarding the shells and vegetables.

Use immediately or cool to place in

containers for storage in refrigerator or

freeze. *

5. Shrimp stock will keep in the refrigerator up

to three days, or two months in the freezer.

Nutritional information per serving (1/4 cup):

• cal. 136mg • fiber 0g

• fat 0g • sat. fat 0g • chol. 0mg • sod. 106mg

Calories 19 (14% from fat) • carb. 3g • pro. 3g

• carb. 20mg • fiber 0g
• fat 2g • sat. fat 1g • chol. 3mg • sod. 28mg
Calories 42 (15% from fat) • carb. 3g • pro. 3g
Nutritional information per serving (1/4 cup):

Stock will keep in refrigerator for up to one

week, or two months in a freezer.

High for 5 to 6 hours.

the cooking time by a few hours, or cook on

high for 5 to 6 hours.

While we recommend a long cooking time

to better develop the flavors, it is not entirely

necessary. If time is short, you can reduce

the cooking time by a few hours.

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Roasted Beef Stock

Settings: Roast

Slow Cook

Makes about 10 cups

4 pounds beef bones

1 large onion, cut into eighths

1 large leek, washed well with

2 medium carrots, peeled and cut into

4 medium celery stalks, peeled and cut into

2 medium onions, roughly chopped

1 large leek, washed well with

4 pounds beef bones

1 large onion, cut into eighths

1 large leek, washed well with

4 pounds beef bones

1 large onion, cut into eighths

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4 pounds beef bones

1 large onion, cut into eighths

1 large leek, washed well with

4 pounds beef bones

1 large onion, cut into eighths

1 large leek, washed well with

4 pounds beef bones

1 large onion, cut into eighths

Turkey Swedish Meatballs

5. Prepare the gravy. Add the remaining butter to the cooking pot. Once it is melted and foamy, whisk in the flour. Stirring constantly with a wooden spoon, cook until the butter flour mixture is lightly browned. Once it is browned, slowly whisk in the broth. Bring to a boil and let cook until thickened, about 10 minutes. Reduce heat to 300°F and stir in the sour cream.

6. Put all of the reserved meatballs into the cooking pot with the gravy. Raise heat to 350°F and bring to a boil. Let boil for about 10 minutes to coat the meatballs with the thickened gravy.

7. Reduce heat to 250°F and keep on this temperature until ready to serve. (Note: the meatballs can be served right after boiling in Step 6. This additional time is optional, but adds to the flavor and cohesiveness of the dish.)

Nutritional Information per meatball:

- Calories 121 (53% from fat) • Carb. 4g • Pro. 10g • Fat 7g • Sat. fat 3g • Chol. 90mg • Sod. 390mg
- Calc. 28mg • Fiber 0g

1. Put the milk into a liquid measuring cup and add the bread. Let soak, reserve.

2. While the bread is soaking, combine the celery, turkey, onion, pepper, baking powder, spices and egg in a large mixing bowl. Squeeze the milk out of the bread and add the bread to the turkey mixture. With gentle hands, mix together until fully combined. You want to mix as little as possible, because if you over-mix, the meatballs will be tough. Form into 1-inch meatballs.

3. Put 1/4 tablespoon of the butter into the cooking pot of the Cuisinart® Multicooker set to Brown/Sauté at 375°F. Once the butter melts and is hot and foamy, add the meatballs in about four batches so not to overcrowd the pan (overcrowding the pan will lead to poor browning and bring down butter melts and is hot and foamy, add the meatballs in about four batches so not to overcrowd the pan (overcrowding the pan will lead to poor browning and bring down the heat).)

4. Turn the meatballs every minute or two until fully browned. Remove, reserve and repeat until all are fully browned.

Maple Cinnamon Oatmeal

What a delightful aroma to wake up to in the morning! Prepare your oatmeal the night before so it will be ready for your family to start the day right.*

Setting: Slow Cook

Makes eight 1-cup servings

2½ cups steel cut oats

4 cups water

4 cups milk (may use whole or lowfat), divided

3 tablespoons pure maple syrup

2 cinnamon sticks

½ teaspoon kosher salt

1½ cups raisins or any other dried fruit (or a larger dried fruit variety), chop into small, bite-size pieces

1. Put the oats, water, 2 cups of milk (substitute with water if preparing in advance), maple syrup, cinnamon sticks, salt, raisins and dried fruit into the cooking pot of the Cuisinart® Multicooker.

2. Select Slow Cook on Low and set time for 2½ hours.

3. Once unit switches to Keep Warm, stir the remaining 2 cups of milk into oatmeal. Remove cinnamon sticks and serve immediately.

Calories 39 (16% from fat) • carb. 56g • pro. 11g • fat 6g • sat. fat 2g • chol. 10mg • sod. 140mg • calc. 164mg • fiber 6g

Nutritional Information per serving:

*If programming the oatmeal overnight, use all water for cooking. Stir 2 cups of milk into oatmeal as instructed once cooking time is finished and the unit has switched to Keep Warm.

Calories 307 (21% from fat) • carb. 21g • pro. 13g • fat 19g • sat. fat 9g • chol. 205mg • sod. 497mg • calc. 243mg • fiber 1g

Nutritional Information per serving:

3. Once time has expired, the unit will automatically switch to Keep Warm. Add the remaining ingredients; toss to combine and cover. On Low for 3½ hours. Add the remaining oil to the cooking pot of the Cuisinart® Multicooker and set to Brown/

2. Switch from Brown/Sauté to Slow Cook set

1. Put the oil into the cooking pot of the Cuisinart® Multicooker and set to Brown/Sauté at 350°F. Once the oil is hot, add the garlic, onion and a pinch of the salt. Sauté until golden and fragrant, about 3 to 5 minutes.

3. Once time has expired, the unit will automatically switch to Keep Warm.

4.ounces baby spinach

½ teaspoon freshly ground black pepper

¾ teaspoon ground nutmeg

1 cup heavy cream

1 cup whole milk

1 large egg, beaten

1 pinch ground nutmeg

1 pinch cubes

1 loaf (1 pound) challah bread, cut into 1-inch cubes

1 teaspoon sea or kosher salt, divided

1 garlic clove, finely chopped

1 tablespoon extra virgin olive oil

Makes twelve 1-cup servings

Settings: Brown/Sauté

This is a delicious dish to have at a brunch for a crowd. The flavors are rich and it only takes a few steps to complete.

Setting: Slow Cook

Makes eight 1-cup servings

1. garlic clove, finely chopped

1 loaf (1 pound) challah bread, cut into 1-inch cubes

1. Put the oil into the cooking pot of the Cuisinart® Multicooker and set to Brown/Sauté at 350°F. Once the oil is hot, add the garlic, onion and a pinch of the salt. Sauté until golden and fragrant, about 3 to 5 minutes.

2. Switch from Brown/Sauté to Slow Cook set

3. Once time has expired, the unit will automatically switch to Keep Warm.

Calories 307 (21% from fat) • carb. 21g • pro. 13g • fat 19g • sat. fat 9g • chol. 205mg • sod. 497mg • calc. 243mg • fiber 1g

Nutritional Information per serving:

Calories 307 (21% from fat) • carb. 21g • pro. 13g • fat 19g • sat. fat 9g • chol. 205mg • sod. 497mg • calc. 243mg • fiber 1g

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Calories 307 (21% from fat) • carb. 21g • pro. 13g • fat 19g • sat. fat 9g • chol. 205mg • sod. 497mg • calc. 243mg • fiber 1g

Nutritional Information per serving:

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Nutritional Information per serving:

RECIPES

Breakfast & Starters

| | |
|------------------------------------|----|
| Spinach & Gruyere Breakfast Strata | 19 |
| Primavera Shrimp Sauté | 20 |
| Asian Style Poached Salmon | 21 |
| Broccoli Rabe with Sausage | 22 |
| Buttery Dinner Rolls | 23 |
| Roasted Beets | 24 |
| Garlic-Rosemary Beans | 25 |
| Macaroni & Cheese | 26 |
| Cannoli Cheesecake | 26 |
| Dense Chocolate Cake | 26 |
| Apple Butter | 27 |
| Mushrrom Barley Soup | 28 |
| Beef Stew | 29 |
| Super Chili | 30 |
| Dulce de Leche | 30 |
| Fruit Crisp | 30 |
| New York-Style Cheesecake | 30 |
| Rice Pudding | 30 |

Desserts

| | |
|---------------------------|----|
| Apple Butter | 25 |
| Applesauce | 25 |
| Cannoli Cheesecake | 26 |
| Dense Chocolate Cake | 26 |
| Apple Butter | 26 |
| Mushrrom Barley Soup | 27 |
| Beef Stew | 28 |
| Super Chili | 28 |
| Dulce de Leche | 28 |
| Fruit Crisp | 28 |
| New York-Style Cheesecake | 29 |
| Rice Pudding | 29 |
| Shrimp & Chorizo Gumbo | 30 |
| Spinach Dahl | 30 |
| Beef Stew | 30 |
| Moroccan Lamb Stew | 30 |
| Caldo Verde | 30 |

Soups & Stews

| | |
|---|----|
| Roasted Herb Pork | 14 |
| Lemon Chicken with Rosemary | 14 |
| Roasted Stuffed Turkey Breast | 15 |
| Herb Roasted Chicken with Roasted Root Vegetables | 16 |
| Chicken with Three Peppers | 16 |
| Green Chile Tamales | 17 |
| Steak and Rub | 17 |
| Rib-Eye Roast | 18 |
| Guinness Braised Short Ribs | 18 |

Entrees

Instruction
Booklet
Reverse Side

Cuisinart®

Recipe Booklet

Cook Central™ 4-in-1 Multicooker
MSC-800 Series



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