



**PERFECT
COOKER™**

MANUAL & RECIPE BOOK

For Model Numbers RC 301M - 3 Cup
RC 501M - 5 Cup

**IMPORTANT: Do Not Use This Cooker Until
You Have Read This Entire Manual Thoroughly.
FOR HOME USE ONLY**



PERFECT
COOKER™

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THIS COOKER IS PERFECT...

For everyone who loves the ease and convenience of fast cooked gourmet meals made in one pot and portioned perfectly for one or two people.

You are about to discover why so many busy food lovers are switching to Perfect Cooker™ ... No more messy stove tops, hot kitchens or tedious clean ups. And it's portable—just lock the lid, grab the handle and your meal is good to travel... easy to re-heat using any AC outlet.

For decades, our culinary design division has created some of the most useful and popular kitchen appliances for worldwide use.

Perfect Cooker™ is the latest in our distinguished line.

We have tested and perfected the right combination of materials, cooking surfaces and electronic technology guaranteed to deliver perfect results every time.

The locked cooking chamber builds up heat while it seals in flavor and nutrition. The result ... meals cook faster and taste a whole lot better.

Perfect Cooker™ will provide you many years of delicious meals... but before you begin it is very important that you read this entire manual making certain that you are totally familiar with its operation and precautions.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read and follow all instructions carefully.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.
- Always be sure the Lid Vent is clear of all food debris before use. A clogged vent may cause steam and excess pressure to build up.
- Do not touch hot surfaces. Use pot holders or oven mitts.
- To protect against electric shock do not immerse or rinse cords or plugs in water or other liquids.
- Unplug from outlet when not in use and before cleaning. Allow to cool before handling components.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Do not use any attachments or utensils that were not recommended or supplied by the manufacturer. The use of attachments not recommended for use by the manufacturer may cause serious hazardous situations including personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, simply remove plug from wall outlet.
- Do not use appliance for anything other than its intended use.
- This appliance cooks using extreme heat and a small amount of pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See

Instructions For Use.

- Never fill the unit above the MAX LINE in the Inner Pot. When using foods that expand during cooking such as rice or dried beans, follow the recipe carefully for those products, and as a rule of thumb, do not fill the unit above the “halfway” point. Overfilling may cause clogging, allowing excess pressure to develop. See Instructions For Use.
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti, can foam, froth, sputter, and clog the steam vent. Recipes using these items must be followed carefully to avoid problems.
- Always check the Lid Steam Vent for clogs before use.
- This appliance has been designed for use with a 120V electrical outlet only. Do not use any other electrical outlet.
- The Perfect Cooker™ generates extreme heat and steam in its operation. All necessary precautions must be taken to avoid fire, burns and other personal injury during its operation.
- When in operation, The Perfect Cooker™ requires sufficient air space on all sides including top and bottom. Never operate the unit near any flammable materials such as dish towels, paper towels, curtains, paper plates, etc.
- Always plug the electrical cord directly into the wall outlet. Never use this unit with an extension cord of any kind.
- Anyone who has not fully read and understood all operating and safety instructions contained in this manual is not qualified to operate or clean this appliance.
- If this unit falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
- Do not operate this appliance on an unstable surface.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
- **CAUTION: TO REDUCE RISK OF ELECTRIC SHOCK, COOK ONLY IN THE REMOVABLE INNER POT.** Do not immerse the housing or base in water. Before use: clean the bottom of the Inner Pot and the surface of the heater plate. Insert the Inner Pot, turning it slightly clockwise and counterclockwise until you are sure it is sitting correctly on the heater plate. Failure to do so will prevent proper operation and may cause damage to the unit.
- **CAUTION: HOT SURFACES.** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.



SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a dedicated electrical circuit.

SPECIFICATIONS

For Perfect Cooker™ 3 and 5 Cup Models

Model # Capacity	Power Rating	Functions	Operating Temp			
			°C	°F	°C	°F
RC301M - 3 Cup	120V, 60HZ, 200W	Cook & Warm	Cook 100-103	212-217	Warm 60-80	140-176
RC501M - 5 Cup	120V, 60HZ, 250W	Cook & Warm	Cook 100-103	212-217	Warm 60-80	140-176

- When unit is plugged in, WARM will appear on LED display.
- Power Cord Length: 1 Meter.
- Inner Pot cooking surface: High Quality Non-Stick.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY

PARTS & ACCESSORIES

IMPORTANT: Your Perfect Cooker™ has been shipped with the components shown below. Check everything carefully before use. If any part is missing or damaged, do not use this product and contact shipper using the customer service number located on the back cover of the owner's manual.



GETTING STARTED

Before using the Perfect Cooker™ for the first time, wash the Inner Pot (C), the Outer Lid (A) and the Inner Lid (B) with warm soapy water, a dish cloth or non abrasive sponge. To separate the Inner and Outer lids for cleaning, simply grasp the medium rubber gasket of the Inner Lid and pull out gently. Rinse all with clean water and dry thoroughly.

To insure proper operation, reassemble the Outer and Inner lids by aligning both Steam Vents (H&I) and push together gently until both lids are fully joined. Rinse and towel dry the Inner Pot. The Perfect Cooker™ is now ready for use.

General Operating Instructions

- Never load Inner Pot above the MAX line (see below). Rotate the Inner Pot to make certain that it is seated properly on the Heating Plate.
- Always be certain the Steam Vents are clear of any obstructions.
- Attach the AC Cord (E) to the Base Unit (D) then plug the AC Cord into a dedicated 120V wall outlet.
- Place ingredients in the Inner Pot as per the recipe. Place the Inner Pot into the Base Unit. Put on the Outer Lid (A). When properly placed the lid will not rotate. Secure lid with Lid Locks (J).



Note: The Perfect Cooker™ remains in Heat (cook) Mode until the unit reaches a predetermined internal temperature. Once that temperature is reached, the unit automatically switches to Keep Warm Mode preventing overcooking or burning. Follow the procedures and “cook times” shown in the recipe booklet until you become fully familiar with unit’s operation

CAUTION

Inner Pot gets HOT after cooking. Be careful when removing. Always use silicone grips or pot holders.

CONTROL PANEL ONE MAIN CONTROL SWITCH DOES IT ALL



CONTROL SWITCH



IMPORTANT:

When your food is ready to serve, unplug the AC power cord from the wall outlet. Using oven mitts or pot holders, unlock the Lid Locks and remove the Outer Lid. Using the Serving Spoon supplied with this unit, transfer the food to your plate or a serving dish. If you choose to remove the Inner Pot be sure to handle it with oven mitts or pot holders to avoid possible injury from the Lid, Inner Pot or food.



SMART TECHNOLOGY

Monitors food to regulate cooking. Unit automatically goes into Keep Warm mode when programmed temperature is reached.



Food To Go!

Prepare meals to go with your Perfect Cooker™. Great for the office or anywhere that has a 120V electrical outlet. The locked lid keeps food warm... or simply plug in and re-heat when you're ready to eat.

Note: Use caution when handling Lid and Inner Pot after heating.

1. Place the Inner Pot with ingredients into the Base Unit.
2. Cover and lock the Outer Lid in place.
3. Attach AC cord to Base Unit.
4. Plug into AC outlet.

When the unit is first plugged in The Warm LED light will be illuminated. Push the Control Switch down, then the Cook LED will illuminate. When the cooking process is complete, the Cook LED will go out, the Control Switch will go to the off position, and the Warm LED will automatically come on. The Perfect Cooker™ will keep the food warm until you are ready to serve



CARE & CLEANING

TO CLEAN: After use, unplug unit and allow to cool completely before cleaning. The Perfect Cooker™ must be cleaned thoroughly after each use in order to prevent damage caused by a build-up of food or cooking residue.

Caution: Never immerse the Base Unit in water or any form of liquid.

Before cleaning the Base Unit, first make sure it is unplugged from the AC outlet. Using a soft, damp, dish cloth or sponge wipe the inside and outside surface using a mild soap. Never use abrasive cleaners of any kind on this unit.

For proper cleaning the Rubber Gasket should be removed. Using the Pull TAB located beneath the Lid, remove the Pot Lid Liner that holds the Gasket. After cleaning re-attach Gasket to Lid Liner and snap back in place.

To clean the Lid, grasp the medium rubber gasket of the Inner Lid then pull gently but firmly to separate it from the Outer Lid (as shown above). Wash both with warm soapy water, a dish cloth or non-abrasive sponge. Carefully check and clean the Steam Vents (pg.3 H & I) to remove any food or debris.

The Inner Pot should be cleaned using warm soapy water, a dish cloth or non-abrasive sponge. Do not place parts in a dishwasher. Dry all components thoroughly, re-assemble the unit and store it on the counter top or with your other kitchen appliances.

HELPFUL HINTS

- For best results, it is suggested that you do not use the WARM function for more than 5 hours.
- If the Cooker switches to WARM before the food is done, you will need to add more liquid.
- Foods that are overly sweet or oily can cause the Cooker to switch to WARM earlier than desired. If this happens, add some liquid.
- When baking in the Cooker, it is usually necessary to push COOK more than once. You will need to wait for about 5 minutes after the machine switches to WARM to be able to press it back to COOK. This is normal.
- The temperature of the WARM setting is 100-103 degrees. This is hot enough to cook foods and far too hot for any bacteria to grow or for food to spoil. It is very safe to keep foods at this setting for several hours.
- Do not double recipes in the Cooker. The tightly closed Lid will force excess hot liquid out of the steam vent. If this happens, unplug the unit and allow it to cool thoroughly before unlocking the lid to avoid possible injury.

MANUFACTURER'S LIMITED WARRANTY

The manufacturer warrants that your Perfect Cooker™ is free of defects in materials and workmanship and will, at its option, repair or replace any defective Perfect Cooker™ that is returned to it. All parts and components of the Perfect Cooker™ are warranted for 60 days from the original date of purchase. This warranty is valid only in accordance with the conditions set forth below:

1. Normal wear and tear are not covered by this warranty. This warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.
2. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated. This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.
3. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
4. Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this warranty. The manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.
5. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Procedure for Warranty Repairs or Replacement:

If warranty service is necessary, the original purchaser must pack the product securely and send it postage paid with a description of the defect, proof of purchase, and a check or money order for \$9.99 to cover return postage and handling to the following address:

Perfect Cooker™, P.O. Box 3007, Wallingford, CT 06492.

RECIPES

In many of the following recipes, we have a technique for using the cook feature. Once you press the Cook button, the unit will heat up. When the unit has reached the allotted temperature, it will switch over to keep warm. At this point, there is still enough heat left to continue cooking the food inside. Then the Keep Warm setting is like a slower cooker and will continue cooking recipe.

ASIAN NOODLE BOWL

1/2 seared chicken breast
1/4 carrot, peeled, shredded
1/2 bunch scallions, chopped
1 tsp. ginger, chopped
2 garlic cloves, chopped
1/4 red pepper, julienned
1/4 yellow pepper, julienned
4 French green beans
4 snap peas, sliced
4 baby corn
2 oz. rice noodles (dry - rolled up)
1 cup chicken stock
2 tbsp. red miso paste

- Place the Inner Pot into the Perfect Cooker.
 - Add the chicken stock, and miso mix.
 - Add in the rest of the ingredients.
- Secure the Lid and Press the Cook button.
 - Cook for 10 minutes.
- Then you can either switch to Keep Warm or serve.



RASPBERRY BREAD PUDDING



2 cups soft bread, cubed
10 raspberries
1 egg
6 oz. heavy cream
2 oz. sugar
1/2 tsp. vanilla extract

- In a mixing bowl mix the last 4 ingredients until smooth.
- When smooth, add in the cubed bread, let the liquid soak into the bread. Then fold in the raspberries.
- Spray the Inner Pot well. Place the Inner Pot into the Perfect Cooker, and press down on the Cook button.
- Add in the butter and melt, then add in bread mixture.
- Place the Lid on the Perfect Cooker, lock in place and press down on the Cook button.
- After 12 minutes, carefully remove Inner Pot from Perfect Cooker and flip over Bread Pudding.
- Then return to Inner Pot, press down on the Cook button, and cook for 10 minutes.
- Let cool remove and serve.

PEPPERONI CALZONE

8 oz. pizza dough
1/4 cup ricotta cheese
2 tbsp. mozzarella, shredded
12 pc. Pepperoni
1 tbsp. grated cheese
1/4 red pepper, sliced
Dash salt and pepper

Roll out the dough thin. Layer all the ingredients on the dough on one side. Fold over and seal everything in.

- Place the Inner Pot into the Perfect Cooker.
 - Place in the Inner Pot.
 - Secure the Lid and Press the Cook Button.
- At 10 minutes, flip over the calzone and press Cook button.
 - Cook for 10 minutes.
 - Check to see both side are golden brown.



CHEESECAKE



8 oz. cream cheese
1/4 cup sugar
1 egg
1/2 tsp. vanilla extract
1 tsp. butter

- In a mixing bowl, whip the egg and the sugar until smooth.
- Mix in the cream cheese and vanilla until smooth.
- Place the Inner Pot into the Perfect Cooker, rub butter on the walls of the Inner Pot.
- Pour the cream cheese mixture into the Inner Pot.
- Press the Cook button. Secure the Lid and press the Cook button.
- When it goes to Keep Warm (15 minutes), cool for 5 minutes. Repeat cooking cycle.
- Press the Cook button, cook for 20 minutes, cool for 5 minutes.
- Remove the Inner Pot and let it set in the refrigerator for 1-2 hours.
- Remove from the Inner Pot, top with your favorite topping.

CHICKEN POT PIE

1 chicken breast, cubed
1 can cream of celery soup
1/2 onion, chopped
8 oz. peas and carrots (frozen)
2 cups heavy cream
4 small biscuits

- Place the Inner Pot into the Perfect Cooker.
 - Place the biscuits in the Inner Pot, around the sides and bottom.
- Mix the soup, chicken, peas and carrots and place into the biscuit.
- Secure the Lid. Press the Cook button once.
 - At 12 minutes, press the Cook button.
- At 25 minutes, remove from Inner Pot and serve.



FETTUCCINE ALFREDO



3 nests rolled fettuccine noodles
1 cup heavy cream
1/2 cup water
1/4 cup grated Parmesan cheese
Dash salt and pepper

- Place the Inner Pot into the Perfect Cooker.
- Add in all the ingredients and mix.
- Secure the Lid and Press the Cook Button.
- At 15 minutes, stir the pasta.
- At 8 minutes, the pasta is al dente. Turn off the Cooker.
- Or cook for a few more minutes to preferred tenderness. Unplug the Cooker.
- Serve the pasta.

JAMBALAYA

1 chicken breast, diced
1 Andouille sausage, sliced
4 oz. chicken stock
1/4 red pepper, diced
1/4 green pepper, diced
1 celery stalk, diced
1/2 onion, diced
2 okra, sliced, fresh or frozen
1 tbsp. flour
1 tbsp. olive oil
1 tsp. Cajun spice
Salt and pepper to taste

- Place the Inner Pot into the Perfect Cooker.
- Add in the oil, chicken, Andouille, and brown the meat.
 - Add the flour. Stir to incorporate the flour.
 - Add the rest of the ingredients.
- Secure the Lid then press the Cook button.
Cook for 15 minutes.



PENNE ALLA VODKA



2 cups penne
1 cup crushed tomatoes
2 oz. vodka
1/2 cup cream
1/2 cup chicken stock
1 clove garlic
1 tsp. olive oil
1 oz. grated cheese
Dash salt and pepper

- Place the Inner Pot into the Perfect Cooker.
- Fill the inner pot with pasta.
- Mix the liquids together: crushed tomato, vodka, cream, and stock.
- Add in all the ingredients and mix.
- Secure the Lid and press the Cook button once.
- At 6 minutes, the pasta is al dente. Turn off or cook for a few more minutes to preferred tenderness.

LASAGNA

5 no bake lasagna sheets
3 meatballs, sliced
12 oz. pasta sauce
1 egg
1 cup ricotta cheese
2 tbsp. Parmesan cheese
1/4 cup mozzarella, shredded

- Place the sheets of pasta in hot water to soften, 5 minutes.
- Mix the cheeses and the egg together.
- Mix 3/4 cup of sauce with sliced meatballs.
- Pour in 1/2 cup sauce into the Inner Pot on the bottom.
- Shake off excess water from the lasagna and lay the sheets on the bottom and up the sides. The pasta should hang over the Inner Pot.
- Place a layer of cheese mixture down. Fold in one sheet of pasta on top.
- Add a layer of the meatballs and fold down another sheet.
- Add the rest of the cheese mixture and fold down another layer. Pour the rest of the sauce on top and sprinkle some mozzarella on top.
- Secure the Lid and press the Cook button once.
- Come back at 15 minutes, press the Cook button again.
- Come back at 45 minutes press the Cook button again.
- Come back at 1 hour. Turn off by unplugging unit.
- Let rest for 5-10 minutes to set, then serve.

EGG MUFFIN

1 English muffin
1 egg
1 tsp. butter
1/4 cup shredded cheddar cheese

Recipe works better with a toasted English muffin

- Place the Inner Pot into the Perfect Cooker; press down on the Cook button.
- Add in the butter and melt; place the bottom of the English muffin into the Inner Pot.
- Crack the egg over the English muffin, cover with cheese, and place the top of the English muffin over the cheese.
- Place the Lid on the Perfect Cooker. Lock in place and press down on the Cook button.
- Cook 12 min then flip over. Cook 10 min.

MAC AND CHEESE



2 cups elbow pasta
12 oz. heavy cream
1 cup water
1 cup shredded cheddar and 1/2 cup on top
1/2 tsp. cornstarch
Dash salt and pepper

- Place the Inner Pot into the Perfect Cooker.
- Place all the ingredients into the Inner Pot.
- Secure the Lid and press the Cook button.
- At 10 minutes, stir and press the Cook button.
- 6 minutes later, the pasta is done.

MEATLOAF

- 1 lb. ground beef
- 1 egg
- 1/3 cup breadcrumbs
- 1/4 cup ketchup
- 1 tsp. Worcestershire sauce
- 1 tsp. mustard
- 1 oz. onions, diced small
- 1/2 tsp. black pepper
- 1/2 tsp. salt
- 2 tbsp. ketchup - for sauce on top
- * This makes 2 batches.

- In a bowl add all the ingredients except the meat.
- Mix together until all the ingredients are incorporated .
 - Add in the meat, mix together until meat has absorbed all of the previous ingredients.
- Mold meat into large hamburger and place into the Inner Pot.
 - Place the Inner Pot into the Perfect Cooker.
 - Place the Lid on the Perfect Cooker lock in place and press down on the cook button.
- After 15 minutes, remove meatloaf from the Perfect Cooker. Flip it over and return to Inner Pot.
 - Spread ketchup over the top.
- Place the Lid on the Perfect Cooker, lock in place and press down on the cook button and cook for 15 minutes.
 - Remove and serve.



OATMEAL



1 cup water
4 oz. steel cut oatmeal
pinch of salt

- Place the Inner Pot into the Perfect Cooker.
- Add in the water.
- Secure the lid and Press the Cook Button.
- When the water is boiling, add in the oatmeal and stir.
- Push the Keep Warm button and let it sit for 15 minutes or until most of the water is absorbed by the Oats.
- Remove and serve with your favorite toppings.

OMELET

4 eggs, whipped
2 oz. Spinach, fresh, chopped
1/2 onion, diced
1/2 red pepper, diced
1/4 cup shredded cheddar
Dash salt and pepper

1 tbsp. olive oil (for cooking)

In a bowl, crack the eggs and whip until smooth.
Add in the rest of the ingredients.

- Place the Inner Pot into the Perfect Cooker, and press down on the Cook button.
 - Add in the olive oil, add in egg mixture.
- Secure the Lid and press the Cook button once.
- Once the unit goes to Keep Warm, press the button again or keep in the Keep Warm mode until fully cooked to your liking.



BEEF FIESTA BOWL

4 oz. ground beef

1-1/2 cup salsa

3/4 cup chicken stock

1/3 cup rice

8 oz. (fiesta mix) frozen black beans, corn, onions, peppers

- Place the Inner Pot into the Perfect Cooker.
- Add in all the ingredients. Mix.
- Secure the Lid and press the Cook button once. Cook for 15 minutes.
- Remove from Inner Pot and pour over taco bowl.

For the Bowl:

• Buy a large taco bowl, or:

- Take an extra large tortilla, spray a metal cooking bowl, place tortilla inside the bowl, and bake in an oven at 375 degrees for about 10 minutes until bowl is hard but not burnt.
- Place shredded lettuce into bottom of tortilla bowl.
- Place the ground beef from above onto lettuce. Add: shredded lettuce, cheddar cheese, jalapenos, tomatoes/salsa, sour cream.

PULLED PORK

1 lb. pork loin cut in 4
1 cup BBQ sauce
1 cup water
1 onion, chopped
1 tsp. garlic powder
1 tsp. olive oil

- Place the Inner Pot into the Perfect Cooker, and press down on the Cook button.
 - Add the olive oil, and brown the meat.
 - Add the rest of the ingredients.
- Secure the Lid and press the button once.
- Cook for 1 hour or until the meat is tender.
 - Cool 1-1/2 hour and shred.



SALMON



2 - 4 oz. filets of salmon
2 oz. chili glaze

- Place the Inner Pot into the Perfect Cooker.
- Place the salmon into the Inner Pot, pour the glaze over the salmon.
- Secure the Lid and press the Cook button.
- Cook 2-3 minutes. Flip and cook 2-3 minutes on the other side.
- Remove and serve. Pour sauce over fish.

SHEPHERD'S PIE

1-1/2 cups mashed potatoes, cooked
1/2 lb. ground beef
1 Tbsp. Worcestershire sauce
1 Tbsp. BBQ Sauce
1 cup frozen peas and carrots

- Place the Inner Pot into the Perfect Cooker.
- Place all the ingredients into the Inner Pot, top with the mashed potatoes.
- Secure the Lid and press the Cook button.
 - At 12 minutes, press the Cook button.
 - Let it cook for 10 minutes.



SHRIMP SCAMPI



1 lb. peeled and deveined shrimp (size 21-25)
2 oz. butter
1/2 lemon, juiced
2 oz. white wine
1 tbsp. chopped parsley
6 cloves garlic, chopped
Dash salt and pepper

- Place the Inner Pot into the Perfect Cooker, press the Cook button.
- Melt the butter with the garlic for 5 minutes.
- Add the rest of the ingredients. Secure the Lid.
- Let cook 20 minutes or until done.
- Serve over cooked pasta or rice.

MEATBALLS

Frozen meatballs
Pasta sauce
Dash salt and pepper

- Place the Inner Pot into the Perfect Cooker.
- Place all the ingredients into the Inner Pot.
- Secure the Lid and press the Cook button.



TURKEY CHILI



8 oz. ground turkey
1 cup crushed tomatoes
6 oz. red beans, cooked
1/4 yellow pepper, diced
1/2 onion, diced
1/4 red pepper, diced
1 tbsp. chili powder
1/2 tsp. cumin
1/2 tsp. sugar
Dash salt and pepper

- Place the Inner Pot into the Perfect Cooker.
- Add the turkey, press the Cook button. Brown meat, drain off fat.
- Add in the rest of the ingredients.
- Secure the Lid and press the Cook button once to cook for 20 minutes.

LAVA BROWNIE

1/2 pack of your favorite brownie mix
1 tbsp. thick caramel sauce

- In a mixing bowl follow directions from the box.
 - Place the Inner Pot into the Perfect Cooker.
 - Pour half of the mix into the Inner Pot.
Next, add the caramel in the center, then pour the rest of the batter over the caramel.
 - Secure the Lid and press the Cook button.
 - When it goes to Keep Warm, cool for 5 minutes. Flip and repeat cooking cycle.



WHITE RICE



6 oz. rice
8 oz. water

- Place the Inner Pot into the Perfect Cooker.
- Add in the rice and the water.
- Secure the Lid and press the Cook button once.

Basmati rice

1-1/2 cup rice
2-3/4 cup water or chicken stock

Brown Rice

6 oz. brown rice (rinsed)
12 oz. water

BEEF STEW

8 oz. cubed small meat 1/2 by 1/2
11 oz. Gravy
1 tbsp. tomato paste
1 medium carrot, peeled & sliced
2 small red potatoes, diced small
1/2 celery stalk, chopped
2 garlic cloves, chopped
1/2 onion, chopped
1 tbsp. olive oil for sautéing the meat
1/4 cup peas, frozen

- Place the Inner Pot into the Perfect Cooker, and press down on the Cook button.
 - Add the olive oil, and brown the meat, drain any excess fat.
 - Add the gravy, tomato paste and the rest of the ingredients.
- Secure the Lid and press the button once. Cook for 1 hour or until the meat is tender.





www.BUYPERFECTCOOKER.com

We are very proud of the design and quality of our Perfect Cooker™. This product has been manufactured to the highest standards. Should you have any problem, our friendly customer service staff is here to help you.

1-973-287-5161

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