



Hip Pressure Cooking: Fast, Fresh, and Flavorful

Laura Pazzaglia

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The once-lowly and maligned pressure cooker is making a comeback. This relic of your grandparents' kitchen is not only improved and safer these days, but also saves time, creates more flavor, and conserves energy. Laura Pazzaglia wasn't thinking of all this when she tried pressure cooking for the first time, but after watching a friend make dinner in 10 minutes, Pazzaglia knew she had found the solution to her time-crunched life. She cooked so much that she began offering recipes and advice on a website she created. At that time pressure cooking recipes didn't emphasize aesthetics; while the food might be delicious, it was often unappealing in presentation. Pazzaglia figured out how to make pressure cooked food appealing, and gained a large following for her recipes and techniques.

A culmination of her experience, *Hip Pressure Cooking* offers over 250 surefire recipes. The range is astounding, including sections on cooking with ingredients like eggs, and the special cooking techniques Laura has developed and perfected over the years. The emphasis on fresh ingredients is sure to appeal to today's modern consumer. Additionally Laura shares her in-depth knowledge about the basic operation of your pressure cooker, walking you through reading the pressure signal, removing the pressure valve, and more. The secret is out--now you can discover the potential of this super appliance with this revolutionary guide to cooking with pressure!

Hip Pressure Cooking: Fast, Fresh, and Flavorful Details

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Author : Laura Pazzaglia

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From Reader Review Hip Pressure Cooking: Fast, Fresh, and Flavorful for online ebook

Rain says

I received this as a Goodreads, First Read winner. It's hard to find a good cookbook but I was very impressed with this one. It contains a lot of recipes and tips for both stovetop and electric pressure cookers. I love that it covers appetizers to desserts and even one pot meals! Already tried one recipe from this book and it was a hit. I'm really happy that I won this book.

Courtney says

The best book on pressure cooking I've found!

Elizabeth says

I received this as a Goodreads Giveaway. It is a great book with lots of information about using pressure cookers. All the recipes sound fantastic and the ones we have made have been delicious. My only complaint is the recipes are a little difficult to accomplish on a weeknight.

Becky H. says

The few recipes I did try were not very flavorful. I wish there had been more pictures to inspire me to try other dishes.

DAnna Shumate says

Excellent information for all pressure cookers

I have an Instant Pot pressure cooker. I was looking for recipes for better tasting beans. This is a great cookbook covering all basics of pressure cooking. It's a "must have"...

Tamara says

I received this as a Goodreads, First Reads giveaway. I have been following Hip Pressure Cooking on Pinterest and her blog with much interest. The book is beautiful with a nice variety of different types of dishes. The book clearly explains the basics for both stovetop and electric pressure cookers (I've found it difficult to find good instructions for electric cookers prior to this book, so I am excited to put mine to more

use).

I am very intrigued by the Preserves and Juicing section. Peach and Cardamom Preserves and Blackberry Balsamic Vinegar Jam are on my do make list.

My first impression as I was going through the book is "I want to make that. And that. And that...." Looking forward to working my way through some very delicious sounding recipes.

Janet Quinn says

Great Book

I read this whole cookbook through. It has a large variety of different ethnic recipes. Her writing style is very thorough and It taught me a lot about using my new instant pot. The Author covered the why's of things as well as the how's. Definitely recommend.

Pat says

This book and the companion blog, www.hippressurecooking.com, are must have resources for anyone learning to fall in love with their pressure cooker (Instant Pot, other brand electric or stovetop - it's all in there).

I refer to the time tables and ratios in HPC more than any other resource, as they have proven to provide the best results. With this book's help I have gone from being a little afraid of my Instant Pot in January of 2015, to being a confident (dare I say hip?) pressure cooking whiz in the kitchen. I use it most days of the week now.

Ivonne Rovira says

Laura Pazzaglia's inestimable blog *Hip Pressure Cooking* gave birth to this cookbook. Pazzaglia teaches cooks how to pressure cook just about *anything!* — even eggs, seafood, pasta and cakes! She's considered the queen of pressure cookers for a reason!

Are there a few recipes for dishes that would be better prepared the traditional way? Sure! But whether a newbie or a pressure-cooker pro, you don't want to skip *Hip Pressure Cooking: Fast, Fresh, and Flavorful*.

Krissy says

good - I would read again

It was a very informative book and the information was presented in a fun, easy to read manner. It made pressure cooking 'hip' and new instead of something that reminded me of my grandmother. I really enjoyed

some of the recipes as well. I'm excited to try the rest of them!

Weatherly Webb says

This may be one of the best cookbooks for pressure cookers or otherwise that I have read lately. I read most cookbooks from front to back. I am an experienced cook who can generally recognize how a recipe will be once it is made. This food looks interesting and tasty.

I always check out cookbooks from the library first and then decide if I will purchase the cookbook. I purchase very few cookbooks as most only have a few recipes I use and they take up too much room on my shelf. There are so many recipes in this book that I want to try that I am going to purchase this book and return my library copy as soon as this book arrives!

Wendy says

I did not receive this book as a Goodreads giveaway, I paid for it after trying several recipes from the author's blog. My new pressure cooker is my summer obsession because it allows to whip up fast, fresh delicious meals without heating up my small kitchen. Every recipe I've tried has been a hit. Tonight was seafood risotto. This device is the closest thing to cooking magic and this book is the magic spell.

Beth Ann says

Honestly, I have always been afraid of pressure cookers. Terrified. Thanks to this book, I feel much more confident and ready to tackle using a pressure cooker head on. I am amazed at the possibility of such short times producing dinner! So excited!

Lisa D - Sassy Cat Chat says

I received this cookbook as part of a Goodreads, First Reads giveaway. My hubby had been eyeing this cookbook awaiting the publication date - so I was super excited to win it early!

First off - this book is beautiful! I love browsing through cookbooks like some people love flipping through Home and Gardens magazine! Hip Pressure Cooking did not disappoint in how attractive of a book it is.

Hip Pressure cooking is full of tips and instructions on cooking with this method. There are times for different types of cookers and this will be most helpful. The book is very well laid out and my mouth was watering with all the lovely recipes that I just can't wait to dive into!

One of the things that will determine, for me, if a cookbook is "usable" is how friendly the recipes are for a regular gal like me. I do love some of the Big -Chef books - but really I never have all those ingredients and the skill to pull off those over the top meals.

This book is full of yummy looking recipes that are approachable. I'm sure I will be back to this book time

and time again through the winter for some new go-to dinners.

Claire says

I received Hip Pressure Cooking as part of a Goodreads giveaway.

Pressure cookers are a great way of cooking good food efficiently. As a new owner of one, I'm both excited and a little apprehensive given the plethora of YouTube fails involving exploding pressure cookers. Still, being a busy professional, it seems like a great tool to make quality meals.

A very attractive hardcover book, with many intriguing looking recipes. There's a nice mixture of meals with less steps and simpler, easier-to-find ingredients, as well as more exotic recipes. I'm excited to get started.
