Thank You

Thank you for purchasing the Multi-Cooker by Cosori. This cutting-edge culinary appliance is designed to help you prepare delicious and nutritious meals with greater convenience, safety, and efficiency than traditional cooking methods. Now, you can cut down on meal preparation and clean-up time while still enjoying delectable dishes in your own kitchen. We hope you’ll enjoy preparing and sharing these meals with your friends and family for years to come. And remember, these recipes serve as merely a starting point to get you familiarized with your multi-cooker. You’ll be inspired to create culinary masterpieces of your own in no time!

Need help? Talk to us!
(888) 402-1684 | support@cosori.com | www.cosori.com
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Tips & Tricks
Tips & Tricks

This handy cookbook will illustrate how to get the most out of your Multi-Cooker.

The Multi-talented Multi-cooker

The multi-cooker is great for quickly going from function to function—start with a sauté, switch to a boil, or brown and slow-cook. This saves you from switching pots and pans. Great for nearly every type of cooking, and you can even precisely adjust temperatures.

Less Mess, Less Stress

The multi-cooker pot has a nonstick surface for easy clean-up. Clean-up is sometimes as easy as using a towel to wipe off debris and grime.

Safe Operation for a Safer Experience

Heat-resistant handles on the multi-cooker housing and pot are used for moving. It is important to still use oven mitts or another type of heatproof glove when you move the multi-cooker housing or pot around.

Food Stays Warm While You’re Away

After cooking time is done, food automatically goes to a Keep Warm function. This ensures that your food will be kept warm after cooking. This is great if you are at work or running errands.

Turn up the Temperature and Time

To change the temperature setting, press the Temp/Time [+/-] button once. To change the time setting, press the [+/-] button again (i.e., twice in a row). Turn the dial to adjust the amount of either setting. Pressing the [+/-] will interchange between time and temperature. Once your desired temperature and time have been programmed, press Start/Cancel to confirm and begin cooking.
Why exactly do I use each setting when I cook?

Rice:

• Washing rice beforehand is preferred in order to remove any extra starch left on the rice, especially with white rice. The more times the rice is washed, the fluffier it will be when it is cooked.
• Make sure rice is evenly laid out in the pot before cooking.
• Allow the rice to rest a bit after the cooking cycle is completed, about 10 minutes. This allows the rice to absorb any residual water left and continue cooking evenly.

Yogurt:

• It is important to sterilize all the equipment for use before yogurt-making to ensure no unwanted bacteria harms the flavor or fermentation of your yogurt.
• Milk should be heated to 180°F before adding the yogurt starter.
• When straining yogurt, use a very fine strainer or a strainer lined with cheesecloth.
• Incubating the yogurt for a longer time results in a thicker and tangier yogurt.

Stove:

BOIL
• When boiling water, only add a maximum of 12 cups of water.
• Add water before starting the Boil function.
• When boiling pasta, add pasta to the multi-cooker once the water is boiling for even cooking.

BROWN
• Add oil or fat after preheating to avoid burning your food.
• Do not overcrowd pan when browning meat. This causes meat to steam instead of acquiring a nice brown crust.
• When browning large amounts of meat, work in batches to ensure even browning.

SIMMER
• Simmering is used to allow the flavors of a dish to infuse and marry together. Great for cooking stews or soups.
• Simmering is great for boiling and poaching eggs. First bring water to a boil using the boil function and switch to the Simmer function.
• Simmering is also great for reducing a sauce. The longer you simmer the sauce, the greater the intensity of flavor and the thicker the sauce will be.

SAUTÉ
• Adding the oil before heating ensures that the oil is at the appropriate temperature.
• Add the appropriate amount of fat with the amount of vegetables or other food when sautéing.
• Make sure that food is dry before sautéing. Moisture attached to the food will cause the food to steam instead of sauté.

STEAM
• Use at least 1 cup of water for steaming.
• Add water before starting the Steam function.
• Make sure pieces of food to be steamed are roughly the same size to ensure they cook evenly.
Slow Cook:

- Cook at **Low, Med, High** depending on desired cooking time.
- When slow cooking, make sure all ingredients such as vegetables are cut about the same size to ensure even cooking.
- Cooking times may vary depending on size of vegetable or meat being cooked.

Oven:

**ROAST**

- You can sear the meat before adding your roast to a rack to create a crust on the outside. Make sure when searing meat that the meat is dry. This ensures a nice golden brown crust.
- Add 1 cup of water into the pot, then place your meat on the steam rack inside the pot to steam roast.

**BAKE**

- Add 1 cup of water with the steam rack to steam-bake foods such as cakes, cupcakes, brownies, cheesecake, etc.
- Reverse baking can be done with desserts such as cobbler or cakes.
## Cheat Sheet

### RICE/BEANS/GRAINS

<table>
<thead>
<tr>
<th>INGREDIENT TO WATER RATIO</th>
<th>TIME</th>
<th>SETTING</th>
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</thead>
<tbody>
<tr>
<td>Black Beans, soaked</td>
<td>1:3</td>
<td>1h - 1hr 30m</td>
</tr>
<tr>
<td>Chickpeas, soaked</td>
<td>1:3</td>
<td>1h 30m - 2h</td>
</tr>
<tr>
<td>Jasmine Rice</td>
<td>1:1¼</td>
<td>Preset</td>
</tr>
<tr>
<td>Old Fashioned Oats</td>
<td>1:2</td>
<td>5 -7m</td>
</tr>
<tr>
<td>Pinto Beans, soaked</td>
<td>1:3</td>
<td>1h 30m - 2h</td>
</tr>
<tr>
<td>Steel Cut Oats</td>
<td>1:3</td>
<td>25 - 30m</td>
</tr>
<tr>
<td>White Rice</td>
<td>1:1¼</td>
<td>Preset</td>
</tr>
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*Bring to a boil using the Boil function, then switch to Simmer

### VEGETABLES/PRODUCE

<table>
<thead>
<tr>
<th>MINIMUM AMOUNT OF LIQUID</th>
<th>TIME</th>
<th>SETTING</th>
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</thead>
<tbody>
<tr>
<td>Asparagus</td>
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<tr>
<td>Broccoli</td>
<td>N/A</td>
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<tr>
<td>Potatoes</td>
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<td>20 - 25m</td>
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### POULTRY/MEAT/FISH

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<tr>
<td>Chicken, boneless skinless breast</td>
<td>N/A</td>
<td>8 - 10m each side</td>
</tr>
<tr>
<td>Chicken Leg, bone-in</td>
<td>N/A</td>
<td>8 - 10m each side</td>
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<tr>
<td>Chicken Thigh, bone-in</td>
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</tr>
<tr>
<td>Egg, hard boiled</td>
<td>8 c water</td>
<td>11 - 13m</td>
</tr>
<tr>
<td>Egg, medium boiled</td>
<td>8 c water</td>
<td>6 - 8m</td>
</tr>
<tr>
<td>Egg, soft boiled</td>
<td>8 c water</td>
<td>4 - 6m</td>
</tr>
<tr>
<td>Fish, tilapia filet</td>
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<tr>
<td>Steak (Medium)</td>
<td>N/A</td>
<td>7 - 9m each side</td>
</tr>
<tr>
<td>Steak (Medium Rare)</td>
<td>N/A</td>
<td>4 - 6m each side</td>
</tr>
<tr>
<td>Steak (Well Done)</td>
<td>N/A</td>
<td>10 -12m each side</td>
</tr>
<tr>
<td>Function</td>
<td>Mode</td>
<td>Default Cooking Temp</td>
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<td>----------</td>
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</tr>
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<td>Yogurt</td>
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<td>200°F (93°C)</td>
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<td>Sauté</td>
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<td>284°F (140°C)</td>
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<tr>
<td>Steam</td>
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<td>SLOW COOK</td>
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<td></td>
</tr>
<tr>
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<td></td>
<td>179°-210°F (82°-99°C)</td>
</tr>
<tr>
<td>Med</td>
<td></td>
<td></td>
</tr>
<tr>
<td>High</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ROVEN</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roast</td>
<td></td>
<td>375°F (191°C)</td>
</tr>
<tr>
<td>Bake</td>
<td></td>
<td>350°F (177°C)</td>
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</tbody>
</table>
Breakfast
Scrambled Eggs with Goat Cheese on Toast

Yield: 8 servings  Prep Time: 5m  Cook Time: 10m

INGREDIENTS
- 16 extra large eggs
- ½ c heavy cream
- 1½ tsp kosher salt
- ¾ tsp freshly ground black pepper
- 4 tbs (½ stick) unsalted butter, divided
- 6 oz fresh goat cheese, crumbled
- 2 whole tomatoes, diced
- 2 tbs minced fresh chives
- Brioche bread slices, buttered and toasted

DIRECTIONS
2. While it heats up, whisk the eggs, heavy cream, black pepper, and 2 tbs of butter together. Set aside.
3. When the multi-cooker is done heating, add the rest of the butter. Once it has melted, add the eggs and salt.
4. While it cooks, stir the eggs constantly to allow them to cook slowly until they are thick and runny.
5. Add in the goat cheese and tomatoes and mix until cheese is melted through.
6. Add in chives and mix well.
7. Serve on top of toasted brioche.
Scottish Porridge

Yield: 6 servings  Prep Time: 1m  Cook Time: 10m

INGREDIENTS

- 2 c old fashioned oats
- 4 c whole milk
- 2 tbs sugar
- Pinch salt
- Light brown sugar
- Bananas, sliced
- Toasted walnuts, chopped

DIRECTIONS

1. Set the Cosori Multi-Cooker to the Boil function and set the timer for 10 minutes.
2. When ready, add in the oats, milk, sugar, and salt.
3. Cook until timer is done or until the porridge has reached desired thickness.
4. While hot, add the porridge into bowls for serving and top with brown sugar.
5. Allow the residual heat from the porridge to melt the brown sugar.
6. Top with sliced bananas and toasted walnuts.
Spinach, Bacon, and Gruyère Breakfast Strata

**INGREDIENTS**
- 4 slices of bacon
- 4 garlic cloves, minced
- 1 ½ c chopped yellow onion (about 1 medium onion)
- 6 oz fresh spinach, chopped
- 8 large eggs, beaten
- 1 c whole milk
- 1 c heavy cream
- 1 c Gruyère cheese, shredded
- ¼ tsp ground nutmeg
- 1 tsp ground mustard
- 1½ tsp kosher salt
- ½ tsp freshly ground black pepper
- 1 loaf French bread, cut into 1-in cubes

**DIRECTIONS**
1. Turn the dial on the Cosori Multi-Cooker to the Brown function and change the temperature to 400°F. Once the multi-cooker is hot, add the bacon slices and cook until crisp. Chop up the bacon and set aside.
2. Change the multi-cooker to the Sauté function. Add the garlic and onion; sauté until golden and fragrant, about 3 to 5 minutes. Add in the spinach and sauté for 1 to 2 minutes until wilted down. Remove vegetables from the multi-cooker and mix with the bacon. Set aside.
3. Whisk together the eggs, milk, cream, cheese, nutmeg, ground mustard, and salt & pepper.
4. Add in the bacon, vegetable mixture, and the bread cubes with the egg mixture and stir until well combined.
5. Add the strata to the multicooker and bake at 300°F for 20 to 30 minutes.
Homemade Yogurt (yogurt)

Yield: 8–10 servings  Prep Time: 20m  Cook Time: 8h 15m

INGREDIENTS

• 8 c whole or 2% milk
• 3 tbs yogurt with active bacterial cultures

DIRECTIONS

*Before making the yogurt, it is important to sterilize all equipment you will be using beforehand. This helps ensure any unwanted bacteria or flavors from developing in the yogurt.

1. Add the milk to the Cosori Multi-Cooker. Bring to a boil or to at least 180°F with the Brown function.
2. When done boiling, let it cool to at least 110°F before adding the yogurt culture.
3. Transfer the milk to a separate bowl and add in the yogurt culture.
4. Using a whisk, make sure that the culture is well incorporated.
5. Clean the multi-cooker pot and put the yogurt back in. Set the dial to the Yogurt function. You can set the time to a minimum of 4 hours or a maximum of 24 hours. The longer you incubate your yogurt, the tangier and thicker it will be.
6. When yogurt is done incubating, strain the yogurt using a fine mesh strainer or chinois.
7. Serve warm or store in the fridge for later use.
Yogurt Parfait

**INGREDIENTS**
- 2 c yogurt (see "Homemade Yogurt" on p.13)
- ½ tsp vanilla
- 2 tbs honey
- 2 c of mixed berries
- 1½ c granola
- Fresh mint leaves, for garnish

**DIRECTIONS**
1. Drain any liquid from the yogurt. 
2. Add in the vanilla and honey to the yogurt. Mix well.
3. In 4 separate glasses, add about ⅓ c of berries to the bottom of each.
4. Add in ½ c of yogurt on top of the berries.
5. Top with granola and more berries.
6. Garnish with mint leaves and serve.

**Yield:** 3-4 servings  
**Prep Time:** 15m  
**Cook Time:** N/A
Soup
**French Onion Soup**

**Yield:** 6 servings  
**Prep Time:** 5m  
**Cook Time:** 1h 25m

**INGREDIENTS**
- ¼ c (½ stick) butter
- 2 lb yellow onions, thinly sliced
- 1 tbs sugar
- ½ c dry red wine
- 5½ c beef broth
- 2 sprigs fresh thyme
- 1 bay leaf
- 1 garlic clove
- 1 tsp salt
- 6 to 10 slices French bread
- ½ c shredded Gruyère or Swiss cheese

**DIRECTIONS**
1. Set the Cosori Multi-Cooker to the **Sauté** function.
2. When ready, add the butter. Once the butter has melted, add the onions.
3. Cover and cook for 10 minutes or until onions are transparent.
4. Add the sugar. Cover and cook for 10 minutes.
5. Add the wine and select the **Boil** function about 5 minutes.
6. Once the wine is boiling, add in the broth, thyme, bay leaf, garlic, and salt. Change the multi-cooker to the **Simmer** function.
7. Simmer for 1 hour or until the onions are soft and tender.
8. Ladle soup into individual broiler-proof soup bowls. Top with bread and Gruyère cheese.
9. Place bowls on baking sheet and broil until cheese is melted and bubbly.
Tuscan Tortellini Soup

**Yield:** 8-10 servings  
**Prep Time:** 5m  
**Cook Time:** 45m

**INGREDIENTS**
- 2 tbs olive oil
- 1 lb ground sweet Italian sausage
- 1 medium onion, diced
- 4 garlic cloves, minced
- 2 celery stalks, diced
- 2 carrots, diced
- 1 tsp salt
- 1 tsp black pepper
- ½ c dry white wine
- 1 bunch Tuscan kale or collard greens, veins removed
- 1 15-oz can diced tomatoes
- 8 c chicken stock
- 1 tbs Italian seasoning
- 1 tsp dried oregano
- 1 tsp dried parsley
- 1 lb fresh 3-cheese tortellini
- Grated Parmesan cheese for garnish

**DIRECTIONS**
1. Set the Cosori Multi-Cooker to the **Brown** function.
2. Once it is hot, add in 1 tbs of olive oil and the sweet Italian sausage. Cook for 10 minutes and set aside.
3. Add in the rest of the oil, then add in the onion, garlic, celery, carrots, salt and pepper. Cook until onions turn translucent, about 3 to 5 minutes.
4. Add in the white wine and cook for 1 minute.
5. Add in the kale, diced tomatoes, chicken stock, Italian seasoning, oregano, and parsley.
6. Change the multi-cooker to the **Boil** function. Change the temperature to **High**.
7. With 10 minutes left, add in the tortellini. Cook until time is up or until pasta is cooked through.
8. Serve hot in bowls and top with grated parmesan cheese.
**Pho Ga**

**Yield:** 6 servings  
**Prep Time:** 5m  
**Cook Time:** 4h

**INGREDIENTS**
- 1 large onion, charred
- 1 2-in piece of ginger, unpeeled, sliced lengthwise, charred
- 3 chicken breasts
- 1 whole star anise
- 1 tbs coriander seeds, toasted
- 4 garlic cloves, smashed
- 6 cloves
- 1 tsp salt
- 1-2 tbs fish sauce, to taste
- 1-2 tbs light brown sugar, to taste
- 3 qt chicken stock
- 1 (16 oz) package dried rice vermicelli, cooked according to package directions
- 1 bunch cilantro, for garnish
- 1 sliced jalapeno, for garnish
- 1 bunch bean sprouts, for garnish
- Lime, for garnish

**DIRECTIONS**
1. Char the onion and ginger over a flame or in a broiler.
2. Add it into the Cosori Multi-Cooker with the chicken breasts, star anise, coriander, garlic, cloves, salt, fish sauce, brown sugar, and chicken stock.
3. Set the multi-cooker to the Slow Cook function on High.
4. When done cooking, cut the chicken in slices.
5. Add hot broth to cooked noodles and garnish with cilantro, jalapeno, bean sprouts, and lime.
Low Fat Fully Loaded Baked Potato Soup

Yield: 8-10 servings  Prep Time: 10m  Cook Time: 47m

INGREDIENTS

- 6 slices center-cut bacon, diced
- 2 tbs bacon grease
- 1 medium onion, peeled and diced
- 2 lb Yukon gold potatoes, peeled and cut into ½-in cubes
- 3 garlic cloves, minced
- 3-4 c chicken stock
- 1 tsp salt
- ½ tsp black pepper
- 1 tsp dried tarragon
- 1 (12 oz) can 2% evaporated milk
- ½ c low-fat sour cream
- 1 tbs cornstarch
- 1 tbs water
- 1 c shredded reduced-fat sharp cheddar cheese
- Green onions or chives, for garnish

DIRECTIONS

1. Set the Cosori Multi-Cooker to the **Brown** function and set the temperature at 400°F.
2. Once the multi-cooker is hot, add in bacon and cook until crisp. Drain and set aside, reserving 2 tbs of bacon grease.
3. Change the temperature to 350°F and cook the onions until translucent.
4. Add in the potatoes and garlic and cook for about 2 minutes.
5. Add in the chicken stock, salt & pepper, and tarragon.
6. Whisk together the milk and sour cream until it is well combined. Set aside.
7. Set the multi-cooker to the **Boil** function and add the milk and sour cream mixture. Cook until potatoes are tender, about 20 minutes.
8. Create a slurry by whisking the 1 tbs of water and 1 tbs of cornstarch together and adding it to the soup. Add more slurry if needed.
9. Let it cook for 5 minutes until soup has thickened nicely.
10. Turn off the multi-cooker. Add in the cheddar cheese until well incorporated and melted.
11. Serve hot and garnish with green onions, chives, bacon, cheese, and sour cream.
Entrees
Beef Bourguignon

Yield: 8 servings  Prep Time: 10m  Cook Time: 2h 10m

INGREDIENTS

- 8 slices of bacon, diced
- Kosher salt
- Freshly ground black pepper
- 3 lb chuck beef cut into 1-in cubes
- 1 tbs olive oil
- 1 lb carrots, sliced into 1-in chunks
- 1 lb boiling onions, such as pearl onions
- 1 lb button mushrooms, halved
- 2 garlic cloves, minced
- ½ c Cognac
- 1 (750 mL) bottle dry red wine
- 3 c beef broth
- 2 tbs soy sauce
- 1 tbs tomato paste
- 1 bay leaf
- 5 sprigs fresh thyme
- 3 tbs all-purpose flour
- 4 tbs unsalted butter at room temperature, divided
- ½ c freshly chopped parsley, for garnish

DIRECTIONS

1. Set the Cosori Multi-Cooker to the Brown function and change temperature to 400°F.
2. When ready, add in the bacon and cook until lightly browned, about 10 to 15 minutes. Remove the bacon and set aside on a plate.
3. Dry the beef cubes with paper towels and then season them with salt and pepper.
4. In batches, sear the beef in the hot oil and bacon fat for 3 to 5 minutes, browning all sides.
5. Remove the beef and place it on the plate with the bacon.
6. Add the carrots, onions and mushrooms to the multi-cooker and cook for 10 to 15 minutes.
7. Add the garlic and cook for 1 more minute.
8. Add the Cognac and ignite with a match to burn off the alcohol. Stand back when lighting to ensure safety.
9. Put the meat and bacon back into the multi-cooker pot with the juices and add the bottle of wine, beef broth, soy sauce, tomato paste, bay leaf, and thyme.
10. Change the multi-cooker to Simmer and set the timer for 1 hour and 30 minutes.
11. In a separate bowl, mix together the flour and butter.
12. When time is done, whisk in the flour and butter mixture until it is all incorporated and smooth.
13. Change the multi-cooker to Boil on High and change the cooking time to 5 minutes, or until the stew has come to a nice thickness.
14. Season to taste with salt and pepper.
15. Garnish with freshly chopped parsley and serve with warm toasted bread.
Linguine and Clams

Yield: 5-6 servings  Prep Time: 5m  Cook Time: 20m

INGREDIENTS

- 1 lb linguine or spaghetti
- 3 tbs olive oil
- 3 tbs unsalted butter
- 6 garlic cloves, thinly sliced
- 1 small shallot, minced
- 1 anchovy fillet
- ¼ tsp red pepper flakes
- 1 lb little neck clams, scrubbed clean
- ¼ c white wine

DIRECTIONS

1. Add 8 c of water to the Cosori Multi-Cooker and set it to the Boil function.
2. When ready, boil the spaghetti and boil for 8 to 10 minutes or until al dente. Drain and set aside. Reserve ½ c of pasta cooking liquid.
3. Change the multi-cooker to the Sauté function and add the olive oil and butter.
4. Add the garlic and shallot to the hot oil and cook until garlic is slightly brown.
5. Add in the anchovy fillet, red pepper flakes, and clams and cook on Sauté for 2 minutes.
6. Add in the white wine, cover, and cook for 7 to 8 minutes or until the clams open. Remove the clams, leaving the liquid.
7. Add in the cooked pasta and mix well.
8. Serve with toasted bread and a side of lemon.
Seared Chicken with Chimichurri

**Yield:** 4-5 servings  
**Prep Time:** 20m  
**Cook Time:** 15m

**INGREDIENTS**

**Chicken:**
- 1 whole chicken, broken down
- Salt & pepper
- 1 tbs butter
- 1 tbs canola oil

**Chimichurri:**
- ¼ c parsley, finely chopped
- 3 tbs red wine vinegar
- 4 garlic cloves, minced
- 2 tbs fresh oregano or 2 tsp of dried oregano
- ½ tsp crushed red pepper
- ¼ c olive oil
- Salt & freshly ground pepper, to taste

**DIRECTIONS**

1. Let the chicken come to room temperature and season both sides with salt and pepper.
2. Select the **Oven Roast** function on the Cosori Multi-Cooker. Adjust the temperature to 400°F and the time to 20 minutes.
3. Heat the butter and oil in the multi-cooker until butter has melted. Place the chicken in the pot skin-side down and allow the skin to cook until golden and crisp; each piece of chicken should cook for 10 minutes on each side. If necessary, use a meat thermometer to check if all of the pieces have reached 165°F.
4. To make the chimichurri, add all ingredients and mix well. Set aside and let sit for at least 15 minutes for all of the flavors to marinate.
5. Top the chicken with chimichurri or serve on the side.
Pasta Carbonara

Yield: 5-6 servings  Prep Time: 5m  Cook Time: 30m

INGREDIENTS

• 8 c of water
• 1 tbs salt
• 12 oz of spaghetti or bucatini
• 6 slices of bacon, diced
• 1 whole egg
• 1 egg yolk
• ¼ c parmesan cheese
• ¼ tsp black pepper
• Salt & pepper, to taste

DIRECTIONS

1. Add the water and salt to the Cosori Multi-Cooker. Set the multi-cooker to the Boil function.
2. When the multi-cooker is ready, add in your pasta and cook for 8 to 10 minutes or until pasta is al dente.
3. Drain the pasta, reserving at least 1 c of cooking water.
4. Clean the pot, then set the multi-cooker to Brown and change the temperature to 400°F.
5. Cook bacon for about 15 minutes or until crisp. Drain and set aside.
6. In a separate bowl, whisk the egg, egg yolk, parmesan cheese, and black pepper together. Set aside.
7. Turn off the multi-cooker and add in the pasta. Add about ½ c of the cooking water while stirring constantly.
8. Mix the other half of the water with the eggs mixture, then add the egg mixture to the pasta and mix well. The result is a thick creamy sauce.
9. Season to taste with salt and pepper.
10. Serve with more parmesan cheese and fresh ground black pepper.
Shrimp Etouffee

Yield: 4-5 servings    Prep Time: 15m    Cook Time: 40m

INGREDIENTS
• 2 tbs oil
• 2 tbs flour
• ½ large onion, chopped
• ½ bell pepper, chopped
• 1 large celery stalk, chopped
• 2 garlic cloves, minced
• 1 tbs tomato paste
• 2 c shrimp stock or clam juice
• 1 tbs Cajun seasoning
• ½ tsp celery seed
• 1 tbs paprika
• ½ tsp ground cayenne pepper
• 1 lb shrimp, peeled and deveined
• 2 tbs butter
• Salt & pepper, to taste
• Green onion, for garnish
• Hot sauce, to taste

DIRECTIONS
1. Set the Cosori Multi-Cooker to the Brown function and set the temperature to 400°F.
2. Once it is hot, add in the oil and flour and mix to create roux.
3. Cook the roux until it is a deep brown, about 10 to 15 minutes.
4. Add in the onion, bell pepper, celery, and garlic. Cook for 10 minutes.
5. Add in the tomato paste and cook for 2 to 3 minutes.
6. Add in clam juice, cajun seasoning, celery seed, paprika, and cayenne pepper.
7. Change the multi-cooker to Simmer and adjust the time to 10 minutes.
8. When ready, add the shrimp and butter.
9. Add a few dashes of hot sauce to taste.
10. Serve over rice and garnish with chopped green onions.
Steamed Mussels

Yield: 5-6 servings  Prep Time: 5m  Cook Time: 17m

INGREDIENTS
- 1 tbs extra virgin olive oil
- 6 garlic cloves, minced
- 4 shallots, minced
- 2 tbs unsalted butter
- ¼ tsp crushed red pepper flakes
- 1½ c dry white wine
- 2 tbs lemon juice
- ¼ tsp lemon zest
- 3½ to 4 lb mussels, cleaned
- ¾ c chopped fresh flat-leaf parsley

DIRECTIONS
1. Set the Cosori Multi-Cooker to Sauté.
2. When ready, add in the olive oil, garlic, and shallots. Cook for 3 to 5 minutes until garlic is fragrant.
3. Add in the butter, red pepper flakes, white wine, lemon juice, and lemon zest.
4. Change the multi-cooker to the Steam function.
5. Add in the mussels and cook for 12 minutes or until the mussels have opened.
6. Garnish with fresh parsley and serve with bread to sop up all the juices.
Crispy Duck Confit

Yield: 6 servings  Prep Time: 24h  Cook Time: 4h 10m

INGREDIENTS
• ¾ c kosher salt
• 3 tbs sugar
• 6 whole duck legs and thigh quarters
• ½ tbs black peppercorns
• ¾ tsp juniper berries
• 1 whole head garlic, crushed, skin on
• 15 sprigs fresh thyme
• 2 bay leaves
• 6 c fat (duck fat preferred)

DIRECTIONS
1. Mix salt and sugar together until well combined. Rub the salt-sugar mixture all over the duck legs.
2. In a separate bowl, combine the black peppercorns, juniper berries, garlic, and thyme together.
3. Pack the salted duck legs in a container, layering them with the black peppercorn and juniper berry mixture. Top off with any remaining salt-sugar mixture.
4. Cover with plastic wrap and allow to cure in the refrigerator for 12 to 24 hours.
5. After curing, rub off any of the curing mixture using a paper towel. Pat dry.
7. When fat has melted, Slow Cook on High for 4 hours or until duck is very tender.
8. Let the duck cool in the fat and come to room temperature. Transfer to a container and chill overnight, making sure you reserve some of the duck fat.
9. When ready to serve, use the Brown function on the multi-cooker and adjust temperature to 400°F.
10. Add about 1 to 2 tbs of duck fat, then brown and crisp the duck skin side down, about 8 to 10 minutes. Plate to serve.
Sides
Lemon Scented Steamed Asparagus

Yield: 4-5 servings  Prep Time: 3m  Cook Time: 8m

INGREDIENTS
- 1 lb asparagus
- 2 tbs extra virgin olive oil
- 1 lemon
- 1 tsp lemon zest
- Salt & black pepper, to taste

DIRECTIONS
1. Trim the ends of the asparagus and set aside.
2. Add in 1 c of water to the Cosori Multi-Cooker and place the steam rack into the pot.
3. Select the Steam function and set the time to 8 minutes.
4. Once the multi-cooker has finished preheating, place your trimmed asparagus in the pot.
5. When cooking is done, shock the steamed asparagus in a cold ice water bath to stop the cooking and preserve its bright green color.
6. Dry off the asparagus and drizzle with extra virgin olive oil.
7. Add juice of half the lemon plus salt and pepper to taste; toss asparagus until well coated.
8. Serve with additional lemon slices on the side.
Brussel Sprouts with Bacon

Yield: 4 servings  Prep Time: 5m  Cook Time: 45m

INGREDIENTS
• 6 slices of bacon, diced
• 1 lb brussel sprouts, trimmed and halved
• 4 garlic cloves, thinly sliced
• 1 c onion, diced
• 1 c chicken stock
• Salt & pepper to taste

DIRECTIONS
1. Set the Cosori Multi-Cooker to the Brown function.
2. Add the bacon and cook until golden brown, about 10 to 15 minutes. Set aside.
3. Add in the brussel sprouts, garlic, and onion. Cook for 15 minutes, allowing the brussel sprouts to turn golden brown.
4. Add in the chicken stock and set the multi-cooker to the Steam function.
5. Steam for 15 minutes or until brussel sprouts are tender.
6. Season with salt and pepper.
One Pot Mac and Cheese

Yield: 10 servings  Prep Time: 5m  Cook Time: 3h

INGREDIENTS
- 1 lb elbow macaroni
- 1 c butter, melted
- 4 c sharp cheddar cheese, shredded
- 8 oz cream cheese
- ½ c grated parmesan cheese
- 24 oz evaporated milk
- 2 c whole milk
- ½ tsp garlic powder
- ¼ tsp onion powder
- ¼ tsp paprika
- 1 tsp salt
- ¼ tsp black pepper
- Pinch of nutmeg
- 1 tsp worcestershire
- Dash of Tabasco, to taste

DIRECTIONS
1. Shred 4 c of cheddar cheese. Make sure to not use pre-shredded cheese. Using pre-shredded cheese will make your dish gritty and oily.
2. Combine macaroni, butter, cheddar cheese, cream cheese, parmesan, evaporated milk, whole milk, garlic powder, paprika, salt, pepper, nutmeg, and worcestershire. Mix well and make sure most of the macaroni noodles are submerged in the milk.
3. Set the Cosori Multi-Cooker to Slow Cook on High until the pasta is cooked through and the sauce has thickened, about 2 to 3 hours. Check after 2 hours. If it is too thick, add a little bit more milk and cook, checking every 20 minutes until pasta is cooked.
4. Serve while hot and add Tabasco to taste.
Cauliflower Rice

Yield: 6 servings  Prep Time: 10m  Cook Time: 25m

INGREDIENTS

- 1 large head cauliflower
- 3 tbs butter
- ½ tsp toasted sesame oil
- 1 large carrot, peeled and diced
- 1 small white onion, diced
- ½ c frozen peas
- 2 garlic cloves, minced
- 2 eggs, whisked
- 4 tbs low sodium soy sauce
- 2 tsp oyster sauce
- Salt & pepper, to taste
- 2 green onions, thinly sliced, for garnish

DIRECTIONS

1. Break apart the cauliflower into individual florets and place in a food processor or blender. Pulse until the cauliflower resembles rice.
2. Use a kitchen towel or cheesecloth to drain all of the water out of the cauliflower.
4. When ready, add in the butter and sesame oil. Once the butter has melted, add in the carrot, onion, peas, and garlic. Cook for 10 minutes or until the onions become soft and translucent.
5. Select the Brown function and add in the cauliflower when the multi-cooker has reached 350°F. Cook for 10 minutes.
6. Make room for the eggs in the multicooker and, once added, constantly stir them until they are just cooked, about 2 to 3 minutes. Mix well.
7. Add in the peas, soy sauce, and oyster sauce. Mix until well combined. Cook for an additional 2 minutes.
8. Garnish with thinly sliced green onions before serving.
Creamy Polenta with Mushroom Ragout

Yield: 6 servings  Prep Time: 10m  Cook Time: 1h

INGREDIENTS

Mushroom Ragout:
- 1 tbs olive oil
- 1 tbs unsalted butter
- 1¼ lbs assorted wild mushrooms, sliced
- 1 pinch salt
- ¼ c minced shallots
- 2 tbs Cognac or brandy
- 1 tbs Champagne vinegar
- ½ c creme fraiche
- ½ c chicken broth
- 1 tbs fresh tarragon
- Salt & pepper to taste

Polenta:
- 4 c whole milk
- 1 c heavy cream
- 4 tbs (½ stick) butter
- 2 tsp salt
- ¼ tsp freshly ground white pepper
- 1½ c stone-ground polenta
- 1 c grated Parmigiano-Reggiano cheese
- ½ c cream cheese

DIRECTIONS

1. Set the Cosori Multi-Cooker to the Brown function. When ready, add in the oil and butter. Once oil is hot, stir in mushrooms with a pinch of salt.
2. Cook, stirring occasionally, until any liquid evaporates and mushrooms are light brown, about 8 to 10 minutes.
3. Add in the shallots and cook until shallots are translucent, about 3 to 5 minutes.
4. Add in the cognac and champagne vinegar. Cook until liquid evaporates and mushrooms have absorbed liquid, about 1 minute. Add in the creme fraiche, chicken broth, and tarragon.
5. Change the multi-cooker to Sauté and cook until mushrooms are tender, about 10 minutes. To make the polenta, set the multi-cooker to Boil.
6. When ready, add in the milk, cream, and salt & pepper. Once boiling, about 10 minutes, whisk in polenta.
7. Set to Simmer for 20 to 30 minutes or until polenta has reached desired thickness.
8. Add in the butter, parmesan, and cream cheese. Mix until well combined. Serve hot and creamy polenta in bowls and top with mushroom ragout.
Desserts
New York Cheesecake

Yield: 4 servings    Prep Time: 1h 15m    Cook Time: 15m

INGREDIENTS

- Crust:
  - 4 whole graham crackers, crushed
  - 2 tbs melted butter
  - 2 tbs dark brown sugar

- Filling:
  - 8 oz cream cheese, room temperature
  - ¼ c sour cream, room temperature
  - 1 large egg, room temperature
  - ½ c white sugar
  - 1 tsp cornstarch
  - 1 tsp vanilla extract
  - ⅛ tsp lemon zest
  - 1 tsp lemon juice
  - Pinch of sea salt

DIRECTIONS

1. To make crust, combine crushed graham crackers, brown sugar, and melted butter until the texture is similar to wet sand.
2. Press it evenly on the bottom and sides of a 5-in springform pan.
3. Place in the freezer to chill and set for 1 hour.
4. For the filling, whisk together the cream cheese and sour cream.
5. Add in the egg, sugar, cornstarch, vanilla, lemon zest, lemon juice, and salt. Mix until well incorporated. Make sure not to overmix the batter.
6. Add the filling into the springform pan with the set crust.
7. Cover with foil and place on top of a metal rack with 1 cup of water inside the Cosori Multi-Cooker.
8. Set the multi-cooker to the Bake function and cook for 15 minutes.
9. When finished, take out the cheesecake and cool in the refrigerator for at least 4 hours or overnight before serving.
Holiday Rice Pudding

Yield: 6 servings  Prep Time: 1m

INGREDIENTS
• 1½ c uncooked white rice
• 3 c whole milk
• 1 c heavy cream
• ¾ c light brown sugar
• 2 tbs butter
• ¼ tsp salt
• ¼ tsp ground cinnamon
• Pinch ground nutmeg
• 1 tsp vanilla extract
• 1 c golden raisins

DIRECTIONS
1. Add all the rice, milk, cream, brown sugar, butter, salt, cinnamon, nutmeg and vanilla into the Cosori Multi-Cooker.
2. Set the multi-cooker to the Rice function and cook on normal power (N).
3. When it is done cooking, stir in the raisins and let it heat through for 2 minutes.
4. Serve hot or chill overnight.
Blackberry Apple Crumble

**Yield:** 8 servings  
**Prep Time:** 5m  
**Cook Time:** 25m

**INGREDIENTS**

**Crumble:**
- ¾ c all-purpose flour
- ¾ c quick rolled oats
- 1 c brown sugar
- Pinch salt
- ¼ tsp ground cinnamon
- Pinch ground nutmeg
- ½ c butter, cubed

**Filling:**
- 6 Granny Smith apples, peeled, cored, and cubed
- 1 c blackberries
- 1 tbs lemon juice
- 1 c powdered sugar
- 1 tbs unsalted butter
- ¼ c water
- 1 cinnamon stick

**DIRECTIONS**

1. For the crumble, combine flour, oats, brown sugar, salt, cinnamon, nutmeg, and salt in a small bowl.
2. Set the Cosori Multi-Cooker to the Sauté function. Allow the pot to heat up until the multi-cooker reaches 284°F, then add the butter into the pot.
3. When butter has completely melted, carefully remove the pot from the housing and stir in flour mixture until it is moistened and the mixture forms small clumps.
4. Return the multi-cooker pot to its housing and continue to cook on the Sauté function, stirring frequently, until streusel is golden brown and well toasted, about 5 to 8 minutes.
5. Transfer streusel to a large plate to cool. Set aside.
6. In a large bowl mix together the apples, blackberries, lemon juice, and powdered sugar. Set aside.
7. Clean the multi-cooker pot and place it back into the housing. Set the multi-cooker to Bake.
8. When the multi-cooker is hot, melt the butter, and add in the fruit mixture. Cook for 3 minutes.
9. Add in the water and cinnamon stick and bake for 10 to 15 minutes.
10. Serve the fruit filling in bowls. Top with crumble and a scoop of vanilla ice cream.
Molten Lava Cake

Yield: 2 servings  Prep Time: 10m  Cook Time: 9m

INGREDIENTS

- 4 oz semi-sweet baking chocolate
- 2 tbs unsalted butter, softened
- 2 tbs sugar
- 2 large eggs
- 2 tbs all-purpose flour
- ¼ tsp espresso powder
- ¼ tsp vanilla extract
- ⅛ tsp kosher salt
- Powdered sugar, for garnish

DIRECTIONS

1. Melt the chocolate in the microwave in 30-second intervals, until the chocolate has a smooth consistency. Set aside.
2. In a medium bowl cream the butter and sugar by whisking them together until it forms a pale yellow color.
3. Add in eggs one at a time until each one is well incorporated into batter.
4. Add in the flour, espresso powder, vanilla, and salt. Whisk until everything is well combined.
5. Whisk the melted chocolate into your mixture.
6. Distribute evenly in 3-in ramekins.
7. Place the steam rack into the multi-cooker pot and pour in 1 c of water. Arrange ramekins evenly on the rack.
8. Set the Cosori Multi-Cooker to the Bake function and bake for 9 minutes.
Crème Brûlée

**Yield:** 3 servings

**Prep Time:** 2h 10m

**Cook Time:** 25m

**INGREDIENTS**
- 4 egg yolks, room temperature
- 2 tbs superfine sugar
- 1 c heavy whipping cream
- ¼ c whole milk
- 2 tsp vanilla extract
- Granulated sugar, for brûlée

**DIRECTIONS**
1. Place the steam rack inside the Cosori Multi-Cooker, add 1 c of water, and select the **Steam** function.
2. While the multi-cooker is heating up, in a large bowl, whisk together the eggs and sugar until sugar is completely dissolved.
3. Add in the heavy cream, milk, and vanilla, and whisk lightly until well combined. Whisking too vigorously may cause your mixture to bubble, which produces a less creamy crème brûlée.
4. Distribute the liquid mixture into three 3-in ramekins and cover tightly with foil.
5. Place the ramekins on the rack and steam for 15 minutes.
6. Turn off the multi-cooker and let the crème brûlée rest inside the multi-cooker for 10 minutes.
7. Remove the crème brûlée from the multi-cooker and remove the foil.
8. Allow the crème brûlée to cool completely, about 1 hour. Then, place them in the fridge for about 1 additional hour until chilled.
9. Add about ½ tbs of granulated sugar on top of each crème brûlée serving and caramelize the tops using a kitchen torch.
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