

FAST, FUN FOOLPROOF RECIPES



PowerXLTM
STIRMAXTM MULTI-COOKER

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NEW ENGLAND CLAM CHOWDER

Serves: 6

Prep time: 20 minutes

Cook time: 1 hour

INGREDIENTS

| | |
|---|------------------------------|
| 1 stick salted butter | ½ cup flour |
| 1 cup chopped clams | 3 cups clam juice |
| ½ cup salt pork, bacon, or pork belly, chopped | 2 cups potato, diced large |
| ½ cup green pepper, diced small | 2 bay leaf |
| 1 medium white onion, diced small | 2 sprigs thyme |
| 2 stalks celery, diced | ½ cup heavy cream |
| 1 shallot, minced | ¼ tsp ground black pepper |
| | ¼ cup chopped parsley |

INSTRUCTIONS

1. Select the SAUTÉ preset, increase the cooking time to 20 minutes, and press START. Use the default STIR LOW setting. Once preheated, melt the butter, add the bacon, and cook until the bacon starts to brown.
2. Add the vegetables and shallots to the pan and sauté until tender. Lower the temperature to 300 degrees.
3. Add the flour and stir until well combined. Cook for a couple of minutes.
4. Slowly, add the clam juice until creamy.
5. Continue cooking until it starts to boil. Then press STOP, select the STEW/SOUP preset, use the default STIR LOW setting, and press START.
6. Add the bay leaf, thyme, potatoes, cover and cook for about 30 minutes.
7. Add the clams and cream, and cook for 3-5 minutes.
8. Season with the ground black pepper. Serve.



CHICKEN ORZO SOUP

Serves: 6

Prep time: 15 minutes

Cook time: 1 hour and 5 minutes

INGREDIENTS

| | |
|---|-----------------------------|
| 1 lb or 4 chicken thighs, diced medium | 2 shallots, minced |
| 12 oz or 2 chicken breast, diced medium | 2 qt chicken stock or broth |
| ¼ cup olive oil | ½ lemon, juiced |
| 1 large onion, diced small | ¼ cup white wine |
| 2 carrots, peeled and diced small | 1 sprig rosemary |
| 3 stalks celery, diced small | 3 sprigs thyme |
| | 1½ cups orzo |
| | Salt and pepper to taste |

INSTRUCTIONS

1. Select the SAUTÉ preset and press START. Use the default STIR LOW setting. Once preheated, add the meat and sauté in olive oil. Add the vegetables and continue to sauté until tender.
2. Press STOP, select the STEW/SOUP preset, adjust the time to 40 minutes, and then press START.
3. Add the white wine, lemon and stock or broth. Add the thyme and rosemary, cover.
4. When timer is up, press STOP and add the orzo. Select the STEW/SOUP preset, set the time to 4 minutes, press START and cover.
5. When done, season with salt and pepper, and serve.



QUESO CHEESE SAUCE

Serves: 6

Prep time: 15 minutes

Cook time: 30 minutes

INGREDIENTS

| | |
|-------------------------------------|-------------------------------------|
| 1 small onion, minced | 2 (4 oz) cans chopped green chilies |
| 1 shallot, minced | 1 tsp cumin |
| 4 cloves garlic, minced | 2 tbsp chopped cilantro |
| ¾ cup red pepper, diced small | 1 bunch scallions, chopped |
| 1½ lbs white American cheese, cubed | ½ tsp cayenne pepper to taste |
| 8 oz pepper jack, shredded | 1 (12 oz) bag tortilla chips |
| 1 cup half-and-half | ½ cup tomatoes, diced small |
| 4 tbsp unsalted butter | 2 tbsp cilantro, chopped |

INSTRUCTIONS

1. Select the SAUTÉ function, press START, and add the butter and melt. Use the default STIR LOW setting. Add the onions, shallots, red pepper, and garlic, cook until tender.
2. Add the flour and cook for 1 minute. Add the half and half, cheese, chilies, cumin, and cayenne and cover. Press STOP, select the STEW/SOUP preset, use the default STIR LOW, and press START.
3. When almost done, add cilantro and scallion.
4. Garnish with tomatoes and cilantro. Serve with tortilla chips.





PULLED PORK

Serves: 6

Prep time: 10 minutes

Cook time: 8 hours and 10 minutes

INGREDIENTS

| | |
|---|--|
| 4 lbs boneless pork butt or pork picnic shoulder, cut into 6 even pieces | ½ tsp cayenne pepper 2 cups smoky BBQ sauce 2 cups water |
| 1 tbsp salt | |
| ½ tsp cumin | |
| ½ tsp coriander | |
| ½ tsp garlic powder | |
| ½ tsp onion powder | |

INSTRUCTIONS

1. In a small bowl, mix all the seasonings and rub on the pork.
2. Select the SLOW COOK preset and use the default Low temperature setting at 175 degrees for 8 hours. Add all the ingredients except the BBQ sauce. Press START.
3. After 7 hours, select the STIR LOW setting, and add the BBQ sauce.
4. When the pork is shredded, serve on rolls or in tacos.

SLOPPY JOE

Serves: 8

Prep time: 15 minutes

Cook time: 30 minutes

INGREDIENTS

| | |
|------------------------------------|----------------------------|
| 2 tbsp olive oil | ¼ cup Worcestershire sauce |
| 3 lbs ground beef | 2 tsp onion powder |
| ½ cup red bell pepper, diced small | 2 tsp garlic powder |
| ½ cup green pepper, diced small | 3 tbsp chili powder |
| 1 small onion, minced | 2 tbsp paprika |
| 1 cup ketchup | 1 tsp salt |
| ¼ cup mustard | 1 tsp ground black pepper |

INSTRUCTIONS

1. Select the STIRMAX preset, increase the cooking time to 15 minutes, and press START. Use the default STIR LOW setting. Once preheated, brown the ground beef.
2. Once the ground beef is browned, add the peppers and onions and cook for 5 minutes.
3. Add the ketchup, mustard, Worcestershire sauce, onion powder, garlic powder, chili powder, paprika, salt, and ground black pepper. When the 15-minute timer is up, it will automatically switch to simmer. Adjust the timer to simmer for 10 minutes and cover.
4. Serve on hamburger rolls.



MACARONI & CHEESE

Serves: 6

Prep time: 10 minutes

Cook time: 1 hour and 30 minutes

INGREDIENTS

3 cups shredded, sharp cheddar cheese
1 tsp corn starch
1 lb elbow macaroni
2 cups heavy cream
2 cups chicken broth
1 tsp salt

INSTRUCTIONS

1. Place all the ingredients into the pot and select the SLOW COOK preset. Adjust the temperature to HIGH by pressing the up temperature arrow to 190 degrees. Change the time to 1½ hours. Select the STIR LOW setting and press START.
2. When done and pasta is tender, serve.



BRAISED POT ROAST

Serves: 4

Prep time: 20 minutes

Cook time: 2 hours and 30 minutes

INGREDIENTS

- | | |
|--|----------------------------------|
| 1 (3 lbs) thick cut chuck roast, cut in half | 1 tsp chopped garlic |
| 2 tsp salt | 1 bay leaf |
| 1 tsp ground black pepper | 1 tsp tomato paste |
| 1 tbsp olive oil | 4 sprigs thyme |
| 1 medium onion, diced small | 4 medium red potatoes, quartered |
| 1 stalk celery, diced small | 10 baby carrots, peeled |
| | ½ cup red wine |
| | 2 cups beef stock |

INSTRUCTIONS

1. Select the BRAISEMAX preset, increase cooking time to 20 minutes, and press START.
2. Season beef with the salt and pepper. Once preheated, add the oil and meat, and sear the meat on all sides. Remove and set aside when browned.
3. Add the onions, celery, garlic and cook 3-4 minutes, add the tomato paste for 2 minutes then add the wine and beef stock. Once it automatically switches to second stage to simmer, increase the cooking time to 2 hours. Add the meat back in with the thyme and bay leaf, cover and let braise for 1 hour before adding the carrots and potatoes.
4. Remove when done, slice and serve with potatoes and carrots.



CHICKEN TACOS

Serves: 4-6

Prep time: 10 minutes

Cook time: 2 hours

INGREDIENTS

- | | |
|--------------------------------------|---------------------------------|
| 2 (8 oz) skinless chicken breasts | 2 medium jalapeños, sliced thin |
| 24 oz salsa | ¼ cup cilantro leaves |
| 8 (6-inch) flour tortillas | 1 lime, wedged |
| 1 cup sharp cheddar cheese, shredded | |
| 1 cup shredded cabbage | |
| 1 avocado, sliced | |
| ½ cup sour cream | |

INSTRUCTIONS

1. Place the chicken and salsa into the pot and cover. Select the SLOW COOK preset and adjust to use High temperature setting by pressing the up temperature arrow to 190 degrees. Set the cooking time to 2 hours. Adjust the stirring setting to STIR DELAY to automatically start the stirring halfway through the cooking cycle. Press START.
2. When the chicken is done, shred with a fork.
3. For the taco assembly, warm a skillet over medium heat. Heat each tortilla 20-30 seconds on each side. Divide the remaining ingredients, as desired, on the eight heated tortillas. Serve.



CHICKEN CACCIATORE

Serves: 6

Prep time: 15 minutes

Cook time: 1 hour and 5 minutes

INGREDIENTS

3 lbs or 12 boneless chicken thighs
2 tsp salt
1 tsp ground black pepper
¼ cup olive oil
4 cloves garlic, minced
1 medium onion, sliced thin
12 mini sweet red peppers, trimmed and stemmed
1 lb baby yellow potatoes, cut in half
3 cups tomato puree
½ tsp dry oregano
1 sprig rosemary

INSTRUCTIONS

1. Season the chicken thighs with salt and pepper. Select the SAUTÉ preset and set cooking time to 20 minutes. Turn the Stir setting off by selecting STIR OFF.
2. Once preheated, add the chicken and brown. Then remove the chicken and set aside.
3. Add the garlic, onions and peppers and sauté for 5 minutes.
4. Press STOP if there is any time remaining. Add the chicken back to the pot. Add the rest of the ingredients, select the STEW/SOUP preset, and set cooking time to 40 minutes. Turn the Stir setting off by selecting STIR OFF and press START.
5. Taste to adjust seasoning for salt and pepper. Serve.



RICE PILAF

Serves: 6

Prep time: 5 minutes

Cook time: 20 minutes

INGREDIENTS

2 cups white rice
3 tbsp salted butter
2 tsbp olive oil
1 small onion, minced
3½ cups chicken or vegetable stock
1 sprig thyme
1 bay leaf

INSTRUCTIONS

1. Select the SAUTÉ preset, press START and add the butter and oil. Add the onions and cook until tender.
2. Add the rice and cook for 1 minute. Add the stock, thyme and bay leaf and then cover. Press STOP, select the RICE preset, and press START.
3. When done, serve.



SUNDAY SAUCE WITH MEATBALLS

Serves: 6

Prep time: 30 minutes

Cook time: 1 hour and 30 minutes

INSTRUCTIONS

Sauce

1. Select the STIRMAX function, press START, and add oil. Use the default STIR LOW setting. Once preheated, sauté the onions and garlic until tender. Add the tomatoes, water, salt, pepper, and cover. It will automatically switch to simmer when the 10-minute timer is up.

INGREDIENTS

Sauce

- 1 medium onion, minced
- 6 cloves garlic, minced
- ¼ cup olive oil
- 2 (28 oz) cans crushed tomatoes
- 2 cups water
- 10 basil leaves, chopped
- ¼ cup parsley, chopped
- 1 tbsp salt
- 1 tsp ground black pepper

Pasta

- 2 tbsp salt
- 1 lb spaghetti

Meatballs

- 2 lbs ground chuck beef
- 2 large eggs
- ½ cup breadcrumbs
- 4 cloves garlic, minced
- 1 small onion, minced
- ¼ cup chopped parsley
- 3 tbsp milk
- 1 tsp salt
- ½ tsp ground black pepper
- ½ cup grated Parmesan cheese

Meatballs

1. In a large bowl, add the ground beef, eggs, breadcrumbs, garlic, onion, parsley, milk, salt, black pepper, and Parmigiana cheese. Mix and form the meatballs.
2. Add the meatballs when the sauce starts to simmer, cover and increase the cooking time to 1-hour. Adjust the Stir setting to STIR DELAY to start the stirring halfway through the 1-hour cooking time.
3. When done, add the parsley and basil.

INSTRUCTIONS (CONTINUED)

Pasta

1. In a clean STIRMAX pot, fill ¾ of pot with water. Select the STEAM/BOIL preset, adjust the Stir setting to STIR HIGH, and press START. Cover and bring to a boil.
2. Add salt and pasta, and set the timer to 8-10 minutes (per your pasta box instructions).
3. Once cooked, strain the pasta, and serve with the sauce and meatballs.





BEEF CHILI

Serves: 8

Prep time: 15 minutes

Cook time: 45 minutes

INGREDIENTS

| | |
|-----------------------------------|-----------------------------------|
| 2 tbsp olive oil | 1 tsp paprika |
| 2 lbs ground chuck beef | 2 tsp salt |
| 1 large yellow onion, diced small | ½ tsp ground black pepper |
| ½ cup yellow pepper, diced small | 1 tsp garlic powder |
| ½ cup green pepper, diced small | 2 (15.5 oz) cans red kidney beans |
| 3 tbsp chili powder | 1 (28 oz) can tomato puree |
| 1 tsp ground cumin | 2 cups beef stock |
| 1 tsp ground coriander | ¼ cup cilantro, chopped |

INSTRUCTIONS

1. Select the STIRMAX preset, and press START, increase the cooking time to 15 minutes. Use the default STIR LOW setting. Once preheated, add the meat and brown. Add the onions and peppers to the pot and sauté for 5 minutes.
2. Add the garlic, chili powder, cumin, paprika, salt and ground black pepper. Cook for 2 minutes.
3. Add the remaining ingredients, except cilantro and cover. After 15-minute timer is up, it will automatically switch to simmer for 40 minutes.
4. When the chili is done, add the cilantro and serve.

BOLOGNESE

Serves: 6

Prep time: 15 minutes

Cook time: 1 hour

INGREDIENTS

Bolognese

| | |
|---------------------------|---------------------------------|
| 2 lbs ground chuck beef | 2 tbsp tomato paste |
| 2 tsp salt | 2 (28 oz) cans crushed tomatoes |
| 1 tsp ground black pepper | 3 tbsp tomato paste |
| 2 tsp sugar | 2 cups water |
| 1 medium onion, minced | 2/3 cup heavy cream |
| 6 cloves garlic, minced | 1/4 cup basil leaves, chopped |
| 1/4 cup celery, minced | 1/3 cup parsley, chopped |
| 1/4 cup carrots, minced | 1 cup red wine |

Pasta

2 tbsp salt
1 lb fettucine
1/2 cup Parmesan cheese, grated

INSTRUCTIONS

Bolognese

1. Select the BRAISEMAX preset and press START. Adjust the stirring setting to STIR LOW. Once preheated, add the oil and brown the ground beef.
2. Add the onions, carrots, celery, and garlic, and cook for 5 minutes.
3. Add the tomato paste and wine, let it cook for 5 minutes and then add the crushed tomatoes and water, salt, pepper, and sugar. It will automatically switch to simmer for one hour when the 15-minute timer is up. Cover. Add the remaining ingredients for the last 2 minutes of cooking.

Pasta

1. In a clean STIRMAX pot, fill 3/4 of pot with water. Select the STEAM/BOIL preset and adjust Stir setting to STIR HIGH. Cover and bring to a boil.
2. Add salt and pasta, and set the timer to 8-10 minutes (per your pasta box instructions).
3. Once cooked, strain the pasta and serve with the Bolognese and cheese.





HEARTY BEEF STEW

Serves: 6

Prep time: 20 minutes

Cook time: 3 hours and 20 minutes

INGREDIENTS

| | |
|---|---------------------------------|
| 3 lbs beef chuck, cut into 2 inch cubes | ½ cup celery, diced small |
| 2 tsp salt | ½ cup carrot, diced small |
| 1 tsp ground black pepper | 2 cups beef stock |
| ½ cup flour | 1½ cups red wine |
| ½ cup salted butter | 3 sprigs thyme |
| 1 shallot, minced | 1 bay leaf |
| 4 cloves garlic, minced | 4 carrots, peeled and quartered |
| 1 cup onion, diced small | 1 lb baby potatoes, halved |

INSTRUCTIONS

1. Season the meat with the salt and pepper. In a shallow pan, toss the meat in the flour and coat well.
2. Select the SAUTÉ preset and set cooking time to 20 minutes. Use the default STIR LOW setting.
3. Once preheated, add the butter and brown the meat. When meat is browned, remove and set aside.
4. Add the shallot, garlic, onion, celery and diced carrot and sauté for 10 minutes.
5. Add the wine, stock and meat to the pot and bring to a boil.
6. Press STOP, select the STEW/SOUP preset, increase cooking time to 2 hours and press START. Add the thyme and bay leaf, cover the pot.
7. When the 2-hour timer is up, add the potatoes and the carrots. Press STOP, select the STEW/SOUP function, set cooking time to 30 minutes and press START. Adjust the stir setting to STIR DELAY. If the potatoes or carrots are not done after 30 minutes, add more time.
8. Taste to adjust seasoning for salt and pepper. Serve.

BEEF BONE BROTH

Makes: 4 cups

Prep time: 10 minutes

Cook time: 2 hours

INGREDIENTS

- | | |
|-----------------------------|----------------------|
| 2 lbs beef bones | 1 bay leaf |
| 1 cup onions, chopped large | 1 sprig thyme |
| ½ cup celery, chopped large | 10 whole peppercorns |
| 6 whole cloves garlic | |
| 3 tbsp tomato paste | |
| 10 cups water | |
| 1 tbsp apple cider vinegar | |
| 1 tsp sea salt | |

INSTRUCTIONS

1. Select the SAUTÉ preset and increase cooking time to 15 minutes. Adjust the Stir setting to STIR DELAY to start stirring halfway through the cooking cycle. Once preheated, add the oil and sauté the bones until browned. Remove the bones and set aside. Add the vegetables and repeat the sauté process to caramelize them. Add the tomato paste and cook for 2 minutes.
2. When done, add the bones back to the pot and rest of the ingredients to the pot, and cover. Press STOP, select the STEW/SOUP function, increase the cooking time to 2 hours and press START. Turn the stir setting off by selecting STIR OFF.
3. Cool and strain the broth with a cheese cloth or a fine mesh strainer. Add to your favorite recipe or use as a soup base.





ROASTED CHICKEN BONE BROTH

Makes: 4 cups

Prep time: 10

Cook time: 2 hours

INGREDIENTS

2 lbs chicken wings,
legs, and thighs

3 tbsp olive oil

1 cup onions,
chopped large

½ cup celery,
chopped large

10 cups water

1 tbsp apple cider
vinegar

1 bay leaf

1 tsp sea salt

1 sprig thyme

10 whole peppercorns

INSTRUCTIONS

1. Select the SAUTÉ preset and increase cooking time to 15 minutes. Adjust the Stir setting to STIR DELAY to start stirring halfway through the cooking cycle. Once preheated, add the oil and sauté the chicken until browned. Remove the chicken and set aside. Add the vegetables and repeat the sauté process to caramelize them. Add the tomato paste and cook for 2 minutes.
2. When done, add the chicken and rest of the ingredients to the pot, and cover. Press STOP, select the STEW/SOUP function, increase the cooking time to 2 hours and press START. Turn the stir setting off by selecting STIR OFF.
3. Cool and strain the broth with a cheese cloth or a fine mesh strainer. Add to your favorite recipe or use as a soup base.

SAFFRON SHRIMP RISOTTO

Serves: 4-6
Prep time: 20 minutes
Cook time: 1 hour

INSTRUCTIONS

Risotto

1. Select the SAUTÉ preset and press START. Once preheated, add the butter, oil and saffron. Use the default STIR LOW setting. Add the onions, shallots and cook until tender.
2. Add the rice and cook 1 minute. Add the wine, stock, rosemary, bay leaf, salt, and pepper, and cover. Press STOP, select the RISOTTO function, and press START.

INGREDIENTS

Risotto

2 tbsp olive oil
¼ cup salted butter
1 pinch saffron
1 small onion, diced small
½ cup red pepper julienned
2 cups Arborio rice
3½ cups chicken stock
½ cup white wine
1 bay leaf
1 sprig rosemary
1 tsp salt
½ tsp ground black pepper
¼ cup Parmesan cheese, grated
¾ cup frozen peas, thawed
3 tbsp heavy cream

Shrimp & Vegetables

4 tbsp olive oil
2 tbsp salted butter
4 garlic cloves, sliced thin
1 lb (16/20 size) shrimp, peeled and deveined
½ lemon juiced
½ cup white wine
½ tsp salt
¼ tsp ground black pepper
1 cup cherry tomatoes
3 cups baby spinach
2 tbsp parsley, chopped

3. When almost done, add the cheese, peas and heavy cream.

INSTRUCTIONS (CONTINUED)

Shrimp & Vegetables

1. In a clean STIRMAX pot, select the SAUTÉ preset, and press START.
2. Once preheated, add the oil, butter, and garlic and cook for one minute.
3. Add the shrimp, lemon, wine, salt, and pepper and cook for 6 minutes.
4. Press STOP to turn off the SAUTÉ preset, and add the tomatoes. Add the spinach and allow to wilt.
5. Serve the shrimp and vegetables with the risotto and garnish with the parsley.



CAULIFLOWER CHEESY PILAF

Serves: 12

Prep time: 15 minutes

Cook time: 20 minutes

INGREDIENTS

| | |
|------------------------|-------------------------------|
| 2 heads cauliflower | ½ cup half-and-half |
| 3 tbsp salted butter | ½ cup Parmesan cheese, grated |
| 1 medium onion, minced | 6 oz Swiss cheese, grated |
| ½ tsp salt | 2 tbsp parsley, chopped |
| ¼ tsp pepper | |
| 1 sprig thyme | |
| 1 cup chicken broth | |
| ¼ cup white wine | |

INSTRUCTIONS

1. Chop the cauliflower in a food processor until rice size.
2. Select the SAUTÉ preset, set cooking time to 15 minutes and then press START. Use the default STIR LOW setting. Once preheated, add the butter and sauté the onion for 2 minutes.
3. Add the cauliflower and cook for 3 minutes.
4. After cauliflower has cooked for 3 minutes, add the broth and cover pot.
5. When there is 1 minute left on the timer, add the remaining ingredients.
6. Garnish with parsley and serve.



CREAMY RISOTTO

Serves: 4-6

Prep time: 10 minutes

Cook time: 45 minutes

INGREDIENTS

| | |
|-----------------------|---------------------------------|
| 2 tbsp olive oil | 1 tsp salt |
| 3 tbsp salted butter | ½ tsp ground black pepper |
| 1 shallot, minced | ¼ cup grated Parmesan cheese |
| ¼ cup onion, minced | 1 tbsp Italian parsley, chopped |
| 1½ cups Arborio rice | 2 tbsp heavy cream |
| ½ cup white wine | |
| 3½ cups chicken broth | |
| 1 sprig rosemary | |
| 1 bay leaf | |

INSTRUCTIONS

1. Select the SAUTÉ preset, use the default STIR LOW setting and press START. Once preheated, add the butter and oil, onions, and shallots, and cook until tender.
2. Add the rice and cook 1 minute. Add the wine, 3 cups of the broth, rosemary, bay leaf, salt, and pepper, and cover. Press STOP, select the RISOTTO preset, and press START.
3. When the timer reads 3 minutes, add the remaining ½ cup of broth, cheese, parsley and cream.
4. Serve.





PEACH JAM

Makes: ¾ qt

Prep time: 20 minutes

Cook time: 1 hour

INGREDIENTS

8 cups fresh peaches,
sliced and peeled
2½ cups granulated sugar
1 cinnamon stick
1 lemon, juiced

INSTRUCTIONS

1. Select the STEW/SOUP preset. Set the time to one hour and temperature to 212 degrees.
2. Press the Stir setting button until the STIR OFF setting is illuminated.
3. Press START and place all the ingredients into the pot and cover.
4. After 10 minutes of cooking, uncover the pot and press the Stir setting button until the STIR LOW setting is illuminated.
5. While jam is cooking, place a plate in the freezer to chill. This will be used to check doneness of jam.
6. After an additional 35 minutes of cooking, remove the plate from the freezer and spoon a small bit of jam onto the plate. If the jam is done it will hold together. If it is runny, it is not done and will need to continue cooking for the remaining 15 minutes.
7. Once the jam is done, cool, jar, and store in the refrigerator.

STRAWBERRY JAM

Makes: ¾ qt

Prep time: 20 minutes

Cook time: 1 hour

INGREDIENTS

8 cups fresh strawberries,
rinsed & trimmed

1 lemon, zested & juiced

2½ cups granulated sugar

INSTRUCTIONS

1. Select the STEW/SOUP preset. Set the time to one hour and temperature to 212 degrees.
2. Press the Stir setting button until the STIR OFF setting is illuminated.
3. Press START and place all the ingredients into the pot and cover.
4. After 10 minutes of cooking, uncover the pot and press the Stir setting button until the STIR LOW setting is illuminated.
5. While jam is cooking, place a plate in the freezer to chill. This will be used to check doneness of jam.
6. After an additional 35 minutes of cooking, remove the plate from the freezer and spoon a small bit of jam onto the plate. If the jam is done it will hold together. If it is runny, it is not done and will need to continue cooking for the remaining 15 minutes.
7. Once the jam is done, cool, jar, and store in the refrigerator.



RICE PUDDING

Serves: 8-10

Prep time: 10 minutes

Cook time: 55 minutes

INGREDIENTS

2 cups Arborio rice
6 cups half-and-half
1 medium orange,
zest and juice
5 large egg yolks
 $\frac{3}{4}$ cup granulated sugar
2 tsp vanilla extract
 $\frac{3}{4}$ tsp ground cinnamon
 $\frac{3}{4}$ cup raisins

INSTRUCTIONS

1. Select the SAUTÉ preset, press START and add the rice and 5 cups half and half. Use the default STIR LOW setting.
2. Add the sugar, juice and zest from the orange, bring it to a boil, covered.
3. Once boiling, press STOP, select the RISOTTO function, and press START.
4. In a bowl add the remaining half and half with the yolks and vanilla and mix.
5. Add the raisins when almost done.
6. When done, remove 1 cup of the pudding and mix with the yolk mixture and put back to the pot. Adjust stir setting to STIR HIGH and cook for 5 minutes. Serve.



APPLE CRISP

Serves: 6

Prep time: 20 minutes

Cook time: 45 minutes

INGREDIENTS

Filling

6 Granny Smith apples,
peeled and sliced
 $\frac{3}{4}$ cup granulated sugar
 $\frac{1}{2}$ cup all-purpose flour
1 stick salted butter
2 tsp ground cinnamon

Crisp Topping

$\frac{1}{2}$ cup all-purpose flour
 $\frac{3}{4}$ cup brown sugar
1 tsp ground cinnamon
 $\frac{1}{2}$ cup rolled oats
4 tbsp salted butter

INSTRUCTIONS

1. Select the SAUTÉ preset, use default 10 minutes, press START, and use the default STIR LOW setting. Once preheated, add the butter and melt. Add the apples, sugar, flour, and cinnamon and cover. Turn the stir setting to STIR LOW after 3 minutes. Cook until apples are coated and slightly soft.
2. Pour apple mixture into an oven-safe pan.
3. In a bowl mix the butter with the sugar and flour until crumbly. Add the cinnamon and oats and mix well.
4. Preheat an oven to 375 degrees.
5. Pour the topping onto the apple mixture. Put into the oven and cook until slightly golden or about 30 minutes. Serve.



CHOCOLATE TRUFFLES

Makes: 45

Prep time: 30 minutes

Cook time: 20 minutes, plus 3 hours chilling

INGREDIENTS

Truffles

2 cups heavy cream

2 lbs semi-sweet
chocolate chips

3 tbsp unsalted butter,
softened

1 tsp vanilla

Chocolate Coating

4 cups semi-sweet
chocolate chips

INSTRUCTIONS

Truffles

1. Select the STEAM/BOIL preset, press the START/STOP button and add cream. Bring the cream to a boil and then press the STOP.
2. Add the chocolate chips, butter, and vanilla. Select the KEEP WARM preset and use the default temperature of 140 degrees. Press the Stir Setting button until STIR HIGH setting is illuminated. Press START.
3. When the chocolate is completely melted and incorporated, press STOP.
4. Pour into a 9 x 9-inch-square pan and cool in the refrigerator until solid.
5. Scoop into small balls roll and freeze for 1 hour.

Chocolate Coating

1. In a clean STIRMAX pot, add the chocolate chips, and select the KEEP WARM preset. Use the default temperature of 140 degrees to melt the chips. Press START.
2. When the chocolate coating is melted, press STOP and remove the truffles from the freezer. Place the truffles on a cooling rack with a sheet pan below and pour the melted chocolate over the truffles to coat. Carefully remove each truffle and place on a clean sheet pan lined with wax paper. Place the truffles in the refrigerator and let chill until the chocolate coating is solidified.
3. To serve, remove the coated truffles from the refrigerator, bring to room temperature, and serve.



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