

TASTE TESTS

Pressure Cooker Cookoff

Testers thumbed through the recipes manufacturers supplied with the test cookers, looking for easy meals that would feed a family of four. The cooking—and tasting—tests allowed us to rate the cookers based on real-world use. Testers followed the recipes explicitly. Here are the results:

PRESTO

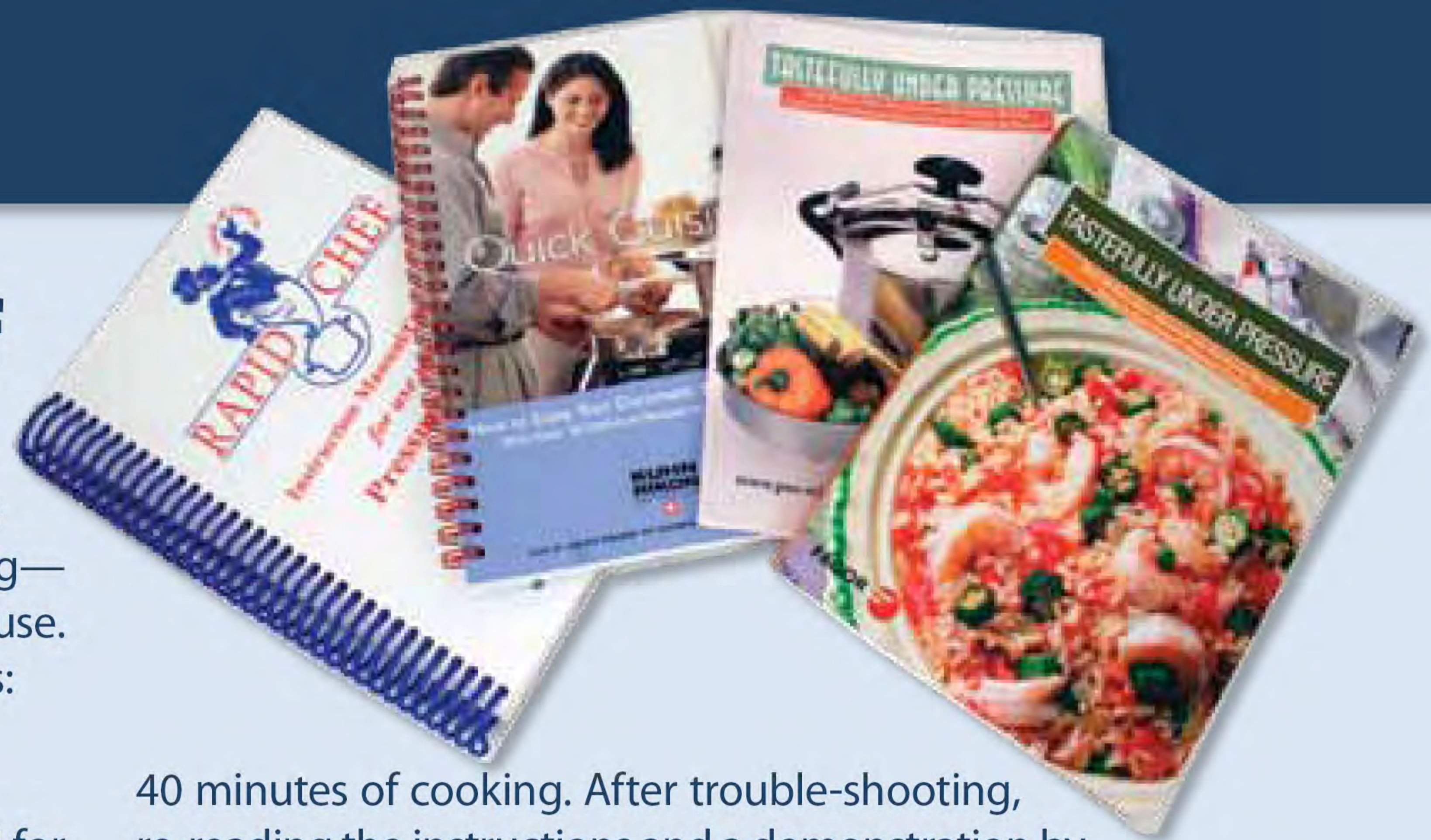
Testers cooked a pot roast in the Presto. The recipe called for a short list of ingredients: only the meat, water, oil, onion, salt, pepper, and a bay leaf. Cooking a pot roast onboard can be impractical because of the long cooking time, but with the Presto, a roast big enough for four was done in 30 minutes, using a very low-heat, low-fuel setting. The roast was super easy to cook, and the meat was tender and filled with flavor. **Bottom line:** Yum!

FAGOR FUTURO

Testers cooked rice with chicken and Chorizo sausage from “Tastefully Under Pressure.” The ingredient mix was colorful and looked promising, but the rice came out too soft, and the pre-cooked sweet corn and green peas turned mushy after cooking under pressure. **Bottom line:** The recipe needs some tweaking, but the cooker performed well.

PRO-SELECTIONS PRESSURE MAGIC

Testers cooked Navy Beans with Ham from the Fagor/Pro-Selections Pressure Magic cookbook. Our first go at the simple recipe was unsuccessful, and the beans remained rock hard despite



40 minutes of cooking. After trouble-shooting, re-reading the instructions and a demonstration by Pro-Selections, we found that the problem had been the central knob not being tight enough. Once this seal was established, the Pressure Magic worked well, cooking a second set of pre-soaked beans into a tasty soup. **Bottom line:** Testers found the cooker to be less user-friendly than some others, but the recipe was simple and the beans were delicious.

KUHN RIKON DUROMATIC

Testers made Savory Black Beans from the Kuhn Rikon cookbook. Each recipe in the book has a graph showing the time needed to cook the recipe. This is helpful for quick-glance planning, but it doesn't take into account prep time. The test recipe's preparation was somewhat labor-intensive (chopping, dicing, and mincing, followed by browning and sautéing before the actual 10 minutes of pressure-cooking). In the taste test, testers reported that the beans had a medium-amount of flavor and that the cooking time could be shortened. **Bottom line:** The recipe needs some editing to suit testers' tastebuds, but the cooker performed flawlessly.