

# Emeril's Pressure AirFryer Plus

Recipe  
Book



EMERIL LAGASSE





## EMERIL LAGASSE

Emeril Lagasse is an Emmy-winning television personality, the chef and proprietor of 11 restaurants, a cookbook author, and a philanthropist. He is a James Beard Award winner known for his mastery of Creole and Cajun cuisine, which inspired the development of his “New New Orleans” style. Chef Emeril is most notable for having appeared on a wide variety of cooking TV shows, including the long-running and highly rated Food Network shows Emeril Live and Essence of Emeril, and most recently, Amazon’s original series Eat the World with Emeril Lagasse.

Chef Emeril believes that every home kitchen deserves appliances that offer a wide range of custom cooking capabilities. Designed for effortless one-touch cooking right on your countertop, the Pressure AirFryer Plus is a professional-quality pressure cooker and air fryer that gives you a moist, tender inside with a golden, crispy outside.



EMERIL LAGASSE

**Pressure  
AirFryer Plus™**

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# Start-Up Guide

## WHY THE DUAL-LID DESIGN?

The secret to the Emeril Lagasse Pressure AirFryer Plus is its dual-lid design. Use the Pressure Lid to cook under pressure, locking in juices and flavor. Switch to the Air Frying Lid, which creates a whirlwind of superheated air, for a crispy, crunchy finish.



### PRESSURE LID

The airtight lid traps superheated steam inside. The hyperpressurized environment forces liquid and moisture into your food, locking in intense flavor and nutrients. Cook up to 70% faster.

***Only use when Pressure Cooking.***



### AIR FRYING LID

The Air Frying Lid has a heating element and turbo fan that create a whirlwind of superheated air. Use to caramelize, crisp, and brown food.

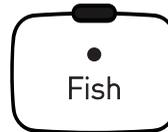
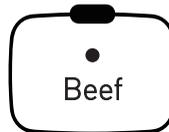
***Only use when Air Frying.***

# Cooking Presets

## AIR FRYING LID



## PRESSURE LID



● Indicates pressure presets

## GLASS LID



# Pressure Cooking



## STEP 1

The Unit comes with the Pressure Lid attached to the Base. Slide the Release Switch to the Open position. Release the Switch and twist the Pressure Lid clockwise. When the Lid Position Mark is aligned with the Open Mark, lift the Pressure Lid to remove.



## STEP 2

When the Pressure Lid is removed, place the Inner Pot inside the Base.



## STEP 3

Add your ingredients. Do not fill past the FULL CUP line in the Inner Pot.

**NOTE:** Never use the Pressure Lid without the Inner Pot.



## STEP 4

Place the Pressure Lid on top of the Base, aligning the Lid Position Mark with the Open Mark. Twist the Pressure Lid counterclockwise about 30° and align the Lid Position Mark with the Closed Mark. When the Pressure Lid is locked, the Release Switch will automatically move to the Closed position.



## STEP 5

Select the a pressure cooking preset button on the side of the Digital Display to start the cooking process.

- Indicates pressure presets

# Air Frying



## STEP 1

The Unit comes with the Pressure Lid attached to the Base. Slide the Release Switch to the Open position. Release the Switch and twist the Pressure Lid clockwise. When the Lid Position Mark is aligned with the Open Mark, lift the Pressure Lid to remove.



## STEP 2

Place the wire rack on a flat, level surface with the legs facing downward. Place ingredients on the rack.



## STEP 3

Place the Inner Pot inside the Base. Use both hands to hold the wire rack and lower the wire rack into the Inner Pot.

**NOTE:** Never use the Air Frying Lid without the Inner Pot.



## STEP 4

Place the Air Frying Lid on top of the Base, aligning the six pins in the Air Frying Lid's Wire Harness with the six holes in the Base's Wire Harness. The Air Fry preset will not function unless the Wire Harnesses are aligned properly.

**NOTE: DO NOT** twist the Air Frying Lid to lock it to the base.



## STEP 5

Select the Air Fry cooking preset button on the side of the Digital Display to start the cooking process.



# Wings with Bourbon Maple BBQ Sauce

SERVES 4

## Ingredients

- 1 cup prepared barbecue sauce
- ¼ cup bourbon
- 1 tsp. smoked paprika
- ¼ tsp. ground cayenne pepper
- 1 tbsp. dark brown sugar
- 1 tbsp. maple syrup
- 1 tsp. salt
- ½ tsp. black pepper
- 3 lb frozen chicken wings

## Directions

1. Combine the barbecue sauce, bourbon, paprika, cayenne pepper, brown sugar, syrup, salt, and black pepper in a medium-size bowl.
2. Place the Inner Pot in the Pressure AirFryer Plus. Add the wings to the Inner Pot and pour the sauce mixture over the wings.
3. Place the Pressure Lid on the Pressure AirFryer Plus and turn the Lid counterclockwise. The Lid will lock and the Pressure Release Valve will close. Press the Chicken Button. Press the Timer Button and set the cooking time to 12 mins.
4. When the cooking process is complete, the Pressure AirFryer Plus will automatically switch to Keep Warm. Press the Cancel Button. Slide the Steam Release Switch to the Open position. After the steam is released, remove the Lid. Remove and reserve the wings. Leave the sauce in the Inner Pot.
5. Press the Sauté Button (20-min. cooking time). Press the Temp Button and set the cooking temperature to 340° F/170° C. Simmer the sauce until it is reduced and reaches a syrupy consistency. Press the Cancel Button. Carefully ladle the sauce into a bowl and toss the wings in the sauce.
6. Clean out the Inner Pot. Place the wire rack inside the Inner Pot. Place as many wings on the rack as you can without overcrowding.
7. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer Plus. Press the Air Fry Button. Press the Temp Button and set the cooking temperature to 400° F/205° C. Press the Timer Button and set the cooking time to 10 mins. Halfway through the cooking time, turn the wings. Repeat the cooking process with the rest of the wings.
8. When the cooking process is complete, press the Cancel Button.

# Mac & Cheese

SERVES 6

## Ingredients

¾ stick unsalted butter  
½ cup chopped yellow onion  
(about ½ small onion)  
2 large cloves garlic, minced  
1 ¼ tsp. salt, divided  
¼ tsp. freshly ground black pepper  
1 pinch ground cayenne pepper  
1 pinch sweet paprika  
¼ cup plus 2 tbsp. all-purpose flour  
1 qt. plus 1 cup whole milk  
1 lb elbow macaroni, uncooked  
8 oz fresh mozzarella, cut into pieces or sliced  
4 oz packaged whole-milk or part-skim mozzarella, cut into pieces or sliced  
12 oz cheddar, cut into pieces or sliced, divided  
1 tbsp. unsalted butter, melted  
1 cup panko breadcrumbs

## Directions

1. Place the Inner Pot in the Pressure AirFryer Plus. Press the Sauté Button (20-min. cooking time). Press the Temp Button and set the cooking temperature to 340° F/170° C.
2. Add the butter to the Inner Pot and cook until the butter is melted. Stir in the onion, garlic, 1 tsp. salt, black pepper, cayenne pepper, and paprika and cook until the onion is soft and translucent (about 3 mins.). Stir in the flour and cook for 1 min. Whisk in the milk, bring to a simmer, and cook for 5 mins.
3. Combine the macaroni, fresh mozzarella, packaged mozzarella, and 8 oz cheddar in a bowl and mix. Add the mixture to the Inner Pot and stir to combine. Press the Cancel Button.
4. Place the Glass Lid on the Pressure AirFryer Plus. Press the Slow Cook Button. Press the Timer Button and set the cooking time to 3 hrs. Press the Temp Button and set the cooking temperature to 195° F/90° C. Halfway through the cooking time, stir the mixture.
5. When the cooking process is complete, combine the melted butter, panko breadcrumbs, and ¼ tsp. salt in a bowl. Top the mac and cheese with the breadcrumb mixture and the rest of the cheddar.
6. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer Plus. Press the Air Fry Button. Press the Timer Button and set the cooking time to 4 mins. Press the Temp Button and set the cooking temperature to 375° F/190° C.
7. When the cooking process is complete, press the Cancel Button.

# Creole Shrimp Deviled Eggs

MAKES 24

## Ingredients

12 eggs

1 cup water

½ cup mayonnaise

1 tbsp. plus 2 tsp. Creole mustard

¾ tsp. Creole seasoning

½ tsp. caper juice (brine from jarred capers)

¼ cup very finely chopped celery

2 tbsp. very finely chopped scallion tops, plus more sliced for garnish

6 oz boiled shrimp, finely chopped

ground cayenne pepper, for garnish (optional)

## Directions

1. Place the Inner Pot in the Pressure AirFryer Plus. Add the eggs and water to the Inner Pot.
2. Place the Pressure Lid on the Pressure AirFryer Plus and turn the Lid counterclockwise. The Lid will lock and the Pressure Release Valve will close. Press the Rice Button. Press the Timer Button and set the cooking time to 6 mins.
3. When the cooking process is complete, the Pressure AirFryer Plus will automatically switch to Keep Warm. Press the Cancel Button. Slide the Steam Release Switch to the Open position. After the steam is released, remove the Lid. Transfer the eggs to an ice bath. When the eggs are cooled, peel them and cut them in half. Carefully remove the yolks from the halved eggs and push the yolks through a sieve into a mixing bowl.
4. Add the mayonnaise, Creole mustard, Creole seasoning, and caper juice to the bowl and mix until smooth and well blended. Add the celery, scallion tops, and shrimp and stir. Taste and adjust the seasoning if necessary.
5. Transfer the yolk mixture to a piping bag fitted with a large plain tip and pipe the filling into the hollow of each egg half.
6. Garnish with the sliced scallion tops and a sprinkling of cayenne pepper if desired. Serve immediately or cover lightly with plastic wrap and chill up to overnight before serving.



# Caramelized Brussels Sprouts

SERVES 4

## Ingredients

¼ cup plus 1 tbsp. vegetable oil

1 lb Brussels sprouts, ends  
trimmed & quartered

8 sweet piquanté peppers,  
julienned

4 oz cooked bacon, cut into  
small pieces

3 tbsp. sweet piquanté pepper  
pickle liquid

2 tbsp. unsalted butter

5 fresh basil leaves, divided

salt, to taste

ground black pepper, to taste

¼ cup toasted sliced almonds

aged provolone, shaved  
with a vegetable peeler

## Directions

1. Place the Inner Pot in the Pressure AirFryer Plus. Press the Sauté Button. Press the Timer Button and set the cooking time to 10 mins. Press the Temp Button and set the cooking temperature to 340° F/170° C. Add 2 ½ tbsp. vegetable oil and half of the Brussels sprouts to the Inner Pot and cook until the Brussels sprouts are caramelized. Then, remove the first batch of Brussels sprouts and cook the second batch with the remaining vegetable oil until caramelized.
2. When the second batch is caramelized around the edges, return the first batch of Brussels sprouts to the Inner Pot and add the julienned peppers, bacon, and pickle liquid. Add the butter, stir, tear 4 basil leaves, and add the basil (reserve the last basil leaf). Season lightly with the salt and black pepper and taste. Adjust accordingly. Press the Cancel Button.
3. Transfer the Brussels sprouts to a serving bowl and tear the last basil leaf. Garnish with the toasted almonds, shaved provolone, and basil.

# Breakfast Bread Pudding

SERVES 8–10

## Ingredients

½ lb linguiça sausage, removed from the casing & chopped  
½ cup minced yellow onions  
¼ cup minced green bell pepper  
⅓ cup sliced scallions  
⅓ cup dry white wine  
2 qts. day-old French bread, torn into 1-in. cubes  
2 ½ cups milk  
½ cup heavy cream  
¼ cup melted butter  
8 large eggs, beaten  
½ lb pepper jack cheese, grated  
½ lb Monterey Jack, grated  
¾ tsp. salt  
⅛ tsp. freshly ground black pepper  
⅛ tsp. ground cayenne pepper  
¾ cup sour cream  
½ cup grated Parmesan

## Directions

1. Place the Inner Pot in the Pressure AirFryer Plus. Press the Sauté Button. Press the Timer Button and set the cooking time to 10 mins. Press the Temp Button and set the cooking temperature to 340° F/170° C. Add the sausage and cook until golden brown and the fat is rendered (about 5 mins.). Add the onions and bell peppers and sauté until soft (3 mins.). Add the scallions and stir well. Add the white wine and reduce slightly while stirring (about 1 min.). Press the Cancel Button.
2. Place the bread in a large mixing bowl. Add the milk and cream and stir well. Let sit for 5 mins.
3. Pour the butter into a 3-qt. casserole dish and coat the sides and bottom of the dish with the butter. Pour any extra butter into the bread mixture.
4. Add the sausage mixture to the bread mixture. Add the eggs, grated cheeses, salt, black pepper, and cayenne pepper and quickly fold the mixture together.
5. Clean out the Inner Pot. Add enough water to the Inner Pot to fill the Inner Pot with 1 in. of water and place the wire rack in the Inner Pot. Cover the casserole dish with foil and place the dish on the rack.
6. Place the Pressure Lid on the Pressure AirFryer Plus and turn the Lid counterclockwise. The Lid will lock and the Pressure Release Valve will close. Press the Beef Button (25-min. cooking time).
7. When the cooking process is complete, the Pressure AirFryer Plus will automatically switch to Keep Warm. Press the Cancel Button. Slide the Steam Release Switch to the Open position. After the steam is released, remove the Lid. Spread the sour cream evenly over the top of the bread pudding and cover with the Parmesan.
8. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer Plus. Press the Air Fry Button. Press the Timer Button and set the cooking time to 5 mins. Press the Temp Button and set the cooking temperature to 375° F/190° C. When the cooking process is complete, press the Cancel Button.
9. Allow the bread pudding to cool briefly. Serve hot or warm.

# Roasted Chicken with Tangerines & Rosemary

SERVES 4

## Ingredients

- 1 4–5-lb whole chicken
- 2 tbsp. unsalted butter, softened
- salt, for seasoning, divided
- ground black pepper, for seasoning, divided
- 1 ½ tbsp. Creole seasoning
- 1 yellow onion, quartered
- 3 tangerines, quartered
- 6 sprigs fresh rosemary, divided
- 1 cup chicken stock
- 1 cup fresh tangerine juice
- 1 tbsp. honey

## Directions

1. Rub the chicken with the butter. Season the chicken with the salt, black pepper, and Creole seasoning.
2. Season the onions and tangerines with the salt and black pepper. Stuff the onions, tangerines, and 4 rosemary sprigs inside the chicken cavity.
3. Place the Inner Pot in the Pressure AirFryer Plus. Add 1 cup chicken stock to the pot. Place the wire rack inside the Inner Pot. Place the chicken on the rack.
4. Place the Pressure Lid on the Pressure AirFryer Plus and turn the Lid counterclockwise. The Lid will lock and the Pressure Release Valve will close. Press the Chicken Button. Press the Timer Button and set the cooking time to 30 mins.
5. When the cooking process is complete, the Pressure AirFryer Plus will automatically switch to Keep Warm. Press the Cancel Button. Slide the Steam Release Switch to the Open position. After the steam is released, remove the Lid. Place a saucepot on the stove top. Transfer the liquid from the Inner Pot to the saucepot. Add the tangerine juice, honey, and the rest of the rosemary and season with the salt and black pepper. Simmer the sauce until it is reduced to ½ cup (about 8–10 mins.).
6. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer. Press the Air Fry Button. Press the Timer Button and set the cooking time to 15 mins. Press the Temp Button and set the cooking temperature to 325° F/163° C.
7. When the cooking process is complete, press the Cancel Button. Transfer the chicken to a serving plate and glaze with the sauce.

# Ooey-Gooey Blueberry French Toast

SERVES 6



## Ingredients

1 tbsp. unsalted butter  
7 slices home-style white bread,  
crusts discarded & bread cut into  
1-in. cubes  
1 8-oz package cold cream  
cheese, cut into 1-in. cubes  
½ cup blueberries, picked over  
& rinsed  
5 large eggs  
1 cup half and half  
3 tbsp. maple syrup  
2 tbsp. freshly squeezed orange  
juice

### Blueberry Sauce

1 ½ cups sugar  
1 ½ cups water  
½ cup fresh-squeezed orange  
juice  
3 tbsp. cornstarch  
1 ½ tsp. orange zest  
1 ½ cups blueberries, picked over  
& rinsed  
1 ½ tbsp. unsalted butter

## Directions

1. Butter a 2-qt. round baking dish with 1 tbsp. butter. Arrange half of the bread on the bottom of the baking dish. Top the bread with the cream cheese and ½ cup blueberries and arrange the remaining bread over the blueberries.
2. Combine the eggs, half and half, syrup, and orange juice in a large bowl and mix together. Pour the egg mixture evenly over the bread mixture. Cover the dish with foil and refrigerate for at least 1 hr. (up to overnight).
3. Remove the dish from the refrigerator and let come to room temperature. While the mixture is warming up, place the Inner Pot in the Pressure AirFryer Plus. Press the Sauté Button (20-min. cooking time). Press the Temp Button and set the cooking temperature to 340° F/170° C.
4. Add the sugar, water, orange juice, cornstarch, and orange zest. Cook while stirring occasionally until thickened (about 4 mins.). Add 1 ½ cups blueberries, stir, and let simmer while stirring occasionally until the berries have burst (about 4 mins.). Add 1 ½ tbsp. butter and stir until melted.
5. Press the Cancel Button. Remove and reserve the blueberry sauce. Clean out the Inner Pot. Add enough water to the Inner Pot to fill the Inner Pot with 1 in. of water and place a wire rack in the Inner Pot. Use a foil sling to lower the baking dish onto the rack.
6. Place the Pressure Lid on the Pressure AirFryer Plus and turn the Lid counterclockwise. The Lid will lock and the Pressure Release Valve will close. Press the Beef setting (25-min. cooking time).
7. When the cooking process is complete, the Pressure AirFryer Plus will automatically switch to Keep Warm. Press the Cancel Button. Slide the Steam Release Switch to the Open position. After the steam is released, remove the Lid. Remove the foil from the baking dish.
8. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer Plus. Press the Air Fry Button. Press the Timer Button and set the cooking time to 5 mins. Press the Temp Button and set the cooking temperature to 375° F/190° C. When the cooking process is complete, press the Cancel Button. Carefully remove the baking dish using the foil sling. Ladle the blueberry sauce over the French toast.

# Emeril's Chili

SERVES 6

## Ingredients

3 tbsp. vegetable oil  
2 cups chopped onions  
1 tbsp. salt, divided  
½ tsp. ground cayenne pepper  
2 lb beef stew meat, cut into small cubes  
3 tbsp. chili powder  
2 tsp. ground cumin  
¼ tsp. crushed red pepper  
2 tsp. dried oregano  
2 tbsp. chopped garlic  
1 28-oz can crushed tomatoes  
2 tbsp. tomato paste  
3 ½ cups beef stock  
1 lb dried kidney beans  
1 bag tortilla chips (about 13 oz), for serving  
1 ½ cups grated Monterey Jack, for serving  
½ cup sour cream, for serving  
½ cup pickled jalapeño slices, for serving

## Directions

1. Place the Inner Pot in the Pressure AirFryer Plus. Press the Sauté Button. Press the Timer Button and set the cooking time to 10 mins. Press the Temp Button and set the cooking temperature to 340° F/170° C.
2. Add the vegetable oil and heat the oil. When the oil is hot, add the onions and sauté until they start to wilt (3–5 mins.). Season the onions lightly with 1 tsp. salt and the cayenne pepper.
3. Add the stew meat, chili powder, cumin, crushed red pepper, oregano, and 2 tsp. salt and cook until the meat is browned (5–6 mins.). Add the garlic, tomatoes, tomato paste, stock, and beans. Press the Cancel Button.
4. Place the Pressure Lid on the Pressure AirFryer Plus and turn the Lid counterclockwise. The Lid will lock and the Pressure Release Valve will close. Press the Stew Button. Press the Timer Button and set the cooking time to 50 mins.
5. When the cooking process is complete, the Pressure AirFryer Plus will automatically switch to Keep Warm. Press the Cancel Button. Let the Pressure AirFryer Plus sit to naturally release pressure (about 30 mins.). Then, slide the Steam Release Switch to the Open position. After the steam is released, remove the Lid. Place the tortilla chips in a bowl and spoon the chili over the chips. Garnish with the Monterey Jack, sour cream, and jalapeños.

# Lasagna

SERVES 6

## Ingredients

### Meat Sauce

- 1 lb ground beef
- 1 lb bulk sweet Italian sausage
- 1 onion, chopped
- 4 cloves garlic, chopped
- 1 28-oz can crushed tomatoes
- 1 8-oz can tomato sauce
- 2 tbsp. sugar
- 1 ½ tsp. dried basil
- 1 tsp. dried oregano
- ½ tsp. fennel seed
- 1 bay leaf
- salt, to taste

### Ricotta Filling

- ¾ cup ricotta
- 1 tsp. Italian seasoning
- 1 egg
- 1 dash salt

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- 8 fresh lasagna sheets
  - 2 cups shredded mozzarella
  - ¼ cup grated Parmesan

## Directions

1. Place the Inner Pot in the Pressure AirFryer Plus. Press the Sauté Button (20-min. cooking time). Press the Temp Button and set the cooking temperature to 340° F/170° C. Add the ground beef and sausage and sauté until browned (about 5 mins.). Add the onion and garlic and sauté for 5 mins. Add the crushed tomatoes, tomato sauce, sugar, basil, oregano, fennel, bay leaf, and salt. Press the Cancel Button.
2. Place the Pressure Lid on the Pressure AirFryer Plus and turn the Lid counterclockwise. The Lid will lock and the Pressure Release Valve will close. Press the Stew Button (10-min. cooking time).
3. When the cooking process is complete, the Pressure AirFryer Plus will automatically switch to Keep Warm. Press the Cancel Button. Let the Pressure AirFryer Plus sit to naturally release pressure (about 20 mins.). Then, slide the Steam Release Switch to the Open position. After the steam is released, remove the Lid. Leave 1 ½ cups of the meat sauce in the Inner Pot and reserve the rest of the meat sauce. Combine the ricotta filling ingredients and ½ cup of the meat sauce in a bowl and mix.
4. Layer 2 lasagna sheets on top of the sauce. Top the lasagna sheets with one third of the ricotta filling and sprinkle ½ cup mozzarella over the filling. Spoon 1 cup meat sauce on top. Repeat the layering process twice and top the final layer with the rest of the lasagna sheets and meat sauce. Top everything with the rest of the mozzarella and Parmesan.
5. Place the Glass Lid on the Pressure AirFryer Plus. Press the Slow Cook Button. Press the Timer Button and set the cooking time to 4 hrs. Press the Temp Button and set the cooking temperature to 195° F/90° C.
6. When the cooking process is complete, press the Cancel Button. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer Plus. Press the Air Fry Button. Press the Timer Button and set the cooking time to 5 mins. Press the Temp Button and set the cooking temperature to 375° F/190° C. When the cooking process is complete, press the Cancel Button. Serve the lasagna with salad.



# Creole Fried Chicken

SERVES 4

## Ingredients

1 3-lb whole chicken, cut into 8 pieces

¼ cup plus 1 tbsp. Creole seasoning, plus more for seasoning, divided

1 ½ cups Creole mustard

2 cups all-purpose flour

2 eggs, beaten

2 tbsp. milk

1 tbsp. salt

1 tsp. ground black pepper

olive oil spray

## Directions

1. Season the chicken pieces lightly with Creole seasoning. Smear the mustard thoroughly over each piece of chicken.
2. Combine the flour and ¼ cup Creole seasoning in a bowl. Combine the eggs and milk in a separate bowl and whisk together to make egg wash. Season the mixture with salt and black pepper.
3. Dredge the chicken pieces in the seasoned flour, then dip each piece in the egg wash, letting any excess drip off. Dredge the chicken in the seasoned flour again, coating the chicken completely.
4. Place the Inner Pot in the Pressure AirFryer Plus. Place the chicken pieces on the wire rack. Spray the chicken lightly with olive oil. Lower the rack into the Inner Pot.
5. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer Plus. Press the Air Fry Button. Press the Timer Button and set the cooking time to 40 mins. Press the Temp Button and set the cooking temperature to 360° F/180° C. After 20 mins., remove the lid, which will pause the cooking process, and flip the chicken. Cook until the internal temperature of the chicken reaches 165° F/74° C.
6. When the cooking process is complete, press the Cancel Button. Remove the chicken from the Inner Pot and sprinkle it with 1 tbsp. Creole seasoning for more flavor.

# Emeril's Basic Pizza Dough

MAKES ABOUT **1 lb**

## Ingredients

1 cup warm water  
(105–115° F/40–45° C)

¼ oz active dry yeast

1 tsp. honey

2 tbsp. extra virgin olive oil,  
divided

1 tsp. salt

2 ½–3 cups unbleached  
all-purpose flour, as needed

## Directions

1. Combine the water, yeast, honey, and 1 tbsp. olive oil in a large bowl and stir to combine. Let sit until the mixture is foamy (about 5 mins.).
2. Add the salt and 2 cups flour to the mixture and use a wooden spoon to stir until incorporated. Continue adding the flour, ¼ cup at a time, while working the dough with your hands to incorporate the flour after each addition until the dough is smooth but still slightly sticky.
3. Turn the dough out onto a lightly floured surface and knead until the dough is smooth but still slightly tacky (3–5 mins.).
4. Oil a large mixing bowl with the rest of the olive oil. Place the dough in the bowl and turn to coat the dough with the oil. Cover the bowl with plastic wrap and set in a warm place free from drafts until the dough doubles in size (about 1 ½ hrs.).

# Pulled Pork BBQ Pizza

MAKES 2 PIZZAS

## Ingredients

### Pulled Pork

- 2 tbsp. your favorite dry rub
- 3 tbsp. dark brown sugar, divided
- 4 lb boneless pork butt
- 1 tbsp. olive oil
- 1 tbsp. Dijon mustard
- 1 tbsp. minced red onion
- 1 tbsp. minced jalapeño
- 1 tbsp. red pepper flakes
- ½ tsp. pimentón dulce
- ½ cup apple cider vinegar

### Sauce

- 1 cup apple cider vinegar
- 1 cup ketchup
- ¼ packed cup light brown sugar
- 1 tbsp. molasses
- 1 tbsp. yellow mustard
- 2 tsp. Worcestershire sauce
- 2 tsp. minced garlic
- ½ tsp. kosher salt
- ¼ tsp. ground cayenne pepper
- ¼ tsp. freshly ground black pepper

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- ½ lb basic pizza dough (see p. 13), divided into two portions
  - olive oil spray
  - ½ small onion, thinly sliced
  - ½ green bell pepper, seeded & finely chopped
  - 6 oz shredded Monterey Jack
  - 6 oz shredded mozzarella

## Directions

1. Combine the dry rub and 2 tbsp. dark brown sugar in a bowl and rub the mixture evenly onto the pork.
2. Place the Inner Pot in the Pressure AirFryer Plus. Press the Sauté Button. Press the Timer Button and set the cooking time to 10 mins. Press the Temp Button and set the cooking temperature to 340° F/170° C. Add the olive oil and heat the oil. Then, sear the pork until browned on all sides (about 3–4 mins. per side). Press the Cancel Button.
3. Add the mustard, red onion, jalapeño, red pepper flakes, pimentón, ½ cup apple cider vinegar, and 1 tbsp. dark brown sugar. Place the Glass Lid on the Pressure AirFryer Plus. Press the Slow Cook Button. Press the Timer Button and set the cooking time to 8 hrs. Press the Temp Button and set the cooking temperature to 195° F/90° C. When the cooking process is complete, press the Cancel Button. Use two forks to shred the pork.
4. Place a medium-size saucepan on the stove top. Combine the apple cider vinegar, ketchup, brown sugar, molasses, mustard, Worcestershire sauce, garlic, salt, cayenne pepper, and black pepper in the saucepan. Bring the sauce to a simmer and stir to dissolve the sugar. Allow the sauce to simmer until slightly thickened (10–15 mins.). Set the sauce aside to cool.
5. Flatten a ball of pizza dough to make an 8-in. disc. Place the Inner Pot in the Pressure AirFryer Plus. Spray the Inner Pot with olive oil. Place the pizza dough in the bottom of the Inner Pot and spray with the olive oil. Press the Sauté Button. Press the Timer Button and set the cooking time to 8 mins. Press the Temp Button and set the cooking temperature to 340° F/170° C. Halfway through the cooking time, flip the dough. When the cooking process is complete, remove the dough and repeat the cooking process with the rest of the dough.
6. Spoon 2–3 tbsp. of the cooled barbecue sauce over each pizza, leaving about ½ in. of dough uncovered around the edge. Evenly divide 2 ½ cups pulled pork over the sauce and top with the onion slices and chopped bell pepper. Sprinkle the Monterey Jack and mozzarella evenly over the top of each pizza.
7. Place one pizza on the wire rack. Lower the rack into the Inner Pot. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer Plus. Press the Air Fry Button. Press the Timer Button and set the cooking time to 10 mins. Press the Temp Button and set the cooking temperature to 400° F/205° C. When the cooking process is complete, repeat the process with the other pizza. When both pizzas are cooked, press the Cancel Button.



# Chicken Pot Pie

SERVES 6

## Ingredients

1 tbsp. olive oil  
2 cups diced carrots  
1 cup diced celery  
1 ½ cups diced onions  
1 cup green beans, cut into 1-in. pieces  
1 tbsp. garlic, minced  
¼ cup butter  
¼ cup flour  
3 cups chicken broth  
10 oz Yukon potatoes, diced  
10 oz mushrooms, quartered  
1 tbsp. thyme  
1 tsp. salt  
1 tsp. ground black pepper  
3 lb chicken breast, cubed

### Tarragon Biscuits

¾ cup flour, plus more for working dough, divided  
½ cup cake flour  
¾ tsp. baking powder  
¼ tsp. baking soda  
1 tsp. sugar  
¾ tsp. salt  
3 tbsp. unsalted butter, cubed  
½ tbsp. chopped fresh tarragon leaves  
¾ cup buttermilk

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1 cup frozen peas  
6 oz shredded pepper jack cheese  
½ tbsp. butter, melted

## Directions

1. Place the Inner Pot in the Pressure AirFryer Plus. Press the Sauté Button (20-min. cooking time). Press the Temp Button and set the cooking temperature to 340° F/170° C. Add the olive oil and heat the oil. Then, add the carrots, celery, onions, green beans, and garlic and sauté for 4–5 mins.
2. Add the butter and cook until melted. Sprinkle in the flour to make a roux. Slowly add the broth and stir to thicken. Stir in the potatoes, mushrooms, thyme, 1 tsp. salt, black pepper, and chicken. Press the Cancel Button.
3. Place the Pressure Lid on the Pressure AirFryer Plus and turn the Lid counterclockwise. The Lid will lock and the Pressure Release Valve will close. Press the Chicken Button. Press the Timer Button and set the cooking time to 10 mins.
4. While the chicken mixture cooks, add the flour, cake flour, baking powder, baking soda, sugar, and ¾ tsp. salt to a large bowl. Use two forks to cut the butter into the flour mixture until pea sized. Then, add the tarragon and buttermilk and mix just until dough forms. Sprinkle some extra flour on a work surface. Roll out the dough to fit in the Inner Pot.
5. When the cooking process is complete, the Pressure AirFryer Plus will automatically switch to Keep Warm. Press the Cancel Button. Let the Pressure AirFryer Plus sit to naturally release pressure (about 20 mins.). Then, slide the Steam Release Switch to the Open position. After the steam is released, remove the Lid.
6. Add the peas to the Inner Pot and stir. Then, top with the cheese and then the biscuit dough. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer Plus. Press the Air Fry Button. Press the Timer Button and set the cooking time to 10 mins. Press the Temp Button and set the cooking temperature to 360° F/180° C. When the cooking process is complete, press the Cancel Button. Brush the pot pie with the melted butter and serve immediately.



# Pizza Burger

SERVES 4

## Ingredients

- 1 tbsp. olive oil
- ½ lb ground beef
- ½ tbsp. mustard
- 2 tbsp. ketchup
- ½ tsp. onion powder
- ¼ tsp. salt
- ¼ tsp. ground black pepper
- 8 oz basic pizza dough (see p. 13)
- 6 slices American cheese
- 8 slices dill pickles
- ½ onion, finely diced
- 1 egg yolk mixed with 2 tbsp. water
- 1 tbsp. sesame seeds

## Directions

1. Place the Inner Pot in the Pressure AirFryer Plus. Press the Sauté Button (20-min. cooking time). Press the Temp Button and set the cooking temperature to 340° F/170° C. Let the Inner Pot heat up.
2. Add the olive oil. When the oil is hot, add the beef and sauté until browned. Add the mustard, ketchup, onion powder, salt, and black pepper and cook until the liquid from the meat is reduced. Press the Cancel Button. Remove and let cool.
3. Roll out the pizza dough into a square and spread the American cheese over three quarters of the square, leaving the end of the dough free. Top the cheese with the beef, pickles, and diced onions. Roll the dough up and seal. Brush the with the egg mixture and sprinkle the sesame seeds on top.
4. Place the wire rack inside the Inner Pot. Place the pizza burger on the rack.
5. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer Plus. Press the Air Fry Button. Press the Timer Button and set the cooking time to 25 mins. Press the Temp Button and set the cooking temperature to 325° F/165° C.
6. When the cooking process is complete, press the Cancel Button. Flip the pizza burger. Press the Air Fry Button. Press the Timer Button and set the cooking time Press the Temp Button and set the cooking temperature to 370° F/190° C.
7. When the cooking process is complete, press the Cancel Button. Serve immediately.

# Cola-Braised Pot Roast with Fresh Rosemary

SERVES 6

## Ingredients

- 1 4 ½-lb boneless chuck roast
- 2 tsp. freshly ground black pepper
- 3 ½ tsp. kosher salt, divided
- 2 tbsp. minced garlic
- 2 tsp. minced fresh rosemary
- 2 tbsp. vegetable oil
- 2 cups beef stock or low-sodium canned beef broth
- 12 oz cola soda
- 2 tbsp. tomato paste
- 2 ½ tbsp. flour

## Directions

1. Season the roast well on all sides with the black pepper and 2 tsp. salt. Combine the garlic, rosemary, and the rest of the salt on a cutting board. Use the side of a knife to mash the garlic against the board repeatedly to form a paste. Use a small paring knife to make thin slits 2 in. apart on all sides of the roast and fill the holes with the garlic-rosemary paste. Repeat until you have used all the paste.
2. Place the Inner Pot in the Pressure AirFryer Plus. Press the Sauté Button (20-min. cooking time). Press the Temp Button and set the cooking temperature to 340° F/170° C. Add the vegetable oil to the Inner Pot and heat the oil. When the oil is hot, add the roast and cook until very well browned on all sides (10–12 mins.). Add the stock and soda and bring to a boil, scraping the bottom of the pan with a wooden spoon to release any browned bits. Add the tomato paste and stir to blend. The liquid should be about halfway up the sides of the roast.
3. Place the Pressure Lid on the Pressure AirFryer Plus and turn the Lid counterclockwise. The Lid will lock and the Pressure Release Valve will close. Press the Beef Button. Press the Timer Button and set the cooking time to 45 mins.
4. When the cooking process is complete, the Pressure AirFryer Plus will automatically switch to Keep Warm. Press the Cancel Button. Let the Pressure AirFryer Plus sit to naturally release pressure (about 20 mins.). Then, slide the Steam Release Switch to the Open position. After the steam is released, remove the Lid. Transfer the roast to a serving platter.
5. Skim off as much fat from the surface of the cooking liquid as possible. Reserve 2 tbsp. of the fat in a small bowl and add the flour. Stir to make a smooth paste. Add ½ cup of the hot cooking liquid to the bowl and whisk to combine.
6. Press the Sauté Button (20-min. cooking time). Press the Temp Button and set the cooking temperature to 340° F/170° C. Slowly whisk the mixture into the cooking liquid. Cook until thick enough to coat the back of a spoon and any floury taste is gone (about 5 mins.). Taste and adjust the seasoning. Press the Cancel Button. Pour the hot gravy over the roast and serve.

# Air-Fried Citrus- & Honey-Glazed Ham

SERVES 6–8

## Ingredients

1 7 ½-lb fully cooked boneless  
smoked spiral sliced ham

½ cup light brown sugar

¼ cup honey

2 tbsp. orange juice

2 tbsp. cider vinegar

2 tbsp. Dijon mustard

¼ tsp. ground cinnamon

¼ tsp. ground nutmeg

¼ tsp. ground ginger

¼ tsp. ground cloves

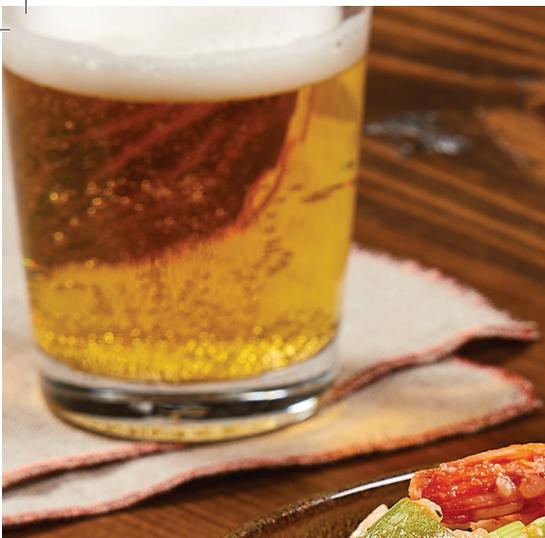
¼ tsp. smoked paprika

¼ tsp. ground cayenne pepper

¼ tsp. salt

## Directions

1. Remove the ham from its wrapping and pat dry.
2. Combine the rest of the ingredients in a small bowl and whisk together to make the glaze.
3. Place the Inner Pot in the Pressure AirFryer Plus. Place the wire rack inside the Inner Pot. Place the ham on the rack.
4. Place the Pressure Lid on the Pressure AirFryer Plus and turn the Lid counterclockwise. The Lid will lock and the Pressure Release Valve will close. Press the Chicken Button (15-min. cooking time).
5. When the cooking process is complete, the Pressure AirFryer Plus will automatically switch to Keep Warm. Press the Cancel Button. Slide the Steam Release Switch to the Open position. After the steam is released, remove the Lid. Brush the ham with the glaze.
6. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer Plus. Press the Air Fry Button. Press the Timer Button and set the cooking time to 10 mins. Press the Temp Button and set the cooking temperature to 375° F/190° C.
7. When the cooking process is complete, press the Cancel Button. Serve warm or at room temperature.



# Shrimp & Ham Jambalaya

SERVES 6

## Ingredients

- 2 tbsp. vegetable oil
- 1 ½ cups chopped onions
- ½ cup chopped bell peppers
- ½ cup chopped celery
- 1 tbsp. chopped garlic
- ½ lb cubed boiled ham
- 4 bay leaves
- 1 14 ½-oz can whole tomatoes, chopped with juice
- 1 tsp. salt
- ½ tsp. ground cayenne pepper
- ¼ tsp. freshly ground black pepper
- ¼ tsp. dried thyme
- 1 cup long-grain white rice
- 1 cup shrimp or chicken stock
- 2 lb medium-size shrimp, peeled & deveined
- ¼ cup chopped scallions

## Directions

1. Place the Inner Pot in the Pressure AirFryer Plus. Press the Sauté Button. Press the Timer Button and set the cooking time to 10 mins. Press the Temp Button and set the cooking temperature to 340° F/170° C. Add the vegetable oil and heat the oil for 1 min. Add the onions, bell peppers, celery, garlic, and ham and sauté for 8 mins. Add the bay leaves, tomatoes, salt, cayenne pepper, black pepper, thyme, rice, and stock and stir to combine. Add the shrimp. Press the Cancel Button.
2. Place the Pressure Lid on the Pressure AirFryer Plus and turn the Lid counterclockwise. The Lid will lock and the Pressure Release Valve will close. Press the Rice Button. Press the Timer Button and set the cooking time to 6 mins.
3. When the cooking process is complete, the Pressure AirFryer Plus will automatically switch to Keep Warm. Press the Cancel Button. Let the Pressure AirFryer Plus sit to naturally release pressure (about 20 mins.). Then, slide the Steam Release Switch to the Open position. After the steam is released, remove the Lid. Transfer the jambalaya to a platter and garnish with the scallions.

# Braised Lamb Shanks

SERVES 4

## Ingredients

4 1-lb lamb shanks  
1 tbsp. salt  
½ tsp. ground black pepper  
2 tbsp. olive oil  
1 large onion, cut into 1-in. pieces  
3 medium-size carrots, cut into 1-in. pieces  
2 stalks celery, cut into 1-in. pieces  
2 tbsp. chopped garlic  
½ cup red wine  
3 bay leaves  
2 tbsp. thyme leaves  
1 cup beef or lamb stock  
1 lb baby potatoes  
3 tbsp. butter, softened  
3 tbsp. flour  
¼ cup chopped parsley

## Directions

1. Place the Inner Pot in the Pressure AirFryer Plus. Season the lamb shanks with the salt and black pepper. Press the Sauté Button (20-min. cooking time). Press the Temp Button and set the cooking temperature to 340° F/170° C. Add the olive oil and heat the oil. When the oil is hot, add half of the lamb to the Inner Pot and sear on all sides. When the first batch is done, remove and reserve the lamb. Then, sear the rest of the lamb on all sides. Remove and reserve. Add the onion, carrots, and celery and sauté while stirring occasionally for 5 mins. Add the garlic, stir, and cook for 1 min. Add the wine and bring to a boil.
2. Press the Cancel Button. Add the bay leaves, thyme, lamb, stock, and potatoes to the Inner Pot. Place the Pressure Lid on the Pressure AirFryer Plus and turn the Lid counterclockwise. The Lid will lock and the Pressure Release Valve will close. Press the Beef Button. Press the Timer Button and set the cooking time to 60 mins.
3. When the cooking process is complete, the Pressure AirFryer Plus will automatically switch to Keep Warm. Press the Cancel Button. Let the Pressure AirFryer Plus sit to naturally release pressure (about 20 mins.). Then, slide the Steam Release Switch to the Open position. After the steam is released, remove the Lid. Transfer the shanks, potatoes, and vegetables to a platter.
4. Press the Sauté Button (20-min. cooking time). Press the Temp Button and set the cooking temperature to 340° F/170° C. Bring the liquid to a simmer.
5. Combine the butter and flour in a bowl. Whisk the butter mixture into the simmering cooking liquid and whisk until combined and the liquid is thickened. Press the Cancel Button. Pour the reduced cooking juices over the lamb and sprinkle the lamb with the parsley.

# Stuffed Bacon-Wrapped Meatloaf

SERVES 6

## Ingredients

- 1 tbsp. olive oil
- 1 medium-size onion, finely diced
- 1 lb ground chuck
- 1 cup plain breadcrumbs
- 1 tsp. salt
- ½ tsp. freshly ground black pepper
- ½ tbsp. Creole seasoning
- 2 eggs
- ½ cup heavy cream
- 1 lb bacon
- 6 slices fresh mozzarella (about 6 oz)
- ½ cup roasted red peppers
- 2 ½ links chorizo, skin removed but links intact

## Directions

1. Place the Inner Pot in the Pressure AirFryer Plus. Press the Sauté Button. Press the Timer Button and set the cooking time to 10 mins. Press the Temp Button and set the cooking temperature to 340° F/170° C. Add the olive oil and heat the oil. Add the onion and sauté for 2 mins. Press the Cancel Button. Remove and reserve the onions, let the Inner Pot cool, and wipe out the Inner Pot.
2. Combine the chuck, breadcrumbs, salt, black pepper, Creole seasoning, eggs, and cream in a mixing bowl and mix well.
3. Layer the bacon in a 2-qt. round baking dish, letting bacon hang over the edges of the dish. Top the bacon with three quarters of the beef mixture. Press to form a well in the center. Lay three slices of mozzarella over the meat. Add the peppers and chorizo and top with remaining mozzarella. Add the rest of beef mixture and seal. Fold the overhanging bacon over the beef. Cover the dish with foil.
4. Add enough water to the Inner Pot to fill the Inner Pot with 1 in. of water and place the wire rack in the Inner Pot. Place the casserole dish on the rack. Place the Pressure Lid on the Pressure AirFryer Plus and turn the Lid counterclockwise. The Lid will lock and the Pressure Release Valve will close. Press the Beef Button. Press the Timer Button and set the cooking time to 30 mins.
5. When the cooking process is complete, the Pressure AirFryer Plus will automatically switch to Keep Warm. Press the Cancel Button. Let the Pressure AirFryer Plus sit to naturally release pressure (about 20 mins.). Then, slide the Steam Release Switch to the Open position. After the steam is released, remove the Lid. Uncover the casserole dish.
6. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer Plus. Press the Air Fry Button. Press the Timer Button and set the cooking time to 15 mins. Press the Temp Button and set the cooking temperature to 375° F/190° C. When the cooking process is complete, press the Cancel Button. Remove and serve.



# Beef Bourguignon

SERVES 10

## Ingredients

6 oz thick-cut bacon, diced  
3 lb boneless beef chuck, cut into  
1-in. cubes  
2 tsp. salt  
1 ½ tsp. ground black pepper  
1 ½ cups diced shallots  
3 garlic cloves, smashed  
10 oz pearl onions  
1 ½ cups thickly sliced carrots  
8 oz button mushrooms, stems  
trimmed, sliced thick  
¼ cup flour  
1 tbsp. tomato paste  
1 750-ml bottle red wine  
½ cup cognac  
2 cups beef broth  
2 bay leaves  
2 sprigs thyme  
4 sprigs parsley  
12 oz fingerling potatoes, cut in  
half lengthwise  
2 tbsp. cornstarch with 2 tbsp.  
water

## Directions

1. Place the Inner Pot in the Pressure AirFryer Plus. Add the bacon to the Inner Pot.
2. Press the Sauté Button. Press the Timer Button and set the cooking time to 10 mins. Press the Temp Button and set the cooking temperature to 340° F/170° C. Cook until the bacon is browned.
3. When the cooking process is complete, remove the bacon. Leave the bacon grease in the Inner Pot.
4. Season the beef with the salt and black pepper. Press the Sauté Button (20-min. cooking time). Press the Temp Button and set the cooking temperature to 340° F/170° C. Divide the beef into two portions and sear in the bacon grease in batches. When the beef is seared, remove and reserve it.
5. Add the shallots, garlic, and pearl onions and sauté for 2 mins. Then, add the carrots and mushrooms and sauté for 3–4 mins. Add the flour and tomato paste and sauté for 2 mins. Press the Cancel Button.
6. Add the wine, cognac, broth, bay leaves, thyme, parsley, beef, and potatoes and stir.
7. Place the Pressure Lid on the Pressure AirFryer Plus and turn the Lid counterclockwise. The Lid will lock and the Pressure Release Valve will close. Press the Beef Button. Press the Timer Button and set the cooking time to 55 mins.
8. When the cooking process is complete, the Pressure AirFryer Plus will automatically switch to Keep Warm. Press the Cancel Button. Let the Pressure AirFryer Plus sit to naturally release pressure (about 20 mins.). Then, slide the Steam Release Switch to the Open position. After the steam is released, remove the Lid. Add the cornstarch with water to slightly thicken.



# Asian-Style Ribs

SERVES 6

## Ingredients

- ½ cup hoisin sauce
- ⅓ cup soy sauce
- ¼ cup Shaoxing rice wine
- 3 tbsp. light brown sugar
- 3 tbsp. honey
- 2 tbsp. chili garlic sauce
- 2 tbsp. fresh lime juice
- 1 ½ tbsp. minced garlic
- 1 tbsp. sesame oil
- 1 tbsp. minced ginger
- 2 tbsp. plus ½ tsp. Chinese five-spice powder, divided
- 2 tbsp. Creole seasoning
- 1 tsp. ground ginger
- 2 ½ racks of baby back ribs, cut into 4–5 rib segments
- ½ cup beef stock

## Directions

1. Combine the hoisin sauce, soy sauce, rice wine, brown sugar, honey, chili sauce, lime juice, garlic, sesame oil, and minced ginger in a blender and blend. Stir in ½ tsp. five-spice powder. Reserve ¾ cup of the sauce.
2. Combine the Creole seasoning, ground ginger, and the rest of the five-spice powder in small bowl. Sprinkle the spice mixture all over the ribs.
3. Place the Inner Pot in the Pressure AirFryer Plus. Add the ribs to the Inner Pot. Pour the stock and the unreserved sauce over the ribs.
4. Place the Pressure Lid on the Pressure AirFryer Plus and turn the Lid counterclockwise. The Lid will lock and the Pressure Release Valve will close. Press the Beef Button. Press the Timer Button and set the cooking time to 30 mins.
5. When the cooking process is complete, the Pressure AirFryer Plus will automatically switch to Keep Warm. Press the Cancel Button. Let the Pressure AirFryer Plus sit to naturally release pressure (about 20 mins.). Then, slide the Steam Release Switch to the Open position. After the steam is released, remove the Lid. Remove the ribs from the cooking liquid and brush them with the reserved ¾ cup sauce.
6. Place a wire rack inside the Inner Pot. Place 2–3 rib segments on the rack. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer Plus. Press the Air Fry Button. Press the Timer Button and set the cooking time to 25 mins. Press the Temp Button and set the cooking temperature to 375° F/190° C. Air fry the batch of ribs for 5 mins. Remove the lid, which will pause the cooking process, and turn the ribs. Place the lid on the Pressure AirFryer Plus and cook for 5 mins. When the first batch is cooked, repeat the cooking process with the rest of the ribs.
7. When the cooking process is complete, press the Cancel Button.



# Beef Tenderloin with Red Wine Sauce

SERVES 4

## Ingredients

4 5-oz beef tenderloin filets  
1 tbsp. salt, plus more to taste,  
divided  
1 tbsp. ground black pepper,  
plus more to taste, divided  
2 tbsp. olive oil  
1 tbsp. unsalted butter  
¼ cup chopped shallots  
1 tbsp. minced garlic  
½ cup dried red wine  
1 tbsp. beef bouillon base  
3 tbsp. heavy cream

## Directions

1. Rub the tenderloins with the salt and black pepper and rub them with the olive oil.
2. Place the Inner Pot in the Pressure AirFryer Plus. Place the wire rack in the Inner Pot. Place the tenderloins on the wire rack. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer Plus. Press the Air Fry Button. Press the Timer Button and set the cooking time to 15 mins. Press the Temp Button and set the cooking temperature to 375° F/190° C. Halfway through the cooking time, flip the tenderloins. Cook until the desired doneness is reached.
3. When the cooking process is complete, press the Cancel Button. Remove and reserve the tenderloins.
4. Press the Sauté Button (20-min. cooking time). Press the Temp Button and set the cooking temperature to 340° F/170° C. Add the butter and cook until the butter is melted. Add the shallots and garlic and sauté for 1–2 mins. Add the red wine, bring to a boil, stir in the beef bouillon, and simmer for 3–4 mins. Add the cream and cook for about 1 min. to finish the red wine sauce. Adjust the sauce with salt and black pepper to taste.
5. Slice the tenderloins and serve with the red wine sauce.



# Air-Fried Salmon & Asparagus

SERVES 4

## Ingredients

- 4 5-oz salmon fillets
- 1 ½ tbsp. Creole seasoning
- ½ bunch asparagus
- 1 pint cherry tomatoes
- 2 tbsp. olive oil
- ½ tsp. salt
- ½ tsp. ground black pepper

## Directions

1. Season the salmon with the Creole seasoning.
2. Combine the asparagus, tomatoes, salt, black pepper, and olive oil in a bowl and toss.
3. Place the Inner Pot in the Pressure AirFryer Plus. Place the salmon on the wire rack. Lower the rack into the Inner Pot.
4. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer Plus. Press the Air Fry Button (350° F/175° C). Press the Timer Button and set the cooking time to 12 mins. Cook until the salmon is done.
5. When the cooking process is complete, press the Cancel Button. Transfer the salmon to a plate. Place the asparagus on the rack. Lower the rack into the Inner Pot.
6. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer Plus. Press the Air Fry Button (350° F/175° C). Press the Timer Button and set the cooking time to 12 mins. Cook until the asparagus is done.
7. When the cooking process is complete, press the Cancel Button. Transfer the asparagus to a plate. Place the tomatoes on the rack.
8. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer Plus. Press the Air Fry Button. Press the Timer Button and set the cooking time to 8 mins. Press the Temp Button and set the cooking temperature to 400° F/205° C.
9. When the cooking process is complete, press the Cancel Button. Transfer the tomatoes to the plate and serve.



# Air-Fried Banana Bread

SERVES 4

## Ingredients

¼ cup plus 2 tsp. unsalted butter,  
room temperature, divided

¾ cup all-purpose flour, plus  
more for dusting the pan, divided

¼ cup light brown sugar

¼ cup granulated sugar

½ very ripe banana, peeled  
& mashed

2 large eggs

¾ tsp. vanilla extract

1 tsp. ground cinnamon

¼ tsp. ground nutmeg

¼ tsp. salt

¼ tsp. baking soda

⅛ tsp. baking powder

⅓ cup chopped pecans, lightly  
toasted

## Directions

1. Grease a 5 ¾ x 3 x 2 ⅛ loaf pan (2-cup capacity) with 2 tsp. butter and lightly dust with flour, tapping out any excess. Set the pan aside.
2. Combine the brown sugar, granulated sugar, and ¼ cup butter in a medium-size bowl. Add the mashed banana, eggs, and vanilla and stir.
3. Sift the cinnamon, nutmeg, salt, baking soda, baking powder, and ¾ cup flour together in a separate bowl. Stir the dry ingredients into the wet ingredients until just combined. Then, fold in the chopped pecans.
4. Place the wire rack inside the Inner Pot. Pour the batter into the loaf pan. Place the loaf pan on the rack.
5. Place the Air Frying Lid on the Pressure AirFryer Plus. Ensure that the Air Frying Lid's wire harness is connected with the wire harness on the Pressure AirFryer Plus. Press the Air Fry Button. Press the Timer Button and set the cooking time to 30 mins. Press the Temp Button and set the cooking temperature to 325° F/165° C. Cook until a toothpick inserted into the center of the banana bread comes out clean (25–30 mins.).
6. When the cooking process is complete, press the Cancel Button.

# New York-Style Cheesecake with Strawberry Sauce

SERVES 6-8



## Ingredients

¾ cup graham cracker crumbs  
2 tbsp. unsalted butter, at room temperature  
¾ cup plus 1 ½ tbsp. sugar, divided  
1 ¼ lb cream cheese, softened  
½ tsp. lemon zest  
1 tsp. orange zest  
¼ tsp. vanilla extract  
1 ½ tbsp. all-purpose flour  
3 eggs  
1 egg yolk  
¼ cup sour cream  
½ vanilla bean, seeds scraped from inside of pod & reserved  
1 tsp. bourbon

### Strawberry Sauce

1 pint fresh strawberries, rinsed & hulled  
½ cup sugar  
2 tbsp. water  
½ tsp. finely grated lemon zest  
1 tbsp. kirsch or brandy  
1 tbsp. cornstarch

## Directions

1. Butter the bottom and sides of a 7-in. springform pan. Combine the graham cracker crumbs, butter, and 1 ½ tbsp. sugar in a mixing bowl and mix well. Press the crust into the bottom of the springform pan. Set the pan aside.
2. Combine the cream cheese, lemon and orange zest, vanilla, and ¾ cup sugar in a large mixing bowl and beat with an electric mixer until light and creamy. Add the flour. Then, add the eggs and yolk one at a time, mixing well after each addition. Add the sour cream, vanilla bean seeds, and bourbon and mix until smooth. Pour the mixture into the springform pan. Cover the pan with foil.
3. Add enough water to the Inner Pot to fill the Inner Pot with 1 in. of water and place the wire rack in the Inner Pot. Use a foil sling to lower the springform pan onto the rack. Tuck in the edges of the sling. Place the Pressure Lid on the Pressure AirFryer Plus and turn the Lid counterclockwise. The Lid will lock and the Pressure Release Valve will close. Press the Rice Button. Press the Timer Button and set the cooking time to 30 mins.
4. When the cooking process is complete, the Pressure AirFryer Plus will automatically switch to Keep Warm. Press the Cancel Button. Slide the Steam Release Switch to the Open position. After the steam is released, remove the Lid. Transfer the cake to a cooling rack and let cool completely. Refrigerate the cake overnight before serving.
5. Clean out the Inner Pot and return it to the Pressure AirFryer Plus. To make the strawberry sauce, combine the strawberries, sugar, water, and lemon zest in the Inner Pot. Press the Sauté Button. Press the Timer Button and set the cooking time to 10 mins. Press the Temp Button and set the cooking temperature to 340° F/170° C. Cook until the strawberries are soft and the liquid is thick (about 10 mins.).
6. Combine the kirsch or brandy and the cornstarch in a bowl, stir, and stir the mixture into the berry mixture in the Inner Pot. Cook until thick and glossy (1–2 mins.). Press the Cancel Button. Remove the strawberry sauce from the heat and let cool. When the cake is ready, cut it into wedges and top it with the strawberry sauce.



EMERIL LAGASSE

# Pressure AirFryer Plus™



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