

Joyoung



COOKBOOK

PC-50H100-MS01 and PC-50H100-TH01

Kind Reminder:

This is the recommended recipe and is only used for reference. Since actual ingredients have different varieties and flavors, the final result may differ.

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Sauce-Braised Beef Short Ribs

Time

50 minutes

Servings

4 - 5 people

Ingredients

Beef Short Ribs	800g	Light Soy Sauce	20g
Hard-Boiled Eggs	5	Dark Soy Sauce	12g
Vegetable Oil	20g	Soybean Paste	10g
Rock Sugar	15g	Cooking Wine	30g
Ginger Slices	10g	Water	100g
Dried Chili Peppers	6g	Chopped Green Onion	To taste
Bay Leaves	2		
Cinnamon Stick	2.5g		

Steps

1. Parboil the ribs: Chop the beef ribs into pieces. Place them in a pot with cold water, ginger slices, and cooking wine. Boil for 2 - 4 minutes to remove blood and foam. Drain and rinse with cold water.
2. Caramelize the sugar: Heat oil in a wok or pan and add the rock sugar. Stir quickly until the sugar melts and turns a reddish-brown color (bubbles will form). Add the beef ribs and stir-fry until every piece is evenly coated and colored. Transfer everything into the pressure cooker liner.
3. Add remaining ingredients: Add the boiled eggs, green onion segments, ginger, dried chilis, bay leaves, cinnamon, light soy sauce, dark soy sauce, soybean paste, cooking wine, and water. Stir to combine.
4. Pressure cook: Select the "Beef/Lamb" function. Use the "Timer Adjust" button to set the cooking time to 50 minutes, then press "Start/Cancel" to begin.
5. Finish: Once the cooking is finished, open the lid and stir well. Sprinkle with chopped green onions and serve.

Tips

1. The beef takes longer than pork, hence the 50-minute setting to ensure the meat is tender and falls off the bone.
2. Be careful when melting the sugar; if it burns, it will taste bitter. Keep the heat medium-low during step 2.



Soy Sauce-Braised Pork

Time

40 minutes

Servings

4 - 5 people

Ingredients

Pork Belly	500g
Red Yeast Rice Powder	3g
Light Soy Sauce	20g
Dark Soy Sauce	15g
Rock Sugar	20g
Fresh Ginger	10g
Star Anise	1
Cinnamon Stick	1
Scallion Knot	1 (10g)
Water	80g
Chopped Green Onion	To taste

Steps

1. Parboil the meat: Cut the pork belly into cubes. Place in a pot with cold water, ginger slices, and cooking wine. Boil for 2 - 4 minutes to remove blood and foam. Drain and rinse thoroughly with cold water.
2. Combine ingredients: Place the pork belly and all other ingredients (including the red yeast rice powder and spices) into the pressure cooker liner. Stir well to ensure the color is distributed evenly. Close the lid.
3. Pressure cook: Select the "Ribs" function. Use the "Time Adjust" button to set the cooking time to 35 minutes, then press "Start/Cancel" to begin.
4. Finish and serve: Once cooking is complete, manually release the pressure. Open the lid, stir the pork to coat it in the thickened sauce, sprinkle with chopped green onions, and serve.



Corn and Pork Rib Congee

Time

40 minutes

Servings

4 - 5 people

Ingredients

Rice	140g	Shredded Ginger	2
Pork Ribs	150g	Water	800g
Corn Kernels	40g	Cooking Wine	5
Carrots	40g	Chopped Green Onion	20g
Dried Shiitake Mushrooms	4	Minced Celery	15g
Salt	4g		

Steps

1. Prep the ribs: Chop the ribs into small pieces. Place them in a pot with cold water, ginger slices, and cooking wine. Bring to a boil to remove blood and foam, then drain and rinse clean with cold water.
2. Prep the vegetables: Dice the carrots. Soak the dried mushrooms until soft, then slice them into small pieces.
3. Combine ingredients: Wash the rice and place it into the inner pot. Add the water (reaching a total weight of 1260g including the rice). Add the ribs, corn, carrots, mushrooms, salt, ginger, and cooking wine. Stir briefly and close the lid.
4. Pressure cook: Select the "Congee" function. Set the time adjust to 35 minutes and press "Start/Cancel" to begin.
5. Serve: Once finished, wait for the red safety float valve to drop down before opening the lid. Stir well, sprinkle with chopped green onions and minced celery, and serve.

Tips

1. For the best texture, ensure you soak the dried mushrooms fully before slicing; they provide the "umami" base for the congee.
2. You can adjust the water ratio slightly if you prefer a thinner or thicker consistency.



Braised Pork Ribs

Time

35 minutes

Servings

4 - 5 people

Ingredients

Pork Ribs	800g	Water	120g
Light Soy Sauce	30g	Ginger Slices	20g
Dark Soy Sauce	25g	Dried Chili Peppers	3
Cooking Wine	25g	Chopped Green Onion	To taste
Scallions (Small)	15g		
Rock Sugar	20g		

Steps

1. Parboil: Chop the ribs into pieces. Place in a pot with cold water, ginger slices, and cooking wine. Boil for 2 – 4 minutes to remove blood and foam. Drain and rinse with cold water.
2. Prep Scallions: Wash the small green onions and tie them into a knot.
3. Combine: Place the main ingredients, seasonings, and water into the inner pot. Stir well and close the lid.
4. Pressure Cook: Press the "Ribs" function button. Use the "Time Adjust" button to set it to 35 minutes, then press "Start/Cancel" to begin.
5. Reduce Sauce: Once cooking is done, cancel the "Keep Warm" mode and open the lid. Press the "Open Lid Cook" function to reduce and thicken the sauce. Stir occasionally until the sauce reaches your desired consistency. Sprinkle with green onions and serve.

Tips

1. The "Open-Lid Cook" step in this version is the secret to getting that shiny, thick glaze on the ribs rather than a watery sauce.
2. You can adjust the cooking time slightly depending on how "fall-off-the-bone" you want the meat to be.

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