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In Jan 2020 I bought a pressure cooker, a bit of a knock-off Instant Pot. It still amazes me how many people are terrified of a pressure canner but happily told me how awesome their Instant Pot was. It's the same device, goes to the same pressures etc.

Anywho - enough people were impressed with the new pressure cookers that I finally got one on a Black Friday sale.

It's digital, fully programmable and comes with who knows how many preprogrammed things.

I'm more of a trial and error person. That and I never do the same thing the same way twice - not cooking anyway. So I set about learning to use the pressure cooker by using the pressure cooker.

2021

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After a year of playing around - the pressure cooker turns out to be overrated. It's quite good for thawing something out in a hurry - but items like pulled pork (or other meats) are simply better done in a crockpot over a longer time.

Braising is braising and pressure doesn't seem to help.

2022

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My pressure cooker was the 6 quart model - big enough for a 4 lb chicken - but laughably too small for the 10 lb chickens we butchered.

My friends picked up an 8 quart model that has an air fryer attachment.

That is hands down the only way we do chickens now.

It takes a little coaxing, dismembering of legs and wings, to fit a 10 lb chicken in an 8 quart air fryer / pressure cooker.

It's worth its weight though. Best birds (chicken and duck) we've done.