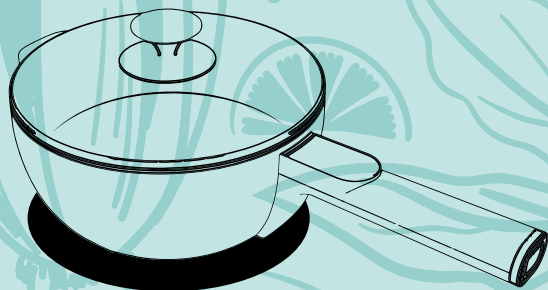


GOOD HOUSEKEEPING

recipes + usage instructions



3QT PORTABLE ELECTRIC COOKPOT

IMPORTANT SAFEGUARDS

LIKE ANY ELECTRICAL APPLIANCE, THIS PRODUCT MUST BE HANDLED WITH CARE AT ALL TIMES. TO ENSURE YOUR OWN SAFETY, THE FOLLOWING PRECAUTIONS SHOULD BE FOLLOWED.

- **BEFORE USING YOUR ELECTRIC COOKPOT, READ ALL INSTRUCTIONS CAREFULLY.**
- To protect against risk or electric shock, do not place Cookpot or Power Cord in water or any liquid. Do not touch appliance with wet hands.
- Close supervision is necessary when any appliance is used by or near children.
- Turn product off by removing Power Cord from the outlet when not in use. Allow appliance to cool down before cleaning.
- Do not operate any product with a damaged cord or plug, or after the product has malfunctioned or has been dropped or damaged in any way.
- Contact manufacturer at their customer service telephone number for information on examination, repair or adjustment.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter and do not let cord touch hot surfaces.
- It is recommended that the continuous use of this product not exceed 60 minutes at a time.
- Please allow time for the Cookpot to cool down after use. Proper precautions must be taken to prevent the risk of burns, fires or other damages to persons or properties.
- Do not leave product unattended while in use.
- Do not move product during operation.
- This product is for household use only. Do not use product for anything other than its intended use.
- Do not place any metal cooking utensils, pot or pan lids, knives or other metal objects on

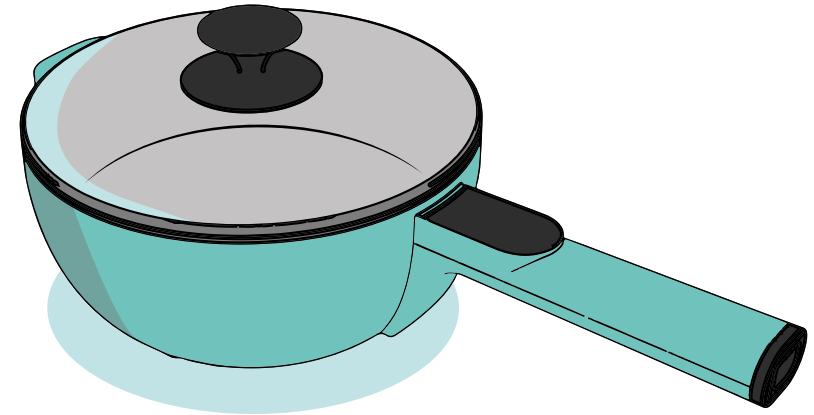
Cookpot when product is switched on; these items can become very hot.

- Do not heat any unopened cans in Cookpot. These can burst due to pressure generated when heating.
- **FIRE HAZARD.** Do not leave Cookpot unattended while cooking.
- Wearing heat-insulating gloves or similar is recommended during use to protect your hands from any heat/burning.
- To prevent overheating, do not place any aluminum foil or metal panels on Cookpot surface.
- Overheating or continuous exposure to high heat may shorten the life of cookware, cause discoloration and damage both interior and exterior surfaces.
- In general, we recommend using oven mitts when holding handles on cookware and lids.
- Extreme caution must be used when moving product containing hot oil or any hot liquid.
- Do not use Cookpot for deep frying.
- Always attach power plug to product before connecting it to the power outlet.

ELECTRIC COOKPOT

SET INCLUDES

Electric Cookpot
Glass Lid



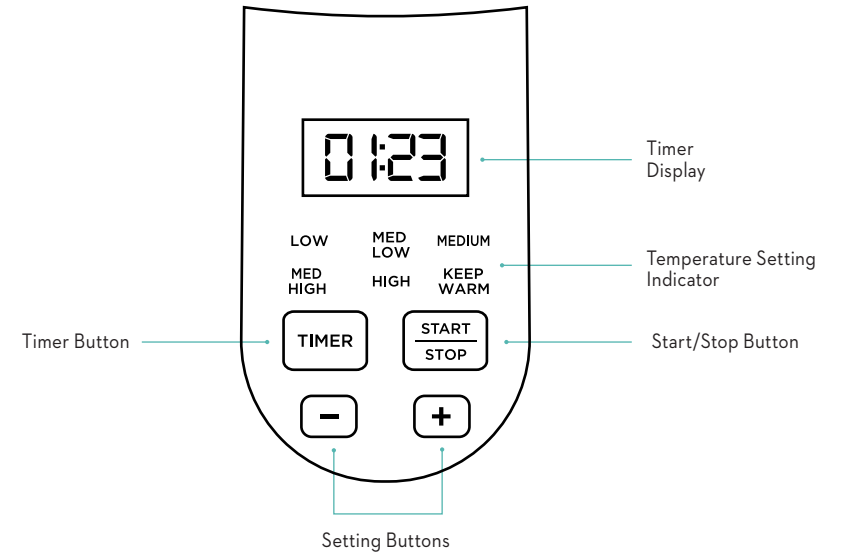
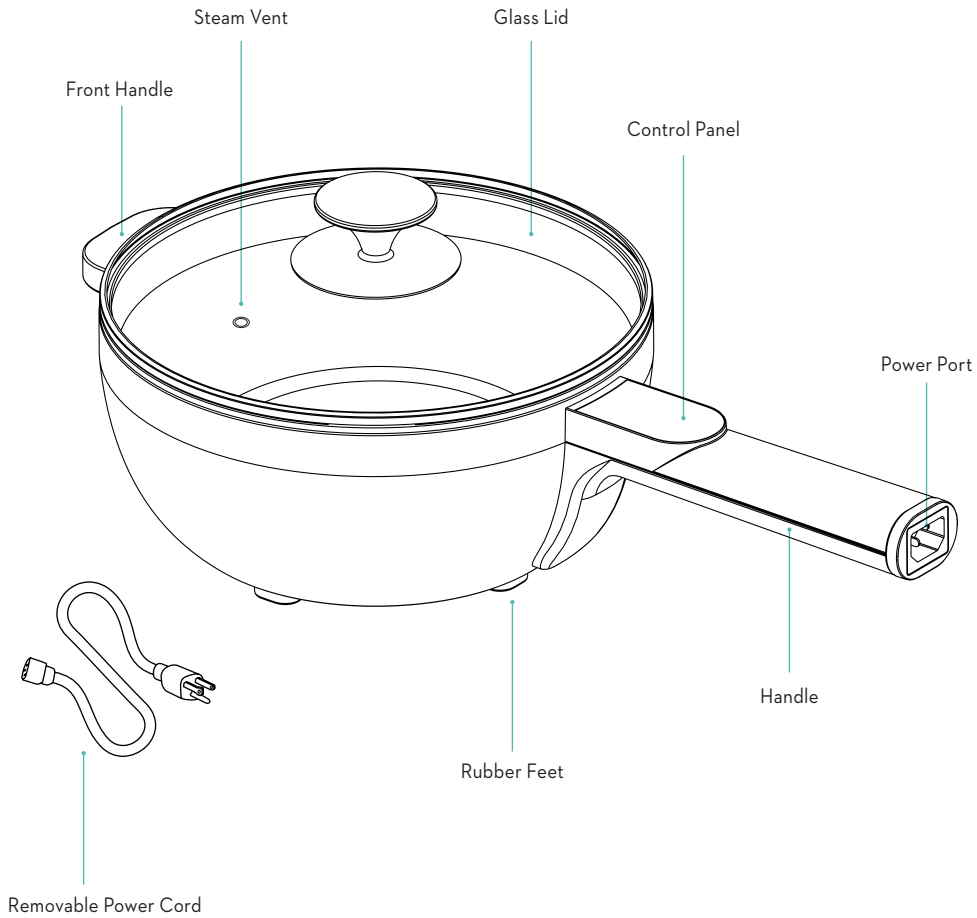
BEFORE FIRST USE FOR HOUSEHOLD USE ONLY.

- Before first use, refer to Care and Cleaning Guide on page 7 in this booklet. Remove any stickers and packaging materials.
- Wash interior of Electric Cookpot in warm, soapy water. Then rinse and dry thoroughly. Do not submerge any part of Cookpot in water or any liquid. Wipe Cookpot exterior with a damp cloth.

SAVE THESE INSTRUCTIONS

To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with your Cookpot. The length of the cord on this appliance was selected to reduce the hazards of someone becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

PARTS & FEATURES



START/STOP

This is used to activate Cookpot and start cooking. The lights on the screen will rotate and the selected temperature setting will stop flashing. To turn off Cookpot, simply press Start/Stop Button.

TEMPERATURE SETTING INDICATOR

The preset temperature setting will illuminate to show which preset temperature setting was selected. The preset temperatures are Low, Med-Low, Medium, Med-High, High and Keep Warm.

Below are the preset temperatures for each setting:

SETTING	TEMPERATURE
LOW	175°F to 235°F
MED-LOW	225°F to 280°F
MEDIUM	275°F to 320°F
MED-HIGH	310°F to 365°F
HIGH	375°F to 450°F
KEEP WARM	140°F to 195°F

TIMER BUTTON

This is used to set the cooking time. Press Timer Button, the zeroes on the Timer Display will start flashing. Use the Setting Buttons to set desired time. Timer can be adjusted in 1-minute increments, from 1-minute to 3 hours.

TIMER DISPLAY

Displays the cooking time. If timer is set, time displayed will count down. If no cooking time is set, the lights on the display will rotate to indicate that Cookpot is on and heating.

SETTING BUTTONS

The Setting Buttons are used to select temperature and set cooking time.

USING YOUR ELECTRIC COOKPOT

1. Place Cookpot on flat, clean and stable surface.
2. Attach Removable Power Cord to Power Port and then plug into power outlet. The Timer Display will show 00:00 and the Medium temperature indicator light will illuminate (Medium is the default temperature when switching Cookpot on).
3. Select temperature by pressing one of the Setting Buttons until the desired temperature setting illuminates. Press Start/Stop Button to start cooking. A beep will sound when cooking has started and the lights on the Timer Display will rotate. To cancel cooking or Keep Warm mode, press Start/Stop Button at any time. A beep will sound when cooking has been cancelled.
4. To set cooking timer, press Timer Button. Timer Display will flash 00:00. Use Setting Buttons to set desired cooking time. Countdown timer will start after three seconds. The Timer Display will show remaining cooking time. Cooking timer can also be set at any time after cooking has started. If you do not wish to use cooking timer, leave timer set to 00:00.
5. When cooking is finished, three beeps will sound. The Keep Warm function will automatically activate for 30 minutes after cooking timer has finished. Cookpot will beep three times to indicate Keep Warm function has finished and Cookpot will turn off. Timer Display will show 00:00.
6. Unplug Removable Power Cord from power outlet and Cookpot. Ensure that Cookpot is completely cool before cleaning.

CAUTION: THE COOKPOT AND LID CAN GET HOT DURING USE. USE CARE WHEN TOUCHING HOT SURFACES AND WHEN REMOVING FOOD TO AVOID BURNS. KEEP OUT OF REACH OF CHILDREN.

Care and Cleaning Guide

This product requires little maintenance. It contains no user-serviceable parts. Do not try to repair it yourself. Contact the customer service department about any unusual issues you may experience.

- Never use abrasive cleaning agents to clean your appliance, as this may damage the Cookpot.
- Turn off Cookpot before unplugging and cleaning.
- Cookpot should be cool before an attempt is made to clean it.
- To clean Cookpot, wipe down exterior with a damp cloth and dry thoroughly. Never submerge the Cookpot in water or other liquids.
- To clean Cookpot interior, unplug Removable Power Cord and place in a safe, dry place. Add warm, soapy water to Cookpot, and gently scrub with a sponge until clean. Carefully rinse pan so that no soap remains, making sure not to wet the Power Port.
- Wipe down Cookpot exterior with a damp cloth. Then dry thoroughly before storing.
- Wash Glass Lid in warm, soapy water, or place in dishwasher.
- Do not use metal scouring pads, abrasive wire wool or harsh scouring powder when cleaning your Cookpot. This can scratch both the interior and the exterior coating, which is not covered by the manufacturer's warranty.
- Never heat Cookpot while it is empty or allow it to boil dry. This may damage the coating. If this occurs, turn off heat and allow Cookpot to cool completely before attempting to move it.

One-Year Limited Warranty

Your Good Housekeeping product is warrantied by Foodfight, Ltd. for 1 year. This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof of purchase. A valid proof of purchase is a receipt specifying item, date purchased and cost of item. A gift receipt with date of purchase and item is also an acceptable proof of purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part that proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call 866.231.6384.

This limited warranty covers units purchased and used within the United States and Canada and does not cover:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights, and you may also have other rights to which you are entitled, which may vary from between states or provinces. Shipping and handling charges may apply.

KALE AND CHICKPEA SOUP

ACTIVE 25 min. **TOTAL** 35 min. **SERVES** 4

- 1 Tbsp olive oil
- 6 cloves garlic, pressed
- 1 Tbsp finely grated lemon zest, plus lemon wedges for serving
- 1/2 tsp fennel seeds, coarsely crushed
- 1/4 tsp red pepper flakes
- 1 14-oz can tomato puree
- 1 bunch Tuscan kale, stems and tough ribs removed, leaves coarsely chopped (about 13 cups)
- Kosher salt
- 1 15.5-oz can chickpeas, rinsed
- 1/4 cup grated pecorino romano cheese

DIRECTIONS

1. Heat oil in Cookpot on medium 1 min. Add garlic and zest and cook, stirring, 1 min. Add fennel and red pepper flakes and cook, stirring, 2 min more.
2. Add tomato puree, 4 cups water and 1/2 tsp salt; increase heat to high, cover and bring to a boil, about 14 min.
3. While occasionally stirring, add kale, season with 1/4 tsp salt and simmer 6 min. Add chickpeas and simmer, stirring occasionally, until heated through, about 2 min. Serve topped with cheese and with lemon wedges for squeezing if desired.



PASTA E PISELLI

ACTIVE 15 min. **TOTAL** 30 min. **SERVES** 4

- 2 tsp olive oil, plus more for drizzling
- 1 small onion, finely chopped
- 3 cups hot water
- 1 Tbsp chicken bouillon base (we used Better Than Bouillon)
- 2 cups ditalini pasta
- Parmesan cheese rind, plus more Parmesan cheese for grating
- 1 cup frozen peas
- Pepper

DIRECTIONS

1. Heat oil in Cookpot on medium-high. Add onion and cook, covered, stirring occasionally, until tender and golden brown, 5 to 6 min.
2. Add water, bouillon base, pasta, and Parmesan rind; increase heat to high and bring to a vigorous simmer, stirring occasionally, until pasta is tender and most of liquid is absorbed, 10 to 12 min.
3. Stir in peas and 1/4 tsp pepper. Turn off Cookpot and remove Parmesan rind. Serve immediately, drizzled with oil and sprinkled with grated Parmesan.



CREAMY PARMESAN RICE WITH SPINACH AND SCALLION

ACTIVE 20 min. **TOTAL** 45 min. **SERVES** 4

- 1 Tbsp unsalted butter
- 1 Tbsp olive oil
- 1 medium onion, finely chopped
- 2 cloves garlic, finely chopped
- 1 1/2 cups Arborio rice
- Kosher salt and pepper
- 1/2 cup dry white wine
- 3 cups low-sodium chicken broth
- 1/2 cup freshly grated Parmesan, plus more for serving
- 2 scallions, thinly sliced
- 6 cups baby spinach

DIRECTIONS

1. Heat butter and oil with onion in Cookpot on medium, then cook, covered, stirring occasionally, 6 min. Uncover and cook, stirring occasionally, until tender, 3 to 4 min. more. Stir in garlic and cook 2 min.
2. Increase heat to medium-high, stir in rice and $\frac{3}{4}$ tsp salt and cook, stirring occasionally, until outside of rice begins to turn translucent, 4 to 6 min. Add wine and cook until absorbed, about 1 min.
3. Stir in broth, increase heat to high, cover and bring to a boil, about 8 min. Reduce heat to medium and simmer, covered, until broth is absorbed and rice is tender, 20 to 25 min.
4. Stir in Parmesan, then scallions and spinach. Turn off Cookpot and serve rice sprinkled with additional Parmesan and cracked pepper if desired.



WHITE WINE MUSSELS

ACTIVE 15 min. **TOTAL** 15 min. **SERVES** 4

1 Tbsp olive oil
2 cloves garlic, finely chopped
1/8 tsp red pepper flakes
1 cup dry white wine
Kosher salt
2 lbs mussels, scrubbed and beards removed
1 1/2 Tbsp cold unsalted butter
2 Tbsp flat-leaf parsley leaves, roughly chopped
Crusty bread and lemon wedges, for serving

DIRECTIONS

1. Heat oil, garlic and red pepper flakes in Cookpot on medium until garlic begins to turn golden brown, 1 min.
2. Add wine, increase heat to medium-high and bring to a boil, about 2 min., then boil 2 min.
3. Add 1/4 tsp salt, then mussels and cook, covered, stirring once or twice, until shells open, 6 min.
4. Uncover, add cold butter and cook, stirring, 2 min. Discard any unopened mussels. Turn off Cookpot, toss mussels with parsley and serve with crusty bread and lemon wedges if desired.



BEEF AND WHITE BEAN CHILI

ACTIVE 35 min. **TOTAL** 1 hr. **SERVES** 4

2 Tbsp olive oil, divided
1 lb ground beef
1 Tbsp ground cumin
1 Tbsp chili powder
Kosher salt and pepper
1 large red onion, finely chopped
1 clove garlic, pressed
1 lb tomatoes, finely chopped
1 15-oz can cannellini beans, rinsed

DIRECTIONS

1. Heat 1 Tbsp oil in Cookpot on high. Add beef and cook, breaking up meat with spoon, 15 min. Sprinkle with cumin, chili powder and $\frac{1}{2}$ tsp each salt and pepper and cook, continuing to break up meat and stirring occasionally, until browned, 4 to 5 min. more. Transfer beef to bowl.
2. Reduce heat to medium-high; add remaining Tbsp oil, then all but $\frac{1}{4}$ cup onion, and cook, covered, stirring occasionally, until tender, 3 to 4 min. Stir in garlic and cook 1 min.
3. Add tomatoes and cook until they release their juices, about 5 min. Add 2 cups water, increase heat to high and simmer until slightly thickened, about 10 min.
4. Transfer half of beans to small bowl and mash with fork. Add to Cookpot along with whole beans and reserved beef and cook until heated through, about 5 min. Turn off Cookpot and serve chili topped with remaining chopped red onion.



