



ROSEWILL PRESSURE COOKER
RECIPE BOOKLET SERIES

No.

1

DR. PEPPER PORK

In Collaboration with Dana Vento



RHPC-15001



YOU WILL NEED

2 Pounds Pork Loin chops cut into ¼" strips

2 Tbsp. Canola Oil

2 Tbsp. Minced Garlic

1 Tsp Hot Pepper Flakes, Pepper & Salt

1 C BBQ Sauce (based on preference)

½ C Dr. Pepper (You can use Root beer too)

3 Tbsp. Brown Sugar

FEATURE PRODUCT

Rosewill RHPC-15001 Pressure Cooker

- 12 Preset Cooking Function: Rice, Soup, Porridge, Bean, etc.
- 7-in-1 Multi-Functional Cooker: Pressure Cooker, Slow Cooker, Rice Cooker, Saute/Browning, Yogurt Maker, Steamer & Warmer
- LED Display
- Multiple safety protect devices





PREP TIME

Prep Time: 5 minutes

Sauté Time: 5 minutes

Pressure Build: 10 minutes

Meat Cook time: 25 minutes

Total Time: 54 minutes

METHOD

- 1 Slice pork into equally thin slices, about 1/4" each.
- 2 Set Rosewill Pressure Cooker to [Sauté].
- 3 You will be lightly searing the meat before cooking in Pressure mode.
- 4 Add Oil, Pork Strips, Garlic, Salt, Pepper and Red Pepper Flakes.
- 5 Allow to sear. Turn as the strip sears.
- 6 Turn off Pot.

Dr. Pepper BBQ Mixture

Prep before adding in to pot
In a bowl, mix Dr. Pepper and BBQ then stir.

- 7 Add in brown sugar and use a fork to mix thoroughly.
- 8 Now, add this mixture to the meat, and mix.
- 9 Place lid on Rosewill Pressure Cooker.
- 10 Choose Meat/Stew preset 25 minutes.
- 11 Natural Release Method.



ROSEWILL
H O M E

Cook Smart, Eat Healthy

www.rosewill.com

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www.danavento.com

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