

OPERATING AND COOKING INSTRUCTIONS

for

REVERE

PRESSURE COOKER



REVERE COPPER AND BRASS INCORPORATED
ROME MANUFACTURING COMPANY DIVISION
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READ BEFORE YOU COOK

IMPORTANT Because the Revere Ware Pressure Cooker is a special sauce pan, it is necessary to follow some special rules in using and taking care of it. Cooking in the Revere Ware Pressure Cooker is very easily mastered, but to ensure complete success it is positively necessary that you read all of the operating instructions before you cook.

THERE ARE TWO REVERE WARE PRESSURE COOKERS. BE SURE THAT YOU FOLLOW THE OPERATING INSTRUCTIONS WHICH APPLY TO THE PRESSURE COOKER YOU HAVE IN YOUR HOME.

Both Revere Ware Pressure Cookers are made of copper-clad stainless steel and have a capacity of four quarts.

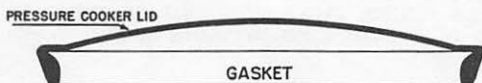
THE DIFFERENCE IN THE REVERE PRESSURE COOKERS IS IN THE GAUGE AND IN THE VALVE SEAT. ONE REVERE PRESSURE COOKER IS EQUIPPED WITH A GLASS ENCLOSED GAUGE WITH A RUBBER VALVE SEAT. THE OTHER REVERE PRESSURE COOKER IS EQUIPPED WITH AN ENTIRELY METAL GAUGE AND A METAL VALVE SEAT.

GENERAL INSTRUCTIONS

1. Before using the Revere Ware Pressure Cooker the first time, wash thoroughly with soap and water to remove all packing dust and dirt.
2. If steam escapes around the cover of the cooker, when the cooker is heated, it may be that -
 1. The gasket is not in the proper position in the cover.
 2. Water may have collected around the gasket before cooking cycle began.
 3. The gasket is worn.

To remedy -

1. Check to see that gasket is in proper position in the cover.



2. Dry the gasket and dry the cover to remove excess moisture.
 3. If these do not correct the situation, the gasket is worn and should be replaced. A new Revere gasket may be secured through your Revere dealer.
3. After each use, wash the body of the cooker in hot, soapy water. Remove the gasket and wash it thoroughly. Make certain you remove all food particles. Rinse. Wash cover. Be sure the vent hole is clean. Hold it up to the light and look through it to be certain.

HIGH ALTITUDE COOKERY

Altitudes and barometric pressure vary considerably so you must make allowances if you live in an altitude of over 4,000 feet.

When the Revere time table calls for 10 pounds pressure, use 15 pounds pressure but allow the same cooking time shown in the table. For example, the time table for Beef Chuck Roast specifies cooking at 10 pounds pressure for 1 hour. Therefore, you should dial 15 pounds pressure and cook for 1 hour.

When the Revere time table calls for 15 pounds pressure, use the 15 pounds pressure but increase the cooking time. For example, the time table for Asparagus specifies cooking at 15 pounds pressure for 2 minutes. Therefore, you should dial 15 pounds pressure and cook a little longer.

A little experimenting will give you the proper times for your altitude.

DIRECTIONS FOR OPERATING THE REVERE
PRESSURE COOKER WITH THE GLASS ENCLOSED GAUGE.

1. Put the food to be cooked into the body of the cooker following the directions in the book for that specific food.
Never fill the cooker more than two-thirds full. In the case of beans or rice or other dry foods which increase in bulk while cooking, do not fill the cooker more than one-half full.
2. Pour the required amount of liquid in the cooker.
3. Slide the front of the cover forward into place under the overhanging flange of the cooker body. Lower cover into position, sliding the cover first toward the right, then toward the left. Bring handles together, one directly over the other, so that the hook on the underside of the handle engages the body hook.
4. Place the glass gauge in upright position.
5. Place cooker over high heat on an electric range, over full heat on a gas or oil range, or on the hottest part of wood or coal range.
6. When steam has issued from the vent hole for one minute, flip the glass gauge over the vent hole. Should steam continue to escape, press the gauge gently to assure proper seating.

The pressure will immediately start to rise and its progress will be indicated by the needle on the gauge. When the desired pressure has been reached, turn the heat as low as possible on a gas, oil, or electric range. Move the cooker to a cooler area of the top of a wood or coal range. Very little heat is needed to maintain pressure.

7. Count cooking time from the moment the required pressure is attained.
8. Watch the needle on the gauge. Raise the heat if pressure starts to fall; lower heat if pressure starts to rise.
9. When the cooking time is up, remove the cooker from the heat immediately.
10. Place the cooker in a basin of cold water, or set the cooker in the sink and run cold water around it. Do not run water over the cover of the cooker.
11. When the pointer returns to zero, lift the gauge to upright position at once, otherwise, pressure may start to rise again.
12. After the dial gauge has been lifted from the vent hole and the flow of steam through the vent has stopped, remove the cover by pushing the handles apart and tilting the cover.

Never attempt to remove the cover until pressure has been reduced to zero, as shown by the needle on the gauge, and the gauge has been lifted from the vent hole and is in upright position.

D O N T ' S

1. Don't try to remove the cover of your Revere Ware Pressure Cooker until the cooker has been cooled, the dial arm has been turned to zero and the gauge has been placed in an upright position.
2. Don't try to remove the cover with force. If the cover does not open easily with slight pressure exerted by thumb and forefinger, there is pressure in the cooker and it should be cooled further.
3. Don't cook applesauce, pea soup, split peas, rhubarb, pearl barley or cereals in the pressure cooker. These foods may froth and block the vent hole.
4. Don't fill your cooker more than two-thirds full of any food, and not more than half full when cooking rice, dried vegetables, dried fruit, macaroni or spaghetti. Use medium heat when cooking to prevent heavy froth from rising enough to clog the vent hole.
5. Don't turn the dial hand to zero or lift the weight gauge without first cooling the cooker by setting in a pan of cold water or setting in the sink and running cold water around it.
6. Don't place the cover in position without checking to see that the vent hole is clear. Hold it up to the light and look through it to be sure.
7. Don't use your Revere Ware Pressure Cooker as a covered sauce pan. You may use the body only as an uncovered sauce pan. However, once you put the cover into the body, follow all instructions for pressure cooking.
8. Don't replace the cover on the cooker with the dial gauge over the vent hole to keep foods warm. Pressure will be built up again from the steam from the food. Always leave cover ajar and dial gauge in upright position after cooker has been cooled and cover has been removed.
9. Don't lay the cover of the Revere Ware Pressure Cooker on a hot burner after it is removed from the cooker. Direct heat will ruin the gasket and the over-pressure plug.

DIRECTIONS FOR OPERATING WITH ALL METAL
REVERE WARE PRESSURE COOKER GAUGE OVER
GAS OR ELECTRIC RANGES AND WOOD AND COAL
STOVES

1. Put the food to be cooked into the body of the cooker, but never fill it more than two-thirds full. Some recipes call for filling only one-half full.
2. Turn the pointer on the dial gauge on the cover to 15, 10 or 5 pounds, as directed in the recipe.
3. Lift the dial gauge to an upright position.
4. Slide the front of the cover forward into place under the overhanging flange of the cooker body. Lower cover into position sliding the cover first toward the right, then toward the left. Bring handles together, one directly over the other, so that the hook on the under side of the handle engages the body hook.
5. Turn the heat on full, except when preparing noodles, spaghetti or macaroni, in which case, follow cooking instructions for those foods.
6. When a steady flow of steam is coming out of the vent hole on the cover, put the gauge down into position, thus covering the vent hole .
7. When the desired cooking pressure is reached, the gauge will flutter. This is an audible signal loud enough to attract your attention.
8. The fluttering of the gauge means that you have reached slightly in excess of desired pressure and you should immediately turn the heat to very low. This will take the fluttering action out of the weight gauge and you will know by a very slight hiss that you are maintaining 15 pounds pressure.
9. Timing begins as soon as the gauge starts to flutter and you have turned the heat very low.

TO OPEN YOUR COOKER WHEN THE COOKING CYCLE IS FINISHED

10. Place the cooker in a basin of cold water, or set the cooker in the sink and run cold water around it. The cooling action condenses the steam until no pressure remains in the cooker. This may take from 10 seconds to two or three minutes, depending upon the contents and the volume of food in the cooker.
11. Then you should gradually turn the dial until the pointer rests at zero (0). If you cool the cooker properly no steam will escape, as there will be no steam pressure left in the cooker. If some steam does escape, cool the cooker until no steam is escaping. Then with the pointer resting at zero, lift the gauge in an upright position. This leaves the vent hole open. Once again there should be no steam escaping out of the vent hole. If there is, further cooling is necessary. When no steam is escaping, you are ready to remove the cover.
12. Now you should be able to remove the cover very easily with the thumb and forefinger. If the cover appears to stick, there may be and probably is pressure in the cooker, and you should cool it further. Also check to make certain the gauge is in an upright position before attempting to open the cover. The cover will open easily, if there is no pressure in the cooker.

FOR COOKING ON A WOOD OR COAL STOVE

Follow all directions as stated above except -

Place cooker on hottest part of the range until cooking pressure is reached. Then move to a cooler part of stove to maintain a slight hiss.

FRESH VEGETABLES COOKING TABLE

IMPORTANT. To reduce pressure after cooking time has been completed, place the cooker in a basin of cold water, or set the cooker in the sink and run cold water around it.

Vegetable	Water	Pounds Cooking Pressure	Cooking Time After Cooking Pressure Is Reached
Asparagus	$\frac{1}{2}$ cup	15 lb.	2 minutes
Artichokes	$\frac{1}{2}$ cup	15 lb.	10 minutes
Beans (Green or Wax)			
Whole	$\frac{1}{2}$ cup	15 lb.	3 minutes
French	$\frac{1}{2}$ cup	15 lb.	2 minutes
Cut in 1" pieces	$\frac{1}{2}$ cup	15 lb.	2 minutes
Beans, Lima	$\frac{1}{2}$ cup	15 lb.	3 minutes
Beets, Young			
Whole, 2-2 $\frac{1}{2}$ in. diam.	$\frac{1}{2}$ cup	15 lb.	20 minutes
1/8 in. slices	$\frac{1}{2}$ cup	15 lb.	5 minutes
Diced	$\frac{1}{2}$ cup	15 lb.	5 minutes
Broccoli			
Large stalks split several times so none over $\frac{1}{2}$ inch thick	$\frac{1}{2}$ cup	15 lb.	2 minutes

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Vegetable	Water	Pounds Cooking Pressure	Cooking Time After Cooking Pressure Is Reached
Brussels Sprouts	$\frac{1}{2}$ cup	15 lb.	3 minutes
Cabbage			
2 in. wedges	$\frac{1}{2}$ cup	15 lb.	3 minutes
Carrots			
Whole, medium	$\frac{1}{2}$ cup	15 lb.	4 minutes
Large, quartered	$\frac{1}{2}$ cup	15 lb.	$3\frac{1}{2}$ minutes
Lengthwise	$\frac{1}{2}$ cup	15 lb.	$2\frac{1}{2}$ minutes
Sliced $\frac{1}{4}$ in. thick	$\frac{1}{2}$ cup	15 lb.	$2\frac{1}{2}$ minutes
Cauliflower			
Whole (Cored)	$\frac{1}{2}$ cup	15 lb.	5 minutes
Flowerettes	$\frac{1}{2}$ cup	15 lb.	1 minute
Corn			
On the cob	$\frac{1}{2}$ cup	15 lb.	3 minutes
Cut from cob	$\frac{1}{2}$ cup	15 lb.	$1\frac{1}{2}$ minutes

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Vegetable	Water	Pounds Cooking Pressure	Cooking Time After Cooking Pressure Is Reached
Onions			
Whole, medium	$\frac{1}{2}$ cup	15 lb.	8 minutes
Sliced	$\frac{1}{2}$ cup	15 lb.	3 minutes
Parsnips			
Sliced $\frac{1}{2}$ in. thick	$\frac{1}{2}$ cup	15 lb.	4 minutes
Cut lengthwise	$\frac{1}{2}$ cup	15 lb.	8 minutes
Peas	$\frac{1}{2}$ cup	15 lb.	$1\frac{1}{2}$ minutes
Potatoes			
Whole, medium	$\frac{1}{2}$ cup	15 lb.	12 minutes
Halved, large	$\frac{1}{2}$ cup	15 lb.	10 minutes
Quartered	$\frac{1}{2}$ cup	15 lb.	8 minutes
Diced	$\frac{1}{2}$ cup	15 lb.	5 minutes
Potatoes, Sweet			
Whole	$\frac{1}{2}$ cup	15 lb.	15 minutes
Halved	$\frac{1}{2}$ cup	15 lb.	12 minutes
Sliced	$\frac{1}{2}$ cup	15 lb.	5 minutes

FRESH VEGETABLES COOKING TABLE

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Vegetable	Water	Pounds Cooking Pressure	Cooking Time After Cooking Pressure Is Reached
Pumpkin			
Cut in 3 in. pieces	$\frac{1}{2}$ cup	15 lb.	8 minutes
Rutabagas			
$1\frac{1}{2}$ in. wedges	$\frac{1}{2}$ cup	15 lb.	15 minutes
$\frac{1}{2}$ in. slices	$\frac{1}{2}$ cup	15 lb.	6 minutes
diced $\frac{1}{2}$ in. thick	$\frac{1}{2}$ cup	15 lb.	5 minutes
Spinach	$\frac{1}{2}$ cup	15 lb.	1 minute
Squash, Summer			
Sliced $\frac{1}{2}$ in. thick	$\frac{1}{2}$ cup	15 lb.	5 minutes
Squash, Acorn			
Halved	$\frac{1}{2}$ cup	15 lb.	8 minutes
Squash, Hubbard			
3 in. pieces	$\frac{1}{2}$ cup	15 lb.	8 minutes
Turnips			
Whole, 2-2 $\frac{1}{2}$ in. pieces	$\frac{1}{2}$ cup	15 lb.	12 minutes
Quartered	$\frac{1}{2}$ cup	15 lb.	8 minutes

MEATS, POULTRY & FISH

IMPORTANT. To reduce pressure after cooking time has been completed, place the cooker in a basin of cold water, or set the cooker in the sink and run cold water around it.

Meat	Water	Pounds Cooking Pressure	Cooking Time After Cooking Pressure Is Reached
Beef			
Pot Roast, 3 in. thick			
Chuck Roast	$\frac{1}{2}$ cup	10 lb.	1 hour
Rump Roast	$\frac{1}{2}$ cup	10 lb.	1 hr. 15 min.
Steak			
Flank Steak	$\frac{1}{2}$ cup	10 lb.	30 minutes
Swiss Steak			
1 in. thick	$\frac{1}{2}$ cup	10 lb.	40 minutes
$1\frac{1}{2}$ in. thick	$\frac{1}{2}$ cup	10 lb.	45 minutes
Stew, 1 in. pieces	1 cup	10 lb.	15 minutes
Tongue, Beef	1 cup	10 lb.	1 hour
Lamb Stew, 1 in. pieces	1 cup	10 lb.	20 minutes
Veal			
Birds $\frac{1}{2}$ in. thick steak	$\frac{1}{2}$ cup	10 lb.	20 minutes
Chops	$\frac{1}{2}$ cup	10 lb.	20 minutes
Stew	1 cup	10 lb.	20 minutes
Tongue	$\frac{1}{2}$ cup	10 lb.	30 minutes

MEATS, POULTRY & FISH

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Meat	Water	Pounds Cooking Pressure	Cooking Time After Cooking Pressure Is Reached
Pork			
Chops 1-1½ in. thick	½ cup	10 lb.	20 minutes
Ham sliced, precooked			
1-1½ in. thick	½ cup	10 lb.	10 minutes
Ham sliced, uncooked			
1-1½ in. thick	½ cup	10 lb.	30 minutes
1 in. thick	½ cup	10 lb.	20 minutes
Ham, shank end			
3 in. thick	1 cup	10 lb.	1 hour
Chicken			
Fricasseed	½ cup	10 lb.	30 minutes
Fried	½ cup	10 lb.	15 minutes
Stewed	½ cup	10 lb.	50 minutes
Clams, Steamed	½ cup	15 lb.	3 minutes
Lobster	1 cup	15 lb.	7 minutes
Shrimp	1 cup	15 lb.	5 minutes
Rabbit	1 cup	10 lb.	25 minutes

SOUPS

Delicious and nutritious soups can be made in a matter of minutes with the Revere Ware Pressure Cooker. The meat flavor is richer and the vegetables keep their shape, color and taste better than when cooked by the old slow method which was so expensive in terms of fuel and of the homemaker's time. In cooking soups never fill the cooker more than two-thirds full.

VEGETABLE SOUP

Place in Cooker 2 pounds beef marrow bone
4 cups water
1 cup tomato juice
 $\frac{1}{4}$ cup carrots, diced
 $\frac{1}{2}$ cup celery, diced
2 medium potatoes, diced
2 teaspoons salt
2 bay leaves
4 whole cloves
4 peppercorns
 $\frac{1}{2}$ teaspoon thyme
Cook at 10 pounds pressure for 40 minutes
Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

CHICKEN SOUP

Place in Cooker Chicken neck, wings, back pieces,
gizzard and heart
Add 4 cups water
1 bay leaf
1 teaspoon salt
 $\frac{1}{2}$ teaspoon pepper
 $\frac{1}{2}$ cup celery, diced
Cook at 10 pounds pressure for 30 minutes
Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.
Remove chicken from bones and cut into small pieces.
Strain stock and return to pressure cooker.
Add chicken meat
 $\frac{1}{4}$ cup rice
Cook at 10 pounds pressure for 10 minutes
Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.
Serves Six.

BEEF STEW

Brown 1 lb. beef stew meat, cut into
 1 " pieces,
 in 2 tablespoons hot fat
 Pour off excess fat.
 Add $1\frac{1}{2}$ cups water or $1\frac{1}{2}$ cups tomato
 juice
 1 teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
 2 bay leaves (optional)
 vegetables (carrots, potatoes,
 onions, celery, parsnips, peas,
 turnips as desired) cut in 1"
 pieces
 Cook 10 pounds pressure for 15 minutes
 Cool Cooker instantly by setting in a pan of cold water or placing
 in the sink and running cold water around it.
 Add to hot broth a thin paste of -
 2 tablespoons flour
 $\frac{1}{4}$ cup cold water
 Stir well and cook without cover 2 minutes.
 Serves six.

POT ROAST WITH VEGETABLES

Brown 3 pound rump or chuck roast 3" thick
 in 2 tablespoons hot fat in Cooker
 Pour off excess fat.
 Put trivet in place and place meat on trivet.
 Add 1 teaspoon salt
 $\frac{1}{2}$ cup water
 3 peppercorns (optional)
 1 bayleaf (optional)
 Cook at 10 pounds pressure for 1 hour
 Cool cooker instantly by setting in a pan of cold water or placing
 in the sink and running the cold water around it.
 Add 6 medium potatoes quartered
 6 small onions
 6 small carrots, whole
 Cook at 10 pounds pressure for 10 minutes.
 Cool cooker instantly by setting in a pan of cold water or placing
 in the sink and running cold water around it.
 Remove vegetables and meat to hot platter and thicken gravy if
 desired.
 Serves six.

SWISS STEAK

Brown $1\frac{1}{2}$ pounds round steak, 1 inch
thick, cut into serving size
pieces
in 2 tablespoons hot fat in Cooker
Pour off excess fat.
Add 1 cup tomato juice *
1 teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
2 slices of onion and
2 rings of green pepper on
each piece of steak
Cook at 10 pounds pressure for 30 minutes.
Cool cooker instantly by setting in a pan of cold water or
placing in the sink and running cold water around it.
Serves four to five.
* Sour cream may be substituted for tomato juice.

PORK CHOPS

Brown in Cooker pork chops 1" thick
in 2 tablespoons hot fat
Sprinkle with $\frac{1}{2}$ teaspoon salt
Add $\frac{1}{4}$ cup water
Cook at 10 pounds pressure for 20 minutes
Cool cooker instantly by setting in a pan of cold water or
placing in the sink and running cold water around it.

SMOKED BEEF TONGUE

Place in Cooker 1 medium sized smoked beef tongue
Add 2 cups water
Cook at 10 pounds pressure for 1 hour
Cool cooker instantly by setting in a pan of cold water or
placing in the sink and running cold water around it.
Remove tongue and peel off skin.

BAKED BEANS, BOSTON STYLE

Soak overnight. $2\frac{1}{2}$ cups Navy or Great Northern
dried beans
in 8 cups water
Drain beans, reserving $1\frac{1}{2}$ cup liquid
Place in Cooker drained beans $\frac{1}{2}$ cup brown sugar
 $1\frac{1}{2}$ cups liquid 1 teaspoon dry mustard
 $\frac{1}{8}$ lb. bacon, cut up $\frac{1}{4}$ teaspoon pepper
Onion flavoring Salt
 $1/3$ cup molasses
Cook at 10 pounds pressure for one hour
Cool by standing. Stir well
Cook at 10 pounds pressure for 40 minutes
Cool cooker instantly by setting in a pan of cold water or
placing in the sink and running cold water around it.

RICE

Place in Cooker 1 cup rice
Add 2 cups water
Cook at 15 pounds pressure for 3 minutes
Reduce pressure by letting cooker stand until there is no
spurt of steam when dial is turned to zero. Lift gauge. Remove
cover.

SPAGHETTI

Place in Cooker 6 cups boiling water
Add 8 ounces spaghetti
Bring to a boil
Place cover on cooker
Cook at 15 pounds pressure for 8 minutes
Cool cooker instantly by setting in a pan of cold water or
placing in the sink and running cold water around it.

SPAGHETTI SAUCE

$\frac{1}{2}$ cup olive oil	$\frac{1}{2}$ cup green peppers, diced
$1\frac{1}{2}$ lbs. beef, ground fine	$\frac{1}{2}$ cup mushrooms
1 small clove garlic	2 6-ounce cans tomato paste
$1\frac{1}{2}$ cups sliced onion	1 #2 can tomatoes
Parmesan cheese	

Heat olive oil in a Revere Ware Skillet. Add garlic and cook until lightly browned. Discard garlic. Add onions and cook until yellow. Add meat, peppers, mushrooms, tomato paste and tomatoes. Cover pan. Cook for 50 minutes over low heat. Pour sauce over spaghetti and sprinkle with cheese.

CUSTARD

Beat lightly 3 egg yolks
Add 2 cups evaporated milk or
1 pint fresh milk
 $\frac{1}{4}$ cup sugar
1 teaspoon vanilla
Pour into greased custard cups and cover cups with aluminum foil
or several layers of wax paper tied in place.
Place custard cups in Revere Ware Pressure Cooker.
Place in cooker 3 cups water
Cook at 10 pounds pressure for 4 minutes
if heavy glass custard cups are used
3 minutes if thin glass custard cups
are used
2 minutes if aluminum custard cups
are used
Cool cooker instantly by setting in a pan of cold water or placing
in the sink and running cold water around it.

BROWN BREAD

Place in a large mixing bowl . 3/4 cup all-purpose flour
2 teaspoons baking powder
1 teaspoon soda
3/4 teaspoon salt
1 cup graham cracker crumbs
Cut in 3 tablespoons shortening
Add 1/2 cup raisins
1 egg
3/4 cup buttermilk or sour milk
1/2 cup molasses or maple syrup
Fill greased mold not more than 2/3 full.
Add 2 cups water to cooker
Cook at 10 pounds pressure for one hour
Cool cooker instantly by setting in a pan of cold water or placing
in the sink and running cold water around it.

DATE BRAN BREAD

Mix together $1\frac{1}{2}$ cups All Bran
 $1\frac{1}{2}$ cups all-purpose flour
 $\frac{3}{4}$ teaspoon salt
3 tablespoons sugar
3 teaspoons baking powder
 $\frac{2}{3}$ cup dates, cut in small pieces
 $1\frac{1}{8}$ cup milk
1 egg
2 tablespoons melted shortening
Place in a covered, oiled mold or coffee can.
Add 2 cups water to cooker
Cook at 10 pounds pressure for one hour
Cool cooker instantly by setting in a pan of cold water or placing
in the sink and running cold water around it.