

The Pressure Cooker Cookbook

The Pressure Cooker Cookbook
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Best Instant Pot Cookbook Random House

The Electric Pressure Cooker Cookbook is your resource for learning all the shortcuts to make a delicious meal in a fraction of the usual time—with over 200 new family-friendly recipes from the

world's leading blogger on pressure cooking Barbara Schieving (of PressureCookingToday.com). These recipes are big on flavor, imaginative in their variety, and easy to make, featuring fresh, natural, and nutritious ingredients. The Electric Pressure Cooker Cookbook features loads of tips and tricks that help you get the most from your pressure cooker, no matter what brand you own. If you're a busy parent or can't find time to make dinners after work, then you will love the Shortcut Dinners and 30-Minute Meals

sections. With the terrific weeknight meals on the fly, you'll also adore the Sunday Suppers perfect for special weekend gatherings. Find recipes for every taste and diet: Robust meat and chicken dishes Vegetarian mains and sides Healthy breakfasts Tasty sandwiches, wraps, and tacos Soothing soups and stews And a big chapter full of quick and easy desserts Whether you're an experienced pressure cooker user or completely new to this time-saving device, you will return to this cookbook again and again for recipes your whole family will love.

The Instant Pot Baby Food Cookbook
Createspace
Independent Publishing Platform

Enjoy quick, easy, and wholesome meals every day! The pressure cooker makes crafting healthy and delicious meals for the entire family seem effortless! It not only reduces cooking times by 60% to 90%, but it will also help you save money and preserve the essential vitamins in your food, so you can eat healthier without spending all day in the kitchen. Inside this cookbook, you'll find 300 quick and flavorful recipes, including: Baba Ganoush Pasta and Chickpea Minestrone Lentil and Black Bean Chili Spicy Ginger Chicken Cranberry and Walnut Braised Turkey Wings Beef and Guinness Stew Maple-Glazed Ham with Raisins Coconut Fish Curry Jambalaya with

Chicken, Sausage, and Shrimp Lemon Pot de Creme Molten Chocolate Mug Cake And hundreds more! With The Everything Healthy Pressure Cooker Cookbook, you'll create hearty meals with fresh vegetables, lean meats, whole grains, and fiber-rich legumes. It's time to make your everyday cooking easier and more nutritious!

The Healthy Pressure Cooker Cookbook
America's Test Kitchen

NATIONAL
BESTSELLER
The easiest-to-follow Instant Pot cookbook ever: 100 delicious recipes with more than 750 photographs guiding you every step of the way Jeffrey Eisner's popular Pressure Luck Cooking website and YouTube

channel have shown millions of home cooks how to make magic in their Instant Pots. Now Eisner takes the patient, fun, step-by-step approach that made him an online phenomenon and delivers a cookbook of 100 essential dishes that will demystify pressure cooking for Instant Pot users of all abilities--and put an astounding dinner on the table in a flash. Every flavor-filled recipe in this book is illustrated with clear photographs showing exactly what to do in each step. There are no surprises: no hard-to-find ingredients, no fussy extra techniques, and nothing even the most reluctant cooks can't master in moments. What you see is truly what you get, in delicious and

simple dishes such as: Mac & Cheese Quick Quinoa Salad French Onion Chicken Eisner's popular Best-Ever Pot Roast Ratatouille Stew And even desserts such as Bananas Foster and Crème Brûlée.

Martha Stewart's Pressure Cooker

Gooseberry Patch

Bring the pressure cooker back into the kitchen and learn to make delicious, nutritious family meals in half the time! No longer is the pressure cooker a relic of your grandmother's kitchen. Today, this powerful pot has become one of the most essential cooking tools in America. In this hectic, fast-paced life, with many hungry mouths to feed, a fridge of hodgepodge ingredients, and too many rules on how to

cook one's food, the pressure cooker emerges as the answer to all unnecessary problems. With her expertise on practical living, Kate Rowinski puts together an indispensable cookbook with an introduction to the fundamentals of pressure cooking—the best equipment, how to use your tools, safety practices, and cooking time charts for different ingredients—followed by more than eighty recipes that feature the pressure cooker for breakfast, lunch, dinner, and even all-day snacks. Learn to cook beloved meals in one-third to one-half the normal cooking time, such as:

- Southern-style grits and eggplant-amole
- Mini meatballs and

risotto cakes • “Beer-b-que” pork and the perfect pot roast • Pineapple bread pudding • And much more! Reduce cooking time, retain more nutrients, maximize flavors, and minimize your electricity bill with your pressure cooker, the “shortcut” and convenient one-pot method that will solve all your kitchen headaches. Who knew cooking could relieve so much pressure? Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We’ve been successful with books on gluten-free cooking,

vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Pressure Cooker Perfection America's Test Kitchen

Whether you are new to the electric pressure cooker or are looking to get more out of

yours, this is your go-to reference for perfectly pressure-cooked and delicious food. Incorporate from-scratch cooking into your busy life with 120 recipes that include all the traditional favorites, plus a range of international dishes—and the best cheesecake recipe you will ever taste! Are you looking for more creative ways to cook with your electric pressure cooker or Instant Pot (or any other brand of multicooker?) Do you have a pressure cooker that has been sitting in your cupboard since your wedding shower? This is the perfect pressure-cooking companion. Millions of people visit This Old Gal blog to access Jill's simple-to-make and satisfying pressure cooker recipes, and now you can have her classic favorites at your fingertips, along with brand-new, never-before-seen recipes. Want to learn how to make Bacon Butternut Pasta? How about Drive-Thru Tacos? Beef Stroganoff? Or Chicken Tikka Masala? With step-by-step recipes that have been extensively tested and perfected, Jill will show you how to use your pressure cooker to make anything—appetizers, pastas, meats, grains, breakfast, desserts, and more (including pot-in-pot recipes). You'll find tried and true pressure cooker favorites, plus an array of flavors from around the world in Indian, Mexican, Thai, Italian, Chinese, and Jewish dishes. You'll never be

at a loss for a delicious meal! This Old Gal Tips throughout give variations, shopping tips, substitutions, and recipe and cooking time adjustments. There's even space to jot down your cooking notes. This Old Gal's Pressure Cooker Cookbook demystifies the electric pressure cooker, setting you free to explore its endless possibilities for creative cooking.

Beginners Cookbook
Race Point Publishing

With The Pressure Cooker Cookbook, you can prepare hearty meats, vegetables, stew, and chilis in less than 30 minutes. The Pressure Cooker Cookbook will make it easy to cook great meals efficiently, with over 100 quick recipes, easy-to-use charts for measurement and

timing, and tips for using your pressure cooker on a daily basis.

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COMFORT AT YOUR FINGERTIPS

The Everything Pressure Cooker Cookbook Clarkson Potter

Pressure cookers are one of the greenest cooking methods imaginable. They allow us to cook quickly, cheaply and efficiently because the food is cooked in liquid at temperatures far higher than in a conventional pan, which shortens cooking time by up to 70 per cent. This title features the author's tried and tested recipes for pressure cookers.

Pressure Cooker Perfection Clarkson Potter

The Ninja® Foodi(tm) Complete Cookbook for Beginners is the official companion cookbook and starter guide to make easy, everyday meals with your Ninja® Foodi(tm). The Ninja® Foodi(tm) delivers a whole new way of cooking that combines the speed of a pressure cooker with the quick-crisping action of an air fryer. Here, in the official Ninja® Foodi(tm) Complete Cookbook for Beginners, you'll find easy, yet flavorful recipes specifically designed for the innovative technology of the Ninja® Foodi(tm). No matter what you're in the mood for, there's a wide range of versatile recipes in Ninja® Foodi(tm) Complete Cookbook for Beginners. From

wholesome "360 Meals" that allow you to cook multiple meal components in the same pot, to time-saving "Frozen to Crispy" recipes that allow you to cook frozen food without defrosting it first, the Ninja® Foodi(tm) Complete Cookbook for Beginners puts tasty, nourishing meals on the table in no time. The ultimate beginner's guide for using this one-of-a-kind appliance, the Ninja® Foodi(tm) Complete Cookbook for Beginners includes: 75 quick, tasty, good-for-you recipes that include options not only for breakfast, lunch, and dinner, but also appetizers, breads, desserts, and more Quick start guidance for using your Ninja® Foodi(tm) and

understanding all of its unique features such as how to pressure cook, air fry, TenderCrisp(tm), dehydrate, and more Expert tips and tricks that will eliminate the learning curve regardless of your prior culinary experience There is no dinner dilemma that the Ninja® Foodi(tm) can't handle. And with the official Ninja® Foodi(tm) Complete Cookbook for Beginners, there's no recipe that you can't cook.

The Ultimate Instant Pot Pressure Cooker Cookbook Sonoma Press

Do you think how many of your kitchen appliances can be replaced by an Instant pot? Eight? Nine? Ten? I think it's time you get acquitted with this

Instant pot ultra pressure cooker. It's the best multi-cooker that will transform your kitchen and make cooking very easy. It combines the functions of a pressure cooker, slow cooker, rice, porridge cooker, saute/searing pan, yogurt maker, steamer, sterilizer, warmer, cake maker, and egg cooker. The instant pot ultra pressure cooker not only combines the work of 10 kitchen appliances but also introduces automatic altitude adjustment, ultra cooking, easy steam release, and an interface for navigating all the functions. This is among the best kitchen appliances you have added in the array of your appliances. In this book, I have put together: What Instant

Pot Ultra Pressure Cooker is The Constructions of Instant Pot Ultra Pressure Cooker Functions of Instant Pot Ultra Pressure Cooker How It Works Benefits of Using It Great Tips for Usage, Cleaning, and Maintenance Amazing Ideas of Meal Preparation By Using It 120 amazing recipes The recipes have been divided into various categories, which includes: Breakfast Red Meat Recipes Poultry Recipes Seafood Recipes Vegan & Vegetarian Recipes Soups, Stews and Broths Rice, Multigrain and Porridge Beans and Egg Cakes, Snacks and Desserts Saute Recipes Yogurt and Baking Recipes Slow Cooking Recipes Wait no more! Grab your copy today and change

your life style and diet for good! No more junk food, no more extra money spent on restaurants, no more food that has no nutrients! ! Grab your copy now!

The Pressure Cooker Recipe Book Voracious

Pressure cookers are undergoing a stunning revival—with an electric twist. The new electric pressure cookers are fast-cooking devices that make it possible to come home from work and have a home-cooked, healthy dinner on the table in 15 or 20 minutes. They are easy, safe, and packed with features that previous generations' stovetop models did not have. They offer the shortest route from here to dinner! In *The Electric Pressure Cooker Cookbook*, the

world's leading blogger on pressure cooking, Barbara Schieving (of the [blog PressureCookingToday.com](#)), has created over 200 new family-friendly recipes that are big on flavor, imaginative in their variety, and easy to make, featuring lots of fresh, natural, and nutritious ingredients. These recipes are written for any electric pressure cooker, whether the Instant Pot or the popular models from Cuisinart, Fagor, Power Pressure Cooker, T-fal, and other makers. The book includes: lots of tips and tricks that help you get the most from your pressure cooker, no matter what brand you own; two chapters, "Shortcut Dinners" and "30-Minute Meals," for terrific weeknight meals on the fly, and

another, "Sunday Suppers," for special weekend gatherings; and recipes for every taste and diet, from robust meat and chicken dishes to vegetarian mains and sides, plus healthy breakfasts, tasty sandwiches and tacos, soothing soups and stews, and a big chapter full of quick and easy desserts. "Barbara is my go-to source for pressure cooking advice. These are family-favorite, crave-worthy, set-it-and-forget-it recipes that are ready in minutes and that I want to eat every day! I can't wait to try all 200 of them." --Heidi Larsen, blogger, Foodie Crush (foodiecrush.com) "Who knew you could make cheesecake in a pressure cooker?

Barbara shows how to prepare favorite dishes quickly and safely in the pressure cooker. With the capabilities of today's electric pressure cookers, the possibilities are endless." --Elise Bauer, founder, SimplyRecipes.com "Barbara's book is one of the most comprehensive cookbooks on electric pressure cooking. It was a joy for me to try her recipes in the Instant Pot as I am sure it will be for you as well." --Robert J. Wang, founder and CEO, Instant Pot Company *The Instant Pot® No-Pressure Cookbook* St. Martin's Griffin
Laura Pazzaglia's Hip Pressure Cooking offers over 200 surefire recipes designed to work in the Instant Pot, electric pressure

cookers, multi-cookers with pressure programs, and stove top pressure cookers, too! In fact, the recipes were tested across multiple pressure cookers - Instant Pot, Fagor, WMF and Kuhn Rikon - to ensure delicious results no matter what you have in your kitchen. That's right, the once-lowly and maligned pressure cooker is making a comeback! This relic of your grandparents' kitchen is not only improved and safer than ever before, but it saves time, creates more flavor, and conserves energy. Laura Pazzaglia wasn't thinking of all this when she tried pressure cooking for the first time, but after watching a friend make dinner in 10 minutes, Pazzaglia knew she

had found the solution to her time-crunched life. In fact, she cooked so much she began offering recipes and advice on a website she created. At the time, pressure cooking recipes didn't emphasize aesthetics; while the food might be delicious, it was often unappealing in presentation. But Pazzaglia not only figured out how to make pressure cooked food appealing, she gained a large following for her recipes and techniques while doing it! A culmination of Pazzaglia's experience, Hip Pressure Cooking offers everything from tasty recipes featuring fresh ingredients to special cooking techniques perfected over the years to basic tips on operating your

pressure cooker where she walks you through every step of the process. The secret is out—and now you too can discover the potential of this super appliance with this revolutionary guide to cooking with pressure!

150 Recipes to Air Fry, Pressure Cook, Slow Cook, Dehydrate, and Broil for the Multicooker That Crisps
Rockridge Press

Freezer cooking is a huge time-saver for busy families - you spend one day prepping a month's worth of meals, to be stored in ziplock bags in the freezer, ready to throw into the Instant Pot, pressure cooker, or multi-cooker for dinner! Rather than slave away every night, you take care of all the planning, shopping, chopping,

and measuring in one fell swoop for a month's worth of delicious meals. And your multi-cooker makes it even easier - just dump, lock, and in a few minutes, dinner's ready!

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200 Fast and Foolproof Recipes for Every Brand of Electric Pressure Cooker Sterling Publishing (NY)

Use your Instant Pot—or other electric pressure cooker or multi-cooker—to make fresh and flavorful, safe and natural, fast and convenient foods for your baby! Parents

everywhere are turning to do-it-yourself baby food making. They do so to ensure that the food they feed their children is all-natural and free of additives. They do it because, in recent years, pediatricians and dietitians have been recommending that a baby's diet—and especially a toddler's diet—feature a wide variety of ingredients, well beyond what you can buy in jars at the supermarket. And, nothing to sneeze at, they do it to save money—sometimes lots of money. How do they find the time? It isn't always easy. Enter the wildly popular Instant Pot, along with other brands of electric pressure cooker, the perfect solution for time-crunched moms and dads. Pressure

cooking is skyrocketing in popularity in large part because of its speed. You can cook up a batch of baby purees, fruit sauces, or cereals in a matter of minutes. Consider how long some classic ingredients in baby foods, such as potatoes, apples, and squash, would take to cook up on a stove top or in an oven. Now reduce that time to a fraction of what it was and you can see why pressure cooking is the ideal method for making baby foods yourself. No less an expert than Barbara Schieving, the world's most widely read blogger on pressure cooking (her blog is called *Pressure Cooking Today*), author of the best-selling *The Electric Pressure Cooker Cookbook*, and

a mom and recent grandmother herself, delivers here more than 50 tasty and good-looking recipes that will make you feel good about how you are feeding your kids—and will make them smile with delight at mealtime. With take-it-to-the-bank guidance on how to get the most from your cooker, plus loads of ideas on how to make and store big batches that will freeze for later use, this is a trustworthy kitchen companion parents will turn to again and again.

The Everything Vegetarian Pressure Cooker Cookbook
Harvard Common Press

This greatly expanded and revised edition of *The Pressure Cooker Cookbook* confirms the versatility and ease of using modern pressure

cookers to prepare quick, healthy, and flavorful dishes. From appetizers, soups and "cooked" salads to stews, roasts, side dishes, and desserts, Toula Patsalis offers more than 250 easy-to-prepare recipes for today's on-the-go lifestyle.

Fresh and Foolproof Recipes for Your Electric Pressure Cooker
Castle Point Books

Consummate home cook and magazine editor Suzanne Gibbs shows us how to use a pressure cooker to create slow-cooked flavour in a fast-paced world. Pressure cookers allow us to cook quickly, cheaply and efficiently. The food is cooked in liquid at high temperatures, which shortens cooking time by up to 70 per

cent. Because the method seals in flavour and nutrition, cheaper ingredients can be used to great effect. Here Suzanne selects more than 80 of her favourite pressure-cooker recipes, and describes the process from beginning to end. Learn how to cook an osso bucco in 25 minutes, a chicken tagine in 15 minutes and a delicious bread and butter pudding in 20 minutes. Packed with information on practicalities, such as choosing, using and cleaning your cooker, and fully illustrated with beautiful photography. The Pressure Cooker Recipe Book is a must-have guide for anyone balancing the constraints of time and money with a desire to create delicious

healthy meals for themselves, their friends and their families.

Simon and Schuster

The only pressure cooker cookbook—for electric and stovetop pressure cookers—you'll ever need! What's not to love about the pressure cooker? Using pressure created by super-heated steam, the pressure cooker can cut cook times by 70 percent, meaning dinner is on the table faster, and with significantly less energy use. Your dinner will be more nutrient-rich because vitamins and other good things won't be lost in evaporating steam. And it will taste delicious and succulent because none of the food's moisture has been allowed to

escape. Finally, today's modern pressure cooker has been re-engineered for safety and ease of use, including the development of the electric pressure cooker. Because no moisture evaporates during cooking, conventional stovetop recipes do not work in the pressure cooker. For success, the pressure cooker requires different food to liquid ratios and because of that superheated pressure, cook times are very precise. With this comprehensive guide, the busy cook can use fresh ingredients to create more than 700 tasty recipes developed for and scrupulously tested and retested for the pressure cooker. • Chapters on Poultry,

Pork, Beef & Veal, Lamb & Game, and Seafood include Zinfandel-braised short ribs that cook in just 30 minutes, herb-stuffed whole turkey breast and braised lamb shanks ready in 25 minutes, and baby back ribs that pressure-cook in just 15 minutes. • Individual chapters on grains, beans, rice dishes (including risotto and breakfast rice), potatoes, chili, and tomato sauces (with and without meat), as well as on soups, vegetables, desserts, making your own baby food, and much more. • An introductory chapter explains the ins and outs of the pressure cooker, with valuable tips and advice. The authors also include recipes for lots of

basics, such as how to cook different types of rice and varieties of dried beans.

Authentic Flavors and Modern Recipes for Your Electric Pressure Cooker

Penguin Global

Tasty, timesaving recipes for busy cooks using stove-top or electric pressure cookers Pulled pork in 30 minutes. Sweet potato curry in 20 minutes. Steamed mussels in 10 minutes. It's not magic. It's what pressure cooking makes possible. Now that today's modern pressure cookers are safer than ever, there's no need to fear kitchen explosions--and no more excuses for ordering takeout or microwaving frozen dinners. In The Healthy Pressure Cooker Cookbook, Janet A.

Zimmerman offers a mix of 125 classic, international, and modern pressure cooker recipes for all eaters who want to put whole foods meals on the table, but not spend all day cooking them. Here you'll find:

- * The 10 must-know do's and don'ts of pressure cooking
- * A step-by-step guide to using your pressure cooker
- * Guidance for adapting your favorite recipes for the pressure cooker
- * Recipes with pressure cooking times and preparations for both stove-top and electric pressure cookers
- * Nutritional information with every recipe and labels for Paleo, gluten-free, vegetarian, vegan, and one-pot meals to help you find the recipe that's right for you

Recipes

include: Bone Broth, Smoked Salmon Chowder, Honey-Chipotle Chicken Wings, Asian Pork Sliders, Beef Barbacoa Tacos, Three-Bean Vegetarian Chili, Balsamic-Braised Brussels Sprouts, and more!

The Instant Pot Pressure Cooker Cookbook Simon and Schuster

A collection of 200 easy, delicious recipes for the incredibly popular Instant Pot, packaged in a gorgeous hardcover format with more than 80 stunning photographs throughout. The well-tested, fully authorized recipes in *The Ultimate Instant Pot Cookbook* cover a range of flavors and occasions, making this the ultimate collection of

recipes for the home cook who values the convenience of an electric pressure cooker. This is the only book you'll need when looking for tried-and-true classics like creamy tomato soup, ground beef stroganoff, chicken mushroom casserole, or peach cobbler; international favorites like carnitas, chicken tikka masala, or refried beans; and crave-worthy treats like French toast casserole and triple chocolate cheesecake. There are even easy entertaining recipes, like artichoke-spinach dip, and special occasion recipes such as the classic Thanksgiving favorites of mashed potatoes, creamed corn, and more. With special sections of vegetarian recipes and jams,

jellies, and pickles, this collection goes deeper than other Instant Pot books and has something for everyone. And recipes for every meal of the day, from breakfast to dessert, make this book your one-stop source for mouthwatering meals all day long. Printed on high-quality paper and bound in a hardcover format filled with beautiful photographs, this is truly the ultimate book for gifting or self-purchase, and destined to become the beloved Instant Pot cookbook.

Begin checking out the world of PDF The Pressure Cooker Cookbook today and unlock the potential for a richer, extra meeting finding out experience.

REVIEW OF THE PRESSURE COOKER COOKBOOK

- Guy Montague, a fireman in Ray Bradbury's Fahrenheit 451, can't imagine anything better than watching books burn, the pages blacken and crumble. Guy's world is a futuristic America where firemen burn instead of extinguish and where books are illegal. Books will offend some people, so they all burn. As Beaty, the Fire Captain, explains so bluntly, "We can't have our minorities upset and stirred. Ask yourself, What do we want in this country, above all? People want to be happy... Don't we keep them moving, don't we give them fun? That's all we live for isn't it?"

And they do. Their world is all about entertainment, the faster and more they get, the better. Guy is compelled to ponder his world after meeting a young, seventeen-year-old girl, who actually watches and thinks about the world, and then she disappears. Bradbury's skill with words steers you effortlessly through the gripping story. I sincerely enjoyed reading this book. I could not put it down and after I finished it I wanted to start over to pick up on the details that I was sure I had missed. I would recommend this book to anyone willing to think. However, because of its depth, less experienced and younger readers may struggle with understanding and

grasping the authors message and purpose. Even after fifty-eight years, Fahrenheit 451 still retains a prophetic bite that makes you stop and contemplate our own world's direction. It leaves you considering your own life and where you are allowing it to go. Hopefully enough people will stop for a moment and care, or we will end up in the same shallow world.

- Very little in the way of review is required for this classic novel, given that its content and themes are so well known. I will, however, attempt to give a response to this monumental work. Fahrenheit 451 addresses the subject of censorship by depicting a society in which books are

forbidden. The destruction (by fire) of any books discovered represents a form of social control which is, essentially, a distortion of utilitarian ethics. The fire chief, Captain Beatty, explains to the novel's primary character, Montag, that the work of a "fireman" is to assure happiness for the many. Utilitarianism, of the kind promoted by John Stewart Mill and Jeremy Bentham, judges the ethical correctness of any action according to whether or not it produces the greatest happiness for the greatest number of people. The character of Beatty argues that books have a disruptive influence on society: "[W]e can't have our minorities upset and stirred. Ask yourself, what do we want in this country, above all? People want to be happy, isn't that right?" Happiness for the majority is encouraged by "the parlor" (a form of television) which entertains and generates contentment by avoiding material independent thought and, therefore, anxiety. Montag, however, becomes increasingly dissatisfied with this stagnant social situation, and curiously (given his lack of exposure to books) he expresses his disquiet through an apparent reference to Plato's Republic: "Maybe books can get us out of the cave." While this may seem an unlikely observation, it neatly signifies the growing

enlightenment in Montag and his desire for further enlightenment - both for himself and for his society. It also draws attention to a somewhat ironic parallel. In matters related to education, Plato was very selective about which works of literature should be used, just as only a few books (mostly technical manuals) are permitted in the society imagined here by Ray Bradbury. But books aren't really the issue for Bradbury; what matters is the freedom of ideas they represent. Books themselves are mere receptacles. Bradbury's interest clearly lies in the censorship of ideas, not the medium that carries them. Fahrenheit 451 deserves its status as a classic. It beautifully conveys the power (and the fear) of ideas, and the conflict between the conservative and pioneering tendencies in human consciousness. It easily earns five stars.