

Panasonic



Quick Start Cooking Guide with Recipes

Home**CHEF** Magic Pot™

Pan Sear ◦ Simmer ◦ Steam ◦ Grill





Say Hello to the Magic Pot™!

The Panasonic **HomeCHEF Magic Pot™** is your simple, 4-in-1 solution for perfecting your favorite dishes. The Magic Pot helps you prepare food quickly and easily in the microwave oven using 4 cooking methods—sear, simmer, steam, and grill—for the perfect flavor and texture every time.

Safe, easy to use, and easy to clean, the Magic Pot is a trusted companion for preparing your favorite dishes in record time, with exceptional flavor and texture.

What's Included

The **HomeCHEF Magic Pot** is made up of 3 separate pieces. Use them in different combinations to get just the right flavor and texture in your favorite dishes. Check out the recipes in this booklet and find out how!



Stainless Steel **Lid**
with silicone rim

Heat-resistant plastic
Steam Tray

Aluminum **Crispy Pot**
with microwave-
absorbing rubber base

Metal in a Microwave? (Yes, it's okay—and safe!)

We were taught never to place anything metallic in a microwave oven—but the **Magic Pot is microwave safe**. How is that true?

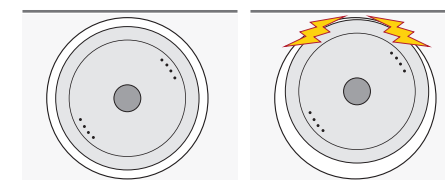


Panasonic designed this pot with silicone, rubber, stainless steel, and aluminum in all the right places to create a safe, optimal cooking experience. When the Magic Pot is placed correctly in the center of the microwave oven, the metal deflects heat and the rubber base absorbs it, conducting the heat only to the bottom and sides of the Crispy



Pot. Please see below (and your User Manual) for correct placement of the pot in the microwave.

How Do I Place the Magic Pot Correctly in the Microwave?



CORRECT – Centered **NO** – Too close to wall

The pot should be placed in the center of the microwave turntable. **NEVER** let the Magic Pot touch the walls of the microwave, as it will cause arcing (sparks). If arcing occurs, immediately stop the microwave cooking and center the Magic Pot.

Is the Magic Pot Going to Get Hot?

In a word, YES. Always use oven mitts to insert and remove your Magic Pot from the microwave. Do not touch the heated Magic Pot with your bare hands.

Which Microwave Ovens Are Compatible with My Magic Pot?

The Magic Pot is designed especially for the Panasonic inverter microwave ovens:

- NN-CD87KS (HomeCHEF 4-in-1)
- NN-GN68KS (HomeCHEF 2-in-1)
- NN-SN68KS (Compact Microwave)

What Microwave Settings Do I Use with My Magic Pot?

For multi-function ovens, the Magic Pot is compatible only with certain oven settings. Using the Broil or other functions with the Stainless Steel Lid will damage your Magic Pot. Please see your User Manual for instructions in more detail.

Four Cooking Methods

We’ve designed the Magic Pot to be incredibly versatile! Use the components in different combinations for four different cooking methods. Each method has its own way of bringing out just the right texture and flavor of different foods.

Here’s an overview. For individual recipes and cooking charts, see pages 6–15.

PAN SEAR



Equipment: Crispy Pot + Stainless Steel Lid

Cook: Fish fillets, chicken pieces, burgers

How it Works: Heat is directed to the Crispy Pot to brown and crisp food from the bottom up, while Stainless Steel Lid contains moisture to keep food juicy

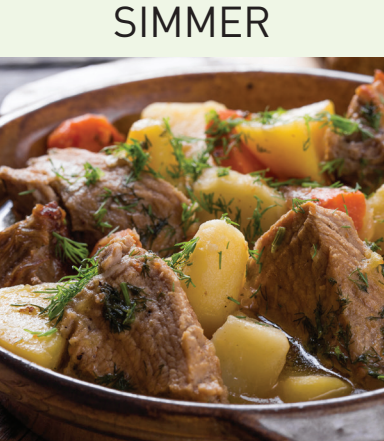
Instructions: Place ingredients directly in Crispy Pot, cover with the Stainless Steel Lid, and place in the middle of the glass turntable. If needed, turn or rearrange food during cooking. When done, carefully remove from oven using oven mitts.

Equipment: Crispy Pot + Stainless Steel Lid

Cook: Risotto, seafood pot, stews, soups

How it Works: Heat is directed to the Crispy Pot to simmer food while Stainless Steel Lid retains liquid

Instructions: No preheating needed. Place ingredients directly in Crispy Pot, cover with Stainless Steel Lid, and place in the middle of the glass turntable. If needed, stir during cooking. When done, carefully remove from oven using oven mitts.



Equipment: Crispy Pot + Steam Tray + Stainless Steel Lid

Cook: Vegetables, potatoes, fish, chicken breast

How it Works: Water boils under Stream Tray, steaming food that rests on the Tray, while Stainless Steel Lid contains moisture

Instructions: Pour the specified amount of water into Crispy Pot and place Steam Tray inside Pot. Place food directly on Steam Tray. Cover Crispy Pot with Stainless Steel Lid and place on the glass turntable. If needed, turn or rearrange food during cooking. When done, carefully remove from oven using oven mitts.

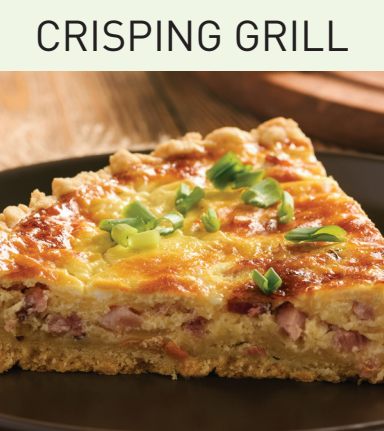


Equipment: Crispy Pot

Cook: Pizza, quiche, pie, breaded foods

How it Works: Microwaves cook food while the FlashXpress broiler browns and crisps the top.

Instructions: Brush empty Crispy Pot with oil, place directly on glass turntable, and preheat per recipe. Place food directly in the preheated Pot and cook with Combo feature. Carefully remove Crispy Pot from oven using oven mitts.



Note: Please refer to the cooking chart on pages 14-15 for more details.
Caution: When removing food from the microwave oven, be sure to use oven mitts. Contents will be very hot.



Honey Sesame Salmon

Serves 4

Equipment: Crispy Pot + Stainless Steel Lid

Ingredients

- 1 jar Honey Sesame Stir Fry Sauce
- 1 lb Fresh skin-on Salmon (2" thick)

Coarse sea salt and freshly ground pepper to taste

Model	Setting
NN-CD87KS	Microwave – 1000W
NN-GN68KS	Microwave – P9
NN-SN68KS	Microwave – P9

Directions

1. Preheat empty Crispy Pot: place in center of microwave oven's glass turntable and set on **Microwave 1000W / P9** for 3 minutes
 2. Using oven mitt, carefully remove hot Crispy Pot from oven
 3. Lightly brush olive oil on salmon skin and season both sides with salt and pepper
 4. Cut Salmon into 2" pieces. Place salmon skin-side down on preheated Crispy Pot
 5. Using brush, spread Stir Fry Sauce over salmon
 6. Cover with Stainless Steel Lid and, using oven mitts, place in center of oven. Cook on **Microwave 1000W / P9** for 8 minutes
- Serve with your favorite sides and enjoy.



Braised Bone-In Pork Loin

Serves 4

Equipment: Crispy Pot + Stainless Steel Lid

Ingredients

- 2 cups Favorite braising sauce
 - 1.5 lbs Bone-in pork loin, cut into long pieces
 - 1 Tbsp Garlic-infused olive oil
- Coarse sea salt and freshly ground pepper to taste

Model	Setting
NN-CD87KS	Microwave – 1000W
NN-GN68KS	Microwave – P9
NN-SN68KS	Microwave – P9

Directions

1. Preheat empty Crispy Pot: place in center of oven's glass turntable and set on **Microwave 1000W / P9** for 3 minutes
 2. Using oven mitt, carefully remove hot Crispy Pot from oven
 3. Coat pork with olive oil, then season with salt and pepper
 4. Place pork in Crispy Pot and cover with Stainless Steel Lid. Cook on **Microwave 1000W / P9** for 7 minutes
 5. Using oven mitt, take Crispy Pot out of oven; flip pork and pour braising sauce over pork
 6. Cover with Stainless Steel Lid, cook on **Microwave 1000W / P9** for 15–18 minutes
- Serve with your favorite sides and enjoy.

Beer Can Chicken Thighs

Serves 2

Equipment: Crispy Pot + Stainless Steel Lid

Ingredients

- 1 jar Beer Can Chicken Seasoning or favorite BBQ seasoning
- 1 lb Fresh, skin-on chicken thighs

Coarse sea salt and freshly ground pepper to taste

Model	Setting
NN-CD87KS	Microwave – 1000W
NN-GN68KS	Microwave – P9
NN-SN68KS	Microwave – P9

Directions

1. Preheat empty Crispy Pot: place in center of oven's glass turntable and set on **Microwave 1000W / P9** for 3 minutes
 2. Using oven mitt, carefully remove hot Crispy Pot from oven
 3. Season both sides of chicken with Beer Can Chicken Seasoning or your favorite BBQ seasonings, salt, and pepper
 4. Place chicken in Crispy Pot skin-side down
 5. Cover with Stainless Steel Lid, cook on **Microwave 1000W / P9** for 7 minutes
 6. Turn chicken over and cook on **Microwave 1000W / P9** for another 7 minutes or until internal temperature reaches 165° F
- Serve with your favorite sides and enjoy.



Pan-Seared Burger

Serves 2

Equipment: Crispy Pot + Stainless Steel Lid

Ingredients for burgers

1 lb Lean ground beef (80/20)

Coarse sea salt and freshly ground pepper to taste

for mushroom sauce

- 1 cup Sliced fresh shitake mushroom
- 1 cup Sliced cremini mushroom
- ¼ cup Thinly sliced shallots
- ¼ cup Bourbon
- 1 Tbsp Salted butter

Model	Setting
NN-CD87KS	Microwave – 1000W
NN-GN68KS	Microwave – P9
NN-SN68KS	Microwave – P9



Directions for burgers

1. Preheat empty Crispy Pot: place in center of microwave oven’s glass turntable and set on **Microwave 1000W / P9** for 3 minutes
2. While preheating, form 2 patties from ground beef and season both sides with salt and pepper Note: Make sure each patty is 1.5” thick and weighs 8 oz—or else cooking result will vary
3. Using oven mitt, remove hot Crispy Pot from oven
4. Press 2 patties into Crispy Pot, cover with lid, cook on **Microwave 1000W / P9** for 7 minutes
5. Remove Crispy Pot from oven using oven mitts and turn burger over. Cover with Stainless Steel Lid and place back in oven and cook on **Microwave 1000W / P9** for additional 7 minutes
6. Using oven mitts, remove Crispy Pot from oven; place burgers on plate and cover

for mushroom sauce

1. Drain excess grease from Crispy Pot, leaving some drippings from burger
 2. Add mushrooms, shallots, bourbon, and salt and pepper to Crispy Pot; cover with lid and cook on **Microwave 1000W / P9** for 5 Minutes
 3. When mushroom mixture is done, take Crispy Pot out of oven and stir in butter to thicken sauce
- Pour mushroom sauce over burger, serve with your favorite sides, and enjoy.



Chicken Piccata

Serves 2

Equipment: Crispy Pot + Stainless Steel Lid

Ingredients

- 1 can Chicken piccata pan sauce
- 1 lb Fresh skin-on chicken thighs
- 2 tbsp All-purpose flour
- 1/2 Lemon (sliced)
- 1 Tbsp Capers

Coarse sea salt and freshly ground pepper to taste

Model	Setting
NN-CD87KS	Microwave – 1000W
NN-GN68KS	Microwave – P9
NN-SN68KS	Microwave – P9



Directions

1. Mix flour, salt, and pepper well and dredge both sides of chicken through the mixture
2. Preheat empty Crispy Pot: place in center of microwave oven’s glass turntable and set on **Microwave 1000W / P9** for 3 minutes
3. Using oven mitt, carefully remove hot Crispy Pot from oven
4. Lightly spray olive oil on Crispy Pot, place chicken skin-side down, and cover
5. Cook on **Microwave 1000W / P9** for 7 minutes
6. Turn chicken over and pour Picatta sauce on chicken; add capers and sliced lemon
7. Replace Stainless Steel Lid and cook for additional 7 minutes on **Microwave 1000W / P9** or until internal temperature reaches 165°F

Serve over pasta or rice and enjoy.



Paella

Serves 4

Equipment: Crispy Pot + Stainless Steel Lid**Ingredients**

- 1 cup Oven-baked paella mix
- 6 Extra-large shrimp, de-veined
- 2 Boneless, organic skin-on chicken thighs
- ½ cup Dried chorizo, diced
- ½ cup Red onion, diced
- ½ cup Yellow or red pepper, cut into strips
- 1 cup Water

Coarse sea salt and freshly ground pepper to taste

Model	Setting
NN-CD87KS	Microwave – 1000W
NN-GN68KS	Microwave – P9
NN-SN68KS	Microwave – P9

**Directions**

- Place diced chorizo in Crispy Pot; cover with Stainless Steel Lid and cook on **Microwave 1000W / P9** for 5 minutes
- Season chicken thighs with coarse sea salt and freshly ground pepper to taste on both sides
- Using oven mitt, remove hot Crispy Pot from oven and place chicken thighs skin-side down over chorizo. Cover with Stainless Steel Lid and cook on **Microwave 1000W / P9** for 5 minutes
- Using oven mitt, carefully remove hot Crispy Pot from oven and stir in Paella Mix, water, onions, and peppers, let stand for a minute
- Place Stainless Steel Lid on Crispy Pot and Cook on **Microwave 1000W / P9** for 12 minutes
- Using oven mitt, carefully remove hot Crispy Pot from oven and place shrimp over the mixture. Cover with Stainless Steel Lid and cook on **Microwave 1000W / P9** for 5 minutes

Serve with your favorite sides and enjoy.

Mushroom and Shrimp Ajillo

Serves 4

Equipment: Crispy Pot + Stainless Steel Lid**Ingredients**

- 2 cups Mushrooms
- 10 oz Shrimp, de-veined
- 1 clove Garlic (2 equal portions)
- 2-3 pcs Dried chili peppers
- 1 stalk Rosemary leaf
- 2 cups Olive oil

French bread, as desired

Directions

- Put mushrooms, shrimp, garlic, chili peppers, rosemary, and olive oil into Crispy Pot
 - Cover with Stainless Steel Lid and cook at **Microwave 1000W / P9** for 10 minutes
- Serve with French bread.

Model	Setting
NN-CD87KS	Microwave – 1000W
NN-GN68KS	Microwave – P9
NN-SN68KS	Microwave – P9

Potlatch Citrus Beer-Steamed Cod

Serves 4

Equipment: Crispy Pot + Steam Tray + Stainless Steel Lid**Ingredients**

- 2 Tbsp Potlatch citrus ginger seasoning
- 1 cup Citrus beer
- ¼ cup Lime juice
- 1 lb Fresh cod loin

Coarse sea salt and freshly ground pepper to taste

Directions

- Coat fresh cod loin with citrus ginger seasoning and place on Steam Tray
- Pour citrus beer and lime juice into Crispy Pot and cover with Stainless Steel Lid
- Cook on **Microwave 1000W / P9** for 8 minutes

Serve with your favorite sides and enjoy.

Model	Setting
NN-CD87KS	Microwave – 1000W
NN-GN68KS	Microwave – P9
NN-SN68KS	Microwave – P9



Steamed Mussels

Serves 4

Equipment: Crispy Pot + Stainless Steel Lid**Ingredients**

- 1 lb Mussels
- 2 oz Shallots, finely diced
- 1 clove Garlic, finely chopped
- 1 Dried chili pepper, sliced
- 1 bunch Parsley, finely chopped
- 1 Tbsp Butter
- ½ cup White wine
- ½ cup Chicken stock

Model	Setting
NN-CD87KS	Microwave – 1000W
NN-GN68KS	Microwave – P9
NN-SN68KS	Microwave – P9

Directions

1. Wash, scrub and remove beards from Mussels; discard any that are open
 2. Place butter and shallots in Crispy Pot, place in Oven, cook on **Microwave 1000W / P9** for 3 minutes
 3. Add mussels, white wine, chicken stock, garlic, and chili pepper, and stir
 4. Cover with Stainless Steel Lid, place in oven, cook on **Microwave 1000W / P9** for 14 minutes
- Garnish with parsley and enjoy.



Steamed Cake

Serves 4

Equipment: Crispy Pot + Steam Tray + Stainless Steel Lid**Ingredients**

- 1 Egg *for coating the mold*
- ⅓ cup Sugar *Butter: as desired*
- ¼ cup Milk *Powdered sugar: as desired*
- ¾ cup Cake flour
- 1 tsp Baking powder *add-ins*
- 1 Tbsp Butter (melted)
 - 2 Strawberries, cubed
- 5 fl.oz. Water
 - 2 Tbsp Cacao powder
 - 2 Tbsp Green tea powder

Model	Setting
NN-CD87KS	Microwave – 1000W
NN-GN68KS	Microwave – P9
NN-SN68KS	Microwave – P9

Directions

1. Thinly coat the inside of ramekins with butter, then uniformly dust with sugar
 2. Place egg, sugar and milk in a bowl and mix well
 3. Add flour, baking powder, and a desired add-in, and mix gently; add butter and mix until the powdery texture disappears
 4. Pour half of the mixture into ramekins
 5. Set the Steam Tray in the pot, pour in 5 fl.oz. of water, place ramekins on steam tray, and cover with Stainless Steel Lid
 6. Cook on **Microwave 1000W / P9** for 15 minutes
- Serve and enjoy.

Potato Galette

Serves 4

Equipment: Crispy Pot + Stainless Steel Lid
Mandoline**Ingredients**

- 1 lb Potato, thinly sliced
- 2 Tbsp Starch
- 1 tsp Cumin seeds
- 1 tsp Salt
- 1 pinch Pepper

For topping

- Chervil: to taste
- Sour cream: to taste
- Cherry tomatoes: as desired

Model	Setting
NN-CD87KS	2-stage cooking 1st: Microwave 1000W x 15 mins 2nd: Combo 2 x 15 mins

Directions

1. Peel potatoes and slice thinly using mandoline; rinse potato slices, soak in a bowl of cold water
 2. Drain well, and mix starch, cumin seeds, salt, and pepper
 3. Preheat empty Crispy Pot: place in center of microwave oven's glass turntable, pour ½ tbsp of olive oil (separate from recipe amount), and **Microwave 1000W** for 3 minutes
 4. Using oven mitt, remove hot Crispy Pot from oven
 5. Before the Crispy Pot cools, carefully press potato slices into the bottom. Cover with Stainless Steel Lid. Cook on **Microwave 1000W** for 15 minutes
 6. Using oven mitt, carefully remove hot Lid from oven, and cook on **Combo 2** with HomeCHEF 4-in-1 (NN-CD87KS) for another 15 minutes
- Arrange on a serving dish, top with chervil, sour cream, and cherry tomatoes, and enjoy.

Use Crispy Pot + Stainless Steel Lid					
Food	Weight Quantity	Fresh		Frozen	
		CD87	GN68 / SN68	CD87	GN68 / SN68
Salmon ^{1,3}	2 pcs 10oz	1000 W 9-11 mins	P10 8-10 mins	–	–
Sea bass ^{1,3}	2 pcs 6oz	1000 W 7-9 mins	P10 5-7 mins	–	–
Chicken thighs with skin ^{1,2,3}	4 pcs 17oz	1000 W 20-22 mins	P10 12-14 mins	–	–
Chicken breast with skin ^{1,2,3}	2 pcs 11oz	1000 W 19-21 mins	P10 11-13 mins	–	–
Breaded fish ¹	2 pcs 10oz	1000 W 12-14 mins	P10 9-11 mins	–	–
Fish fingers ¹	8 pcs 8oz	–	–	1000 W 13-15 mins	P10 9-11 mins

Use Crispy Pot + Steam Tray + Stainless Steel Lid—pour 5 fl.oz. water in the Crispy Pot			
Food	Weight Quantity	Fresh	
		CD87	GN68 / SN68
Broccoli	10oz	1000 W 10-12 mins	P6 9-11mins
Carrots	9oz	1000 W 12-14 mins	P6 12-14mins
Corn	8 pcs 18oz	1000W 14-16 mins	P6 12-14mins
Potatoes	12pcs 14oz	1000W 14-16 mins	P6 15-17mins
Fish Fillet	1 pc 8oz	1000 W 8-10 mins	P6 9-11mins
Chicken Breasts ²	2 pcs 10oz	1000 W 22-24 mins	P6 19-21 mins
Shrimp	12oz	1000 W 13-15 mins	P6 14-16 mins
Whole mackerel	2 pcs 7oz	1000 W 15-17 mins	P6 15-17 mins
Whole sea bream ²	2 pcs 10oz	1000 W 18-20 mins	P6 18-20 mins

NOTES:
[1] turn or stir at 2/3 time.
[2] standing 2-3 mins
[3] skin side down
[P] place on preheated Crispy Pot (3 min on 1000W/P10), greased if necessary
Always add 5 fl.oz tap water into the crispy pot before using steam menu.

PLEASE REFER TO THE OPERATION MANUAL FOR FULL INSTRUCTIONS AND SAFETY DETAILS.

Use Crispy Pot					
Food	Weight Quantity	Fresh		Frozen	
		CD87	GN68	CD87	GN68
Chicken nuggets ^{P, 1}	8 pcs 3oz	–	–	Combo 2 7-9 mins	Combination 1 6-8 mins
Chilled Quiche ^{P, 2}	1 pc 5oz	Combo 2 9-11 mins	Combination 1 8-10 mins	–	–
Cheese croissant ^P	1 pc 2oz	Combo 2 2-3 mins	Combination 1 2-3 min	Combo 2 3-4 mins	Combination 1 3-4 mins
	2 pcs 5oz	Combo 2 3-4 mins	Combination 1 3-4 mins	Combo 2 5-6 mins	Combination 1 7-8 mins
Breaded fish fillets ^{P, 1}	1 pc 5oz	Combo 2 14-16 mins	Combination 1 10-12 mins	Combo 2 15-17 mins	Combination 1 13-15 mins
	2 pcs 10oz	Combo 2 16-18 mins	Combination 1 16-18 mins	Combo 2 17-19 mins	Combination 1 18-20 mins
Pizza ^P	9 inch	–	–	Combo 2 15-17 mins	Combination 1 16-18 mins"
Galettes / Vegetables ^{P, 1}	4 pcs 5oz	–	–	Combo 2 7-9 mins	Combination 1 6-8 mins
Meat / Sausage roll ^{P, 1}	2 pcs 6oz	Combo 2 7-9 mins	Combination 1 6-8 mins	Combo 2 10-12 mins	Combination 1 10-12 mins
Quiche, onion ^{P, 2}	1 pc 5oz	Combo 2 9-11 mins	Combination 1 8-10 mins	Combo 2 13-15 mins	Combination 1 11-13 mins
Quiche, spinach ^{P, 2}	1 pc 14oz	Combo 2 14-16 mins	Combination 1 12-14 mins	Combo 2 24-26 mins	Combination 1 22-24 mins
Pancakes stuffed, rolls ^{P, 1}	4 pcs 8oz	Combo 2 4-6 mins	Combination 1 3-5 mins	Combo 2 6-8 mins	Combination 1 4-6 mins
Meat pies ^{P, 1}	1 pc 2oz	Combo 2 5-7 mins	Combination 1 4-6 mins	Combo 2 8-10 mins	Combination 1 5-7 mins
	2 pcs 5oz	Combo 2 8-10 mins	Combination 1 6-8 mins	Combo 2 10-12 mins	Combination 1 9-11 mins
Samosas ^{P, 1}	4 pcs 8oz	Combo 2 9-11 mins	Combination 1 8-10 mins	Combo 2 15-17 mins	Combination 1 13-15 mins
Tortilla ^{P, 1}	2 pcs 8oz	Combo 2 8-10 mins	Combination 1 6-8 mins	Combo 2 14-16 mins	Combination 1 11-13 mins
	4 pcs 16oz	Combo 2 11-13 mins	Combination 1 11-13 mins	Combo 2 15-17 mins	Combination 1 16-18 mins
Sausage, raw, thick ^{P, 1}	4 pcs 7oz	Combo 2 10-12 mins	Combination 1 8-10 mins	–	–
Sausage, raw, thin	4 pcs 5oz	Combo 2 7-9 mins	Combination 1 6-8 mins	–	–

MAGIC POT CARE:

- Never cut pizza, quiche, or any other food directly in the Crispy Pot—this will damage the non-stick surface.
- After use, wash the Magic Pot in hot soapy water and rinse in hot water. Do not use any abrasive cleaning substances or scouring pads as this will damage the surface of the Crispy Pot.

PLEASE REFER TO THE OPERATION MANUAL FOR FULL INSTRUCTIONS AND SAFETY DETAILS.

Panasonic drop collaboration

Panasonic's collaboration with Drop, the leading smart kitchen platform, simplifies the lives of home cooks using their appliances. With customized navigation tailored specifically to the Panasonic **Home Chef Magic Pot**, users can access several advanced features designed to complement every cooking style. From helpful functions like resizing recipes or offering substitutions for missing ingredients, to recommending the exact length of heating time for perfect results, the integration with Drop was launched with home cooks in mind.

For more information, visit <https://drop.recipes/panasonic-usa> or scan below.



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Actual product may vary slightly from photographs.

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