

Cuisinart® INSTRUCTION BOOKLET

Recipe
Booklet
Reverse Side



14-Cup Cuisinart Elite Collection® Food Processor

FP-14 Series

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

RECOMMENDED MAXIMUM WORK BOWL CAPACITIES

FOOD	CAPACITY 14-CUP WORKBOWL	CAPACITY 11-CUP WORKBOWL	CAPACITY 4.5-CUP WORKBOWL
Sliced or shredded fruit, vegetables or cheese	14 cups	11 cups	N/A
Chopped fruit, vegetables or cheese	12 cups	9 cups	3 cups
Puréed fruit, vegetables or cheese	12 cups cooked 8 cups puréed	8 cups cooked 6 cups puréed	3 cups cooked 1½ cups puréed
Chopped or puréed meat, fish, seafood	2¼ pounds	2 pounds	½ pound
Thin liquid* (e.g. dressing, soups, etc.)	10 cups	8 cups	3 cups
Cake batter	Two 9-inch cheesecakes Four 8-inch homemade layers (2 boxes 18.5 oz. cake mix)	One 9-inch cheesecake Two 8-inch homemade layers (1 box)	N/A
Cookie dough	8 dozen (based on average chocolate chip cookie recipe)	N/A	N/A
White bread dough	6 cups flour	N/A	N/A
Whole wheat bread dough	4 cups flour	N/A	N/A
Nuts for nut butter	7 cups	5 cups	1½ cups

* When processing egg-based liquids, like a custard base for quiche, reduce maximum capacity by 2 cups.

IMPORTANT UNPACKING INSTRUCTIONS

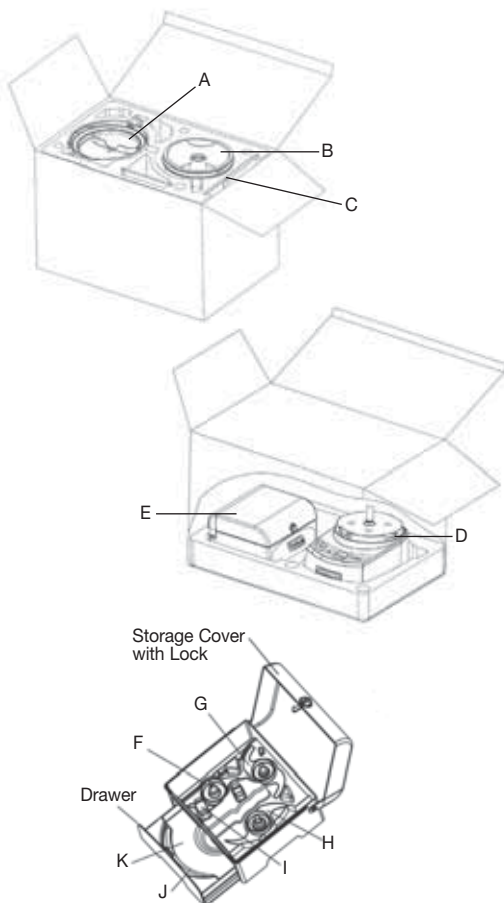
This package contains a Cuisinart Elite Collection® 14-Cup Food Processor and the accessories for it: 14-, 11- and 4.5-cup work bowls, work bowl cover, metal chopping/mixing blade, dough blade, adjustable slicing disc, reversible shredding disc, stem adapter, large and small pushers, spatula, accessory storage case, cleaning tool and instruction/recipe book.

CAUTION: THE CUTTING TOOLS HAVE VERY SHARP EDGES. To avoid injury when unpacking the parts, please follow these instructions.

1. Place the box on a low table or on the floor next to the kitchen counter where you intend to keep the food processor. Be sure the box is right side up.
2. Open top flaps—there will be a rectangular block of foam that holds the processor parts, each fitted into a cavity in the foam.
3. Remove the instruction/recipe book, cleaning tool and bowl cover (A) from one side of the foam block. Lift out the large and small pushers.
4. Lift out the work bowls (B) and spatula (C) from the other side of the foam block.
5. Remove the foam block and the cardboard frame.
6. Remove the housing base (D) from one side of the bottom of the box. Assemble the work bowls on the base by placing them over the shaft and using the handle to turn the work bowl counterclockwise to lock it.
7. Place the food processor on the counter or table. Read the Assembly and Operating Instructions thoroughly before using the machine.
8. The storage case (E) is on the other side of the bottom of the box.
9. Lift out the storage case, unlock the cover and remove the foam block; the small metal chopping/mixing blade (F), dough blade (G), large metal chopping/mixing blade (H), and stem adapter (I), are each in a cavity. **CAREFULLY REMOVE THE METAL CHOPPING/MIXING BLADE BY GRASPING THE CENTER WHITE HUB AND LIFTING IT STRAIGHT UP. NEVER TOUCH THE BLADES, AS THEY ARE RAZOR SHARP.**

10. Pull out the drawer to the storage case with the adjustable slicing disc (J), and **CAREFULLY REMOVE IT BY USING THE PLASTIC HUB. DO NOT TOUCH THE BLADE, IT IS VERY SHARP.** The reversible shredding disc (K) is also in the drawer. Carefully remove the slicing disc and shredding disc by using the plastic hub. Remember to lock the parts in the storage case when not in use.
11. Save the shipping cartons and plastic foam blocks. You will find them very useful if you need to repack the processor for moving or other shipment.

NOTE: We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration.



IMPORTANT SAFEGUARDS

Always follow these safety precautions when using this appliance.

Getting Ready

1. Read all instructions.
2. **Blades and discs are sharp.** Handle them carefully.
3. **Always unplug from outlet when not in use, before putting on or taking off parts, before removing food and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.**
4. Do not use outdoors.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate any appliance with a damaged cord or plug, or after appliance has been dropped or damaged in any way. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.

Operation

1. Keep hands as well as spatulas and other utensils away from moving blades or discs while processing food, to prevent the possibility of severe personal injury or damage to food processor. A plastic scraper may be used, but only when the food processor motor is stopped.
2. Avoid contact with moving parts. Never push food down by hand when slicing or shredding. Always use pusher.
3. Make sure motor has completely stopped before removing cover. (If machine does not stop within 4 seconds after you remove the pusher assembly, call 1-800-762-0190 for assistance. Do not use the machine.)
4. Never store any blade or disc on motor shaft. To reduce the risk of injury, no blade or disc should be placed on the shaft except when the bowl is properly locked in place and the processor is in use. Store blades and discs, as you would sharp knives, out of reach of children.
5. Be sure cover and feed tube are securely locked in place before operating food processor.
6. Never try to override or tamper with cover interlock mechanism.

Cleaning

To protect against risk of electrical shock, do not put base in water or other liquids.

General

1. This appliance should not be used by or near children or individuals with certain disabilities.
2. Do not operate this, or any other motor-driven appliance, while under the influence of alcohol or other substances that affect your reaction time or perception.
3. This food processor is UL listed for household use. Use it only for food preparation as described in the accompanying recipe and instruction book. Do not use this appliance outside of its intended use.
4. The use of attachments not recommended or sold by Cuisinart may cause fire, electrical shock or personal injury, or damage to your food processor.
5. To avoid possible malfunction of work bowl switch, never store processor with pusher assembly in locked position.
6. Maximum rating of 7 amperes is based on attachment that draws greatest current. Other recommended attachments may draw significantly less current.
7. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

NOTICE: If your food processor has a plastic case, it has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

WARNING: RISK OF FIRE OR ELECTRIC SHOCK



The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.

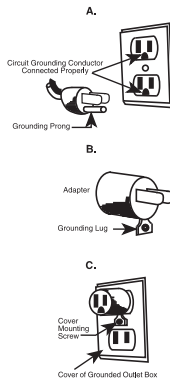


The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

SPECIAL CORD SET INSTRUCTIONS

NOTICE

If you have a die-cast metal unit, for your protection, it is equipped with a 3-conductor cord set that has a molded 3-prong grounding-type plug, and should be used in combination with a properly connected grounding-type outlet as shown in Figure A.



If a grounding-type outlet is not available, an adapter, shown in Figure B, may be obtained so that a 2-slot wall outlet can be used with a 3-prong plug. As shown in Figure C, the adapter must be grounded by attaching its grounding plug under the screw of the outlet cover plate.

NOTE: Do not remove the grounding prong.

CAUTION: Before using an adapter, it must be determined that the outlet cover plate screw is properly grounded. In if in doubt, consult a licensed electrician. Never use an adapter unless you are sure it is properly grounded.

Note: Use of an adapter is not permitted in Canada.

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	WARNING RISK OF FIRE OR ELECTRIC SHOCK DO NOT OPEN	
WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK) NO USER-SERVICEABLE PARTS INSIDE REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY		

FEATURES AND BENEFITS

1. Housing Base and Motor

With a vertically projecting motor shaft, this powerful base will process through a variety of recipes with a 1000-watt peak power induction motor.

2. Touchpad Control Panel

These easy-to-clean, electronically controlled buttons feature On, Off, Dough and Pulse options for every food processing function. The contemporary blue LED lights will indicate when the unit is powered on.

3. Work Bowls

Designed with maximum versatility, the work bowl should be selected based on task appropriateness.

These nested bowls feature SealTight® technology, which maximizes each bowl's processing capacity, ensures safe handling, and keeps all the ingredients contained in the bowl you're using! The bowls also include a locking feature to prevent them from coming out of position when pouring, and finger recesses (a) for user-friendliness.

The large, medium and small work bowls are all made of durable material with convenient measurement markings (b) and pour spouts (c).

4. Work Bowl Cover with Feed Tube

Work bowl cover with SealTight® Advantage feature allows for maximum bowl capacity during processing and pouring. To remove the work bowl cover, push in the release buttons (a) on either side of the handle interlock (b).

The Supreme® Wide-Mouth feed tube (c) accommodates larger ingredients and saves precutting time.

5. Pusher Assembly

Secured with a snap-fit, the small pusher (a) inside the large pusher (b) allows you to accommodate ingredients of all sizes. The large pusher lock (c), located on the handle, enables it to be pulled out to lock and pushed in to unlock – this feature should be used when processing heavy loads.

6. Small Chopping/Mixing Blade

This small stainless steel blade will chop or mix anything in your small work bowl and also features the BladeLock System.

7. Large Chopping/Mixing Blade

Stainless steel in construction, this heavy-duty blade will process a variety of food in your large or medium work bowl. The BladeLock System enables the blade to stay in place to prevent leaking, while providing optimal pouring.

8. Dough Blade

Designed for our exclusive dough speed control, this blade will knead through all types of dough. The dough blade can be used only in the large bowl.

9. Adjustable Slicing Disc

The versatile 6-in-1 disc allows for thin to thick slices with 1 to 6 mm indicators. This disc may be used with the large or medium bowl.

10. Reversible Shredding Disc

Provides the option of either fine or medium shredding for optimal results. This disc may be used with the large or medium bowl.

11. Stem Adapter

This user-friendly tool easily attaches to either disc or small chopping/mixing blade to engage the motor shaft.

12. Spatula

Uniquely designed for use with any work bowl.

13. Retractable Cord (not shown)

The retractable cord system allows you to pull as much cord as needed, and then store it back in the housing when not in use.

Note: The end of the cord is wrapped with red tape to prevent over-pulling.

14. Accessory Storage Case

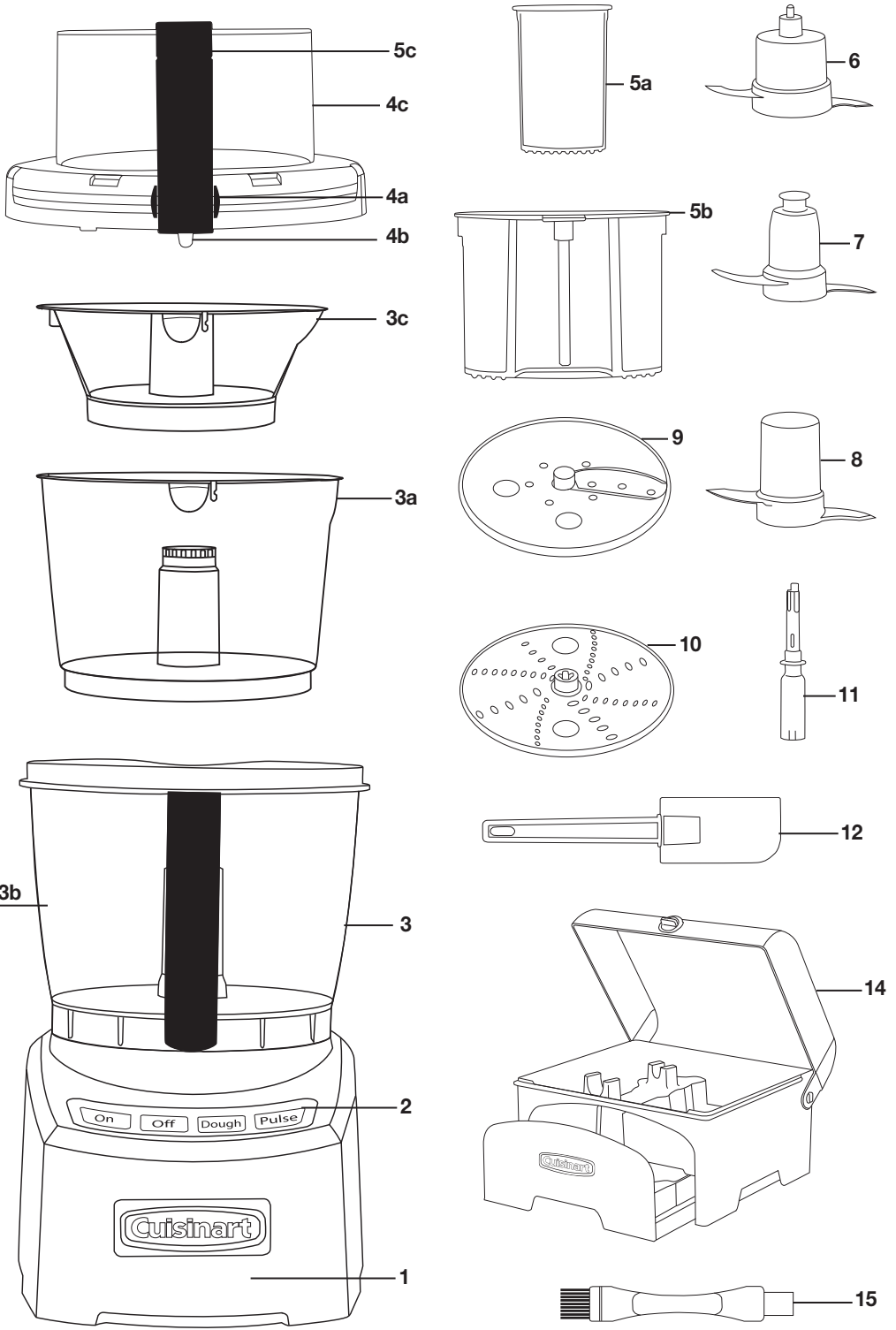
This convenient storage case with safety lock holds all of the blades and discs that are included with your new food processor.

15. Cleaning Tool

This tool is designed to aid in the cleaning of the underside of the work bowl cover, by using either the flat side or the brush side.

16. BPA Free (not shown)

All materials that come in contact with food are BPA free.



ASSEMBLY INSTRUCTIONS

Before first use

Before using your Cuisinart Elite Collection® 14-Cup Food Processor for the first time, wash all of the work bowls, work bowl cover, pusher assembly, blades, discs, and spatula (see Cleaning Instructions on page 16).

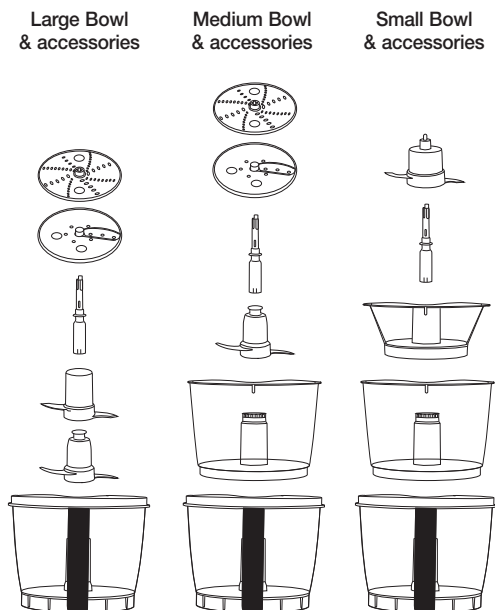
1. Place the food processor base on a dry, level countertop with the controls facing toward you. Do not plug the unit in until it is fully assembled.

Note: To use the medium bowl, it must be nested into the large bowl. The small bowl must be nested in the medium, with the medium in the large for operation.

2. With the large bowl on the base, use the handle to turn the work bowl counterclockwise to lock it onto the housing base.

To use the medium bowl, place your thumbs in the finger recesses and align in the large bowl with the pour spout facing the back of the unit. Push down to lock.

To use the small bowl, place your thumbs in the finger recesses and align the medium bowl with the pour spout facing opposite the handle. Push down to lock.



Blade Operation

The BladeLock feature is designed to keep the blade in place during processing, pouring, lifting, and handling tasks – but is not permanently attached. **Handle with care. Always check to be sure the blade is securely locked before turning the bowl upside down.**

Note: The chopping/mixing blades should not be removed with liquid contents above the hub of the blade in the bowls, as this will defeat the SealTight® system.

Large Blade Operation

3. With your medium and/or large work bowl assembled on the base, grasp the large chopping/mixing blade by its hub, align it over the center of the bowl, place it onto the shaft and turn it until it slides into place. Firmly push down to lock. **Always check to be sure the blade is securely locked before turning the bowl upside down.** (To remove, first take the bowl off the base and put it on a flat surface. Rest the heel of your hand on the rim of the bowl and pull up gently and carefully.)

Dough Blade Operation

4. For use with the large bowl. Carefully lift and place the dough blade on the shaft and turn it until it slides into place.

Small Blade Operation

5. With all three work bowls assembled on the base, position the stem adapter over the center of the bowls, place it on the shaft and turn it until it slides into place. Grasp the small chopping/mixing blade by its hub, place it on the stem adapter, turning it until it slides into place, and push down firmly to lock. **Always check to be sure the blade is securely locked before turning the bowl upside down.** (To remove, first take the bowl off the base and put it on a flat surface. Rest the heel of your hand on the rim of the bowl and pull up gently and carefully.)

Disc Operation

6. When using your medium and/or large bowl only, position the stem adapter over the center of the bowl, place it on the shaft and turn it until it slides into place. If using the adjustable slicing disc, use the rotating hub and indicator markings to select slicing thickness. Using the plastic hub, align and insert the disc over the stem adapter.

If using the reversible shredding disc, determine whether the fine or medium side will be used and use the plastic hub to twist into position on the stem adapter. The plastic hub may be used for removal of this disc.

Cover Operation

7. Place the work bowl cover onto the work bowl by positioning it directly over the bowls, and push down on the front and back to lock into place.

Another way to put the cover on is by latching the back on first and then pushing down on the front to lock into place. Be sure both front and back locks are fully engaged.

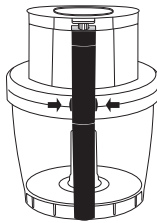
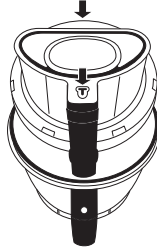
To remove the cover, push in both sides of the release button (located on the cover interlock) and lift up to remove.

Note: The work bowl cover fits, locks and seals on the large bowl with any nested bowl combination. The work bowl cover will become easier to engage with repeated use.

8. Align pusher assembly and activating rod with the feed tube opening on the work bowl cover and slide it down completely.
9. Plug the food processor into a proper electrical outlet. It is now ready for use.

Note: The bowl, lid and pushers must be securely in place for the unit to operate.

Press down here



Pulse Button

The Pulse control is a momentary button that allows the machine to run only while it is being pressed. This capability provides more accurate control of the duration and frequency of processing. Unless otherwise specified, a pulse is about one second.

1. With the machine properly assembled and engaged, and ingredients in the work bowl, press the Pulse button repeatedly as needed. The blue LED On light will be illuminated upon activation.

Dough Button

1. Prepare the dough ingredients and place in work bowl fitted with the dough blade.
2. Assemble and engage the work bowl cover and pusher.
3. Press the Dough button and the blue LED light will illuminate.
4. Then press the On button to knead the dough. The blue LED On light will also be illuminated.
5. Press the Off button when finished.

Note: Kneading dough should only be done in the large work bowl.

WORK BOWLS

Three nested work bowls are provided for a very versatile processing experience. We recommend using the work bowls in a manner that will optimize efficiency. For example, if your recipe requires using multiple bowls, begin with the smallest bowl to minimize cleaning. This way the small bowl can serve as a prep bowl to reserve chopped ingredients for a recipe. A great example of this would be the Cherry Crumb Muffins recipe on page 18.

Note that the bowls lock into place to pour while nested. The convenient finger recesses can be used to remove the small and medium bowls with ingredients, or the bowls can remain nested during pouring or food removal.

Chopping certain foods may scratch or cloud the work bowl; this will not affect the functionality of your work bowl.

MACHINE FUNCTIONS

Chopping

(using the Chopping Blade)

- For raw ingredients: peel, core and/or remove seeds and pits. Food should be cut into even,

MACHINE CONTROLS

On Button

The On control is a continuous button that allows the machine to run until OFF is selected.

1. Properly assemble and engage the machine.
2. Add ingredients to the work bowl, either through the feed tube or directly into the bowl.
3. Press the On button. The blue LED light will illuminate and the motor will start.
4. Press the Off button when finished.

½- to 1-inch pieces. Foods cut into same size pieces produce the most even results.

- Pulse food in 1-second increments to chop. For the finest chop, either hold the pulse down or press ON to run the machine continuously. Watch ingredients closely to achieve desired consistency and scrape the work bowl as necessary.

Puréeing (using the Chopping Blade)

- To purée fresh fruits or cooked fruits/vegetables: Ingredients should be cut into 1-inch pieces; a smooth purée is achieved easiest when all the pieces are equal in size. Pulse to initially chop and then process ON until food is puréed; scrape the work bowl as necessary. Do not use this method to purée cooked white potatoes. (see Mashed Potato recipe on page 50.)
- To purée solids for a soup or sauce: Strain the solids from the liquid and process the solids alone. Add cooking liquid and process as needed.

Kneading (using the Dough Blade or the Metal Chopping Blade with Dough Speed)

- The exclusive dough control processes pastry doughs, batters and kneads yeast bread doughs. The reduced RPMs of the dough control will achieve better results. The metal chopping blade is ideal for pastry doughs while the dough blade is specifically designed for kneading yeast doughs.
- The pusher lock is recommended to be in the locked position when kneading dough to avoid it from moving around – some vibration is still normal.
- Dough kneading should be done in the large bowl only.

Slicing (using the Adjustable Slicing Disc)

- Always pack food in the feed tube evenly to slice. For smaller amounts of food, use the smaller feed tube. For cheese slicing, always use the large feed tube. The food will dictate the amount of pressure: Use light pressure for soft foods, medium pressure for medium foods, and firm pressure for harder foods. Always process with even pressure.
- For julienne or matchstick cuts: Place food horizontally in the feed tube and process with even pressure to create long, plank-like slices.

Replace stack of slices in feed tube vertically and process again using even pressure.

- For round fruits or vegetables: Remove a thick slice on the bottom of the food so that it sits upright in the feed tube. If food does not fit in the feed tube, cut in half or quarters to fit. Process with even pressure.
- For small ingredients, like mushrooms, radishes or strawberries: Trim the ends so the food sits upright in the feed tube. Take advantage of the smaller feed tube if appropriate.
- When slicing cheese, be sure that the cheese is well chilled before slicing.

Shredding (using the Reversible Shredding Disc)

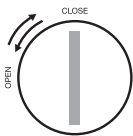
- Always pack food in the feed tube evenly to shred. For smaller amounts of food, use the smaller feed tube. For cheese shredding, always use the large feed tube. The food will dictate the amount of pressure: Use light pressure for soft foods, medium pressure for medium foods and firm pressure for harder foods. Always process with even pressure.
- To shred leafy vegetables like lettuce or spinach: Roll leaves together and stand up in feed tube. Process with even pressure.
- When shredding cheese, be sure that the cheese is well chilled before shredding.

Whipping

- As an optional attachment, Cuisinart also offers a whipping disc for egg whites, crèmes, etc. This part can be ordered separately using part number FP-14WHIP.

ACCESSORY STORAGE CASE

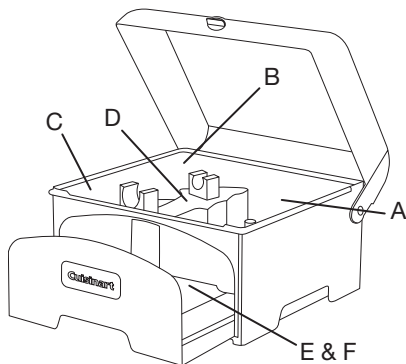
Operating The Lock



To unlock turn counterclockwise. Gently lift up the transparent cover. Do not force the cover open when the knob is in the locked position. To lock, gently close the cover and turn the knob clockwise.

Inserting Accessories

The Accessory Storage Case cover houses the (A) large metal blade in the right cavity, the (B) dough blade in the back cavity, and the (C) small metal blade in the left cavity. Hold each piece carefully by the center hub. **WARNING: DO NOT TOUCH METAL BLADES, AS DOING SO MAY RESULT IN INJURY.** The (D) stem adapter fits in the long center opening. Insert the stem adapter with the thinner, plastic end towards the back.



Icons embossed on the inside surface of the Accessory Storage Case show proper placement of the blades.

The discs are housed in the drawer at the lower end of the Accessory Storage Case. The (E) reversible shredding disc gets inserted first (on either side). Then the (F) adjustable slicing disc rests over the shredding disc with the plastic hub facing up. The words “shredding” and “slicing” are printed in the drawer as a reminder of the correct disc positions.

Carefully hold discs by center hub for inserting and removing from the storage case.

WARNING: CUTTING EDGES OF FOOD PROCESSOR DISCS ARE VERY SHARP. ALWAYS KEEP FINGERS AWAY FROM SHARP SIDE.

USER GUIDE & CAPACITY CHART

FOOD	TOOL	PROCESS	YIELD	DIRECTIONS
FRUITS Apples	Metal Blade	Chop	1 pound = 3 cups	Cut into 1-inch pieces; pulse to chop – process for fine chop.
	Metal Blade	Purée	1 pound = 3 cups	Process to purée cooked and peeled apples for applesauce.
	Slicing Disc Shredding Disc	Slice Shred	1 apple = ¾ cup 1 apple = ¾ cup	Medium pressure Medium pressure
Avocados	Metal Blade	Chop	1 medium = 1 cup	Cut into 1-inch pieces; pulse to chop.
	Metal Blade	Purée	1 medium = 1 cup	Cut into 1-inch pieces; process to purée.
Bananas	Metal Blade	Purée	3 medium = 1 cup	Process to purée ripe bananas.
	Slicing Disc	Slice	1 pound = 2 cups	Light pressure for firm bananas.
Berries	Metal Blade	Purée	1 pint fresh = 2 cups; 10 ounce-bag frozen = 1½ cups	Process until puréed. Strain to remove seeds. Thaw frozen berries before processing.
	Slicing Disc	Slice	1 pint = 2 cups	Strawberries: remove stems; stack berries on their side. Medium pressure.
Coconuts	Metal Blade	Chop	1 medium = 4 cups	Cut flesh into 1-inch pieces; pulse to chop. Process to finely chop.
	Shredding Disc	Shred	1 medium = 4 cups	Cut flesh to fit feed tube, medium pressure.
Kiwis	Slicing Disc	Slice	2 kiwis = ¾ cup	Chill and peel; light pressure.
Mangoes	Metal Blade	Chop	1 medium = ¾ to 1 cup	Cut into 1-inch pieces; pulse to chop.
	Metal Blade	Purée	1 medium = ¾ to 1 cup	Cut into 1-inch pieces; process to purée.
Peaches/ Nectarines	Metal Blade	Chop	1 lb = 2 to 2½ cups	Cut into 1-inch pieces; pulse to chop.
	Metal Blade	Purée	1 lb = 2 to 2½ cups	Cut into 1-inch pieces; peel and process to purée.
	Slicing Disc	Slice	1 lb = 2 to 2½ cups	Remove pit, light pressure.
Citrus Fruits; Lemons, Limes & Oranges	Metal Blade	Chop	For medium fruit: 1 lemon = 2 to 3 teaspoons zest; 1 lime = 1 tsp zest;	Zest: use vegetable peeler to remove rind; process. For the finest chopped zest, add small amount of sugar to chop with zest
	Slicing Disc	Slice	1 orange = 1½ tablespoons zest	Trim ends; place upright in feed tube. Medium pressure.
Dried (sticky) Fruits	Metal Blade	Chop	1 pound = 2½ cups	Chill fruit. Add some flour from recipe to work bowl. Process using short pulses until desired consistency.
VEGETABLES Beans - Green, Wax	Metal Blade	Purée	1 cup = ½ cup purée	Process to purée cooked beans.
	Slicing Disc	Slice	1 pound = 3 cups	“French-cut”: trim beans; stack in feed tube horizontally. Light pressure.
Broccoli/ Cauliflower	Metal Blade	Chop	1 pound raw = 2 cups	Cut into 1-inch pieces; pulse to chop.
	Metal Blade	Purée	1 pound cooked = 1 cup	Cut into 1-inch pieces; process to purée.
	Slicing Disc	Slice	Broccoli stems only	Peel and trim stems. Medium pressure.
	Shredding Disc	Shred	Broccoli stems only	Peel and trim stems. Medium pressure.
Cabbage	Metal Blade	Chop	2 pounds = 8 cups	Cut into 1-inch pieces; pulse to chop to desired consistency.
	Slicing Disc	Slice	2 pounds = 8 cups	Cut in wedges to fit feed tube; remove center core. Light to no pressure. Use slicing disc for coleslaw.
	Shredding Disc	Shred	2 pounds = 8 cups	Use shredding disc for extra-fine needs.
Carrots	Metal Blade	Chop	1 pound (6 med) = 3 cups	Cut into 1-inch pieces; pulse to chop to desired consistency.
	Metal Blade	Purée	2 med cooked = ½ cup purée	Process to purée.
	Slicing Disc	Slice	1 pound (6 med) = 3 cups	Small rounds: trim; place upright in feed tube. Long slices: trim; place horizontally in feed tube. Medium to firm pressure.
	Shredding Disc	Shred	1 pound (6 med) = 2½ cups	Small shreds: trim; place upright in feed tube. Long shreds: trim; place horizontally in feed tube. Medium to firm pressure.

FOOD	TOOL	PROCESS	YIELD	DIRECTIONS
Celery	Metal Blade	Chop	2 medium stalks = ½ cup	Cut into 1 inch pieces; pulse to chop to desired consistency.
	Slicing Disc	Slice	2 medium stalks = ½ cup	Trim; place upright in feed tube. Medium pressure.
Cucumbers	Metal Blade	Chop	1 medium = 1½ cups	Cut into 1-inch pieces; pulse to chop.
	Slicing Disc	Slice	1 medium = 1½ cups	Rounds: trim; place upright in feed tube. Medium pressure. Long slices: trim; place horizontally in feed tube. Medium pressure.
	Shredding Disc	Shred	1 medium = 1½ cups	Shreds: trim; place upright in feed tube. Medium pressure. Long shreds: trim; place horizontally in feed tube. Medium pressure.
Garlic	Metal Blade	Chop	1 head = 12 to 16 cloves; 1 medium clove = ½ teaspoon	Peel; with machine running, drop cloves through feed tube to finely chop.
Ginger	Metal Blade	Chop	1-inch pieces = 1 tablespoon	Peel; cut into ½-inch pieces. With machine running, drop through feed tube to finely chop.
	Slicing Disc	Slice	4 ounces = ½ cup	Peel; place upright in feed tube. Medium pressure.
	Shredding Disc	Shred	4 ounces = ½ cup	Peel; place upright in feed tube. Medium pressure.
Herbs - Fresh	Metal Blade	Chop	1 cup loosely packed = ½ cup	Herbs, work bowl and blade should be clean and completely dry. Pulse to roughly chop. Process to finely chop. Keep up to 10 days in airtight bag in refrigerator.
Jalapeño	Metal Blade	Chop	1 medium pepper = 3 tablespoons	Remove seeds and stem. With machine running, drop halved pepper through feed tube to chop.
	Slicing Disc	Shred	1 medium pepper = ¼ cup	Remove seeds and stem. Cut stem end flat to slice into rings; medium pressure. Place upright in feed tube for narrow slices, horizontally for longer slices.
Leeks	Metal Blade	Chop	1 pound = 2 cups	Clean leeks; trim, discard dark green parts. Cut into 1-inch pieces; pulse to chop.
	Slicing Disc	Slice	1 pound = 2 cups	Clean leeks as above. Place upright in feed tube; medium pressure. Long slices: trim; place lengthwise in feed tube. Medium pressure.
Mushrooms	Metal Blade	Chop	1 pound = 6 cups	Cut into even pieces; pulse to chop.
	Slicing Disc	Slice	1 pound = 5 cups	Pack feed tube. Light pressure.
	Shredding Disc	Shred	1 pound = 5 cups	Pack feed tube. Light pressure.
Onions	Metal Blade	Chop	1 pound = 4½ to 5 cups	Cut into 1-inch pieces; pulse to chop.
	Slicing Disc	Slice	1 medium = ¾ to 1 cup	Trim; place in feed tube. Medium pressure.
Peppers - Bell	Metal Blade	Chop	1 pound = 4½ to 5 cups	Cut into 1-inch pieces; pulse to chop.
	Slicing Disc	Slice	1 pound = 3 cups	Remove seeds and stem. Cut stem end flat to slice into rings; medium pressure. Halve or quarter and place upright in feed tube for narrow slices, horizontally for longer slices.
Pickles	Metal Blade	Chop	1 medium = ¾ cup	Cut into 1-inch pieces; pulse to chop.
	Slicing Disc	Slice	1 medium = ¾ cup	Place upright in feed tube for rounds; horizontally for longer slices. Medium pressure.
Potatoes	Metal Blade	Chop	1 pound = 3½ to 4 cups	Raw potatoes: cut into 1-inch pieces; pulse to chop.
	Metal Blade	Purée	1 cup cooked (1-inch pieces) = ½ cup	Sweet potatoes/yams: cut into 1-inch pieces; pulse to chop.
	Slicing Disc	Slice	1 pound = 3½ to 4 cups	Trim end flat; cut to fit into feed tube. Light to medium pressure for white potatoes; firm pressure for sweet potatoes/yams; light pressure for partially cooked potatoes.
	Shredding Disc	Shred	1 pound = 3½ to 4 cups	Trim end flat; cut to fit into feed tube. Light to medium pressure for white potatoes. Note: keep sliced or shredded raw potatoes in cold water to avoid discoloration; dry well before using. Mashed potatoes: process cooked white potatoes through medium shredding disc to avoid a gluey consistency.

FOOD	TOOL	PROCESS	YIELD	DIRECTIONS
Radishes	Metal Blade	Chop	½ pound = 1½ cups	Cut into 1-inch pieces; pulse to chop. Process to finely chop. Trim ends; firm pressure. Trim ends; firm pressure.
	Slicing Disc	Slice	½ pound = 1½ cups	
	Shredding Disc	Shred	½ pound = 1½ cups	
Scallions	Metal Blade	Chop	1 to 2 = ¼ cup	Cut into 1-inch pieces; pulse to chop. Trim, discard dark green parts, place upright in feed tube. Light to medium pressure. Long slices: trim; place lengthwise in feed tube. Medium pressure.
	Slicing Disc	Slice	1 to 2 = ¼ cup	
Spinach	Metal Blade	Chop	1 pound raw = 10 cups raw	Pulse to chop. Process to purée.
	Metal Blade	Purée	1 pound raw = 1½ cups cooked	
	Slicing Disc	Slice	1 pound raw = 10 cups raw	Roll leaves together and place upright in feed tube; medium pressure.
Zucchini/Summer Squash	Metal Blade	Chop	1 pound = 3 cups	Cut into 1-inch pieces; pulse to chop. Rounds: trim; place upright in feed tube. Long slices: trim; place horizontally in feed tube. Medium pressure.
	Slicing Disc	Slice	1 pound = 3 cups	
	Shredding Disc	Shred	1 pound = 3 cups	Shredding: trim; place upright in feed tube. Long shreds: trim and place horizontally in feed tube. Medium pressure.
CHEESES Soft Cheeses; Ricotta, Cream, Cottage, Brie, Blue, Fontina Mozzarella, Bel Paese	Metal Blade	Purée	½ pound = 1 cup	Cut into 1-inch pieces. Process soft cheeses until smooth. Cut into 1-inch pieces; pulse to chop.
	Metal Blade	Chop	¼ pound = 1 cup	
	Shredding Disc Shredding Disc	Med. Shred	¼ pound = 1 cup	Chill well; medium pressure. Mozzarella should be frozen for 25 to 30 minutes before shredding.
		Fine Shred	¼ pound = 1 cup	
Firm Cheeses; Cheddar, Swiss, Edam & Gouda	Metal Blade	Chop	¼ pound = 1 cup	Cut into ½- to 1-inch pieces; temperature not critical. Chill well; light to medium pressure.
	Slicing Disc	Slice	¼ pound = 1 cup	
	Shredding Disc Shredding Disc	Med. Shred	¼ pound = 1 cup	Chill well; medium pressure. Chill well; light pressure.
		Fine Shred	¼ pound = 1 cup	
Hard Cheeses; Parmesan & Romano	Metal Blade	Chop	¾ pound = 3 cup	Cut into ½- to 1 inch pieces; temperature not critical. *Never process cheese that cannot be pierced with the tip of a sharp knife. Cheese should be room temperature. Cheese should be room temperature.
	Shredding Disc Shredding Disc	Med. Shred	¼ pound = 1 cup	
		Fine Shred	¼ pound = 1 cup	
ADDITIONAL FOODS Baby Food	Metal Blade	Purée		As with all fruit and cooked vegetable purées, cut ingredients into 1-inch pieces. Steam cooked ingredients until completely soft. Pulse to chop, then process until completely smooth. To ensure there are no lumps, press mixture through a fine mesh strainer. Keeps well frozen in ice cube trays for individual 1-ounce portions.
Butter	Metal Blade	Chop	¼ pound (1 stick) = ½ cup	Butter should be room temperature and cut into tablespoon-size pieces. Process, scraping bowl as necessary. Compound butters: process flavoring ingredients before adding butter. Pastry: cut butter into small cubes; freeze before using. Butter should be cold, not frozen; medium pressure.
	Slicing Disc	Slice	¼ pound (1 stick) = ½ cup	
Chocolate	Metal Blade	Chop	1-ounce = ¼ cup grated	Cut into ½- to 1-inch pieces (or use chocolate chips). Pulse to start, then process to desired consistency. Texture will appear more rounded than grated. Chill chocolate; medium to firm pressure.
	Shredding Disc	Shred	1-ounce = ¼ cup grated	
Crumbs; Bread, Cookies & Crackers	Metal Blade	Chop	12 to 14 graham wafers = 1 cup crumbs; 1 slice bread = ½ cup crumbs	Break up ingredients into ½- to 1-inch pieces. Process until fine. Breadcrumbs: make from fresh, stale or toasted bread.

FOOD	TOOL	PROCESS	YIELD	DIRECTIONS
Egg Whites	Metal Blade	Chop	8 egg whites = 1 cup firm whites	Egg whites should be room temperature; add 1 teaspoon lemon juice or vinegar per white. Process in an absolutely clean bowl for 1 to 2½ minutes until surface develops ridges and mass of whites almost stops moving. These egg whites should not be used in meringues. For whipped egg whites with volume, whip with whisk or electric mixer or additional Cuisinart Whipping Disc. (This part can be ordered separately using part number FP-14WHIP).
Meat, Poultry & Fish	Metal Blade	Chop	2¼ pound boneless = 4½ cups	Cut <i>very cold</i> raw or cooked meat/poultry/fish into 1-inch pieces; pulse to chop. Process for a few seconds at a time for a finer chop. Check texture often to avoid overprocessing.
	Metal Blade	Purée	1 pound boneless = 2 cups	Cut <i>very cold</i> raw or cooked meat/poultry/fish into 1-inch pieces; pulse to chop. Process continuously until desired texture.
	Slicing Disc	Slice	1 pound boneless = 2 cups	Slicing cooked meat/poultry: be sure it is <i>very cold</i> . Use a single chunk of meat at a time. Slicing raw meat/poultry: cut to fit feed tube; wrap in plastic to briefly freeze. Raw meat is ready to slice when hard to the touch but can easily be pierced with tip of a sharp knife. *Slicing meats works best when semi-frozen.
Milk Shakes/Smoothies	Metal Blade	Chop/ Purée	Can make up to 16 8-ounce servings.	Milkshakes: add ice cream first; process and add milk through feed tube. Smoothies: add fruit first, then add the liquid while processing.
Nuts	Metal Blade	Chop	¾ pound = 3 cups	Pulse to chop. Hardness of nut dictates amount and time of processing. If either flour or sugar is added to nuts during processing, they can be processed as long as possible without becoming butter. Coarsely chopped nuts: 6 to 8 pulses. Finely chopped nuts: pulse 2 to 3 times, then process 20 to 30 seconds, watching carefully for desired consistency.
	Metal Blade	Purée	¼ pound = 1 cup	Nut butter: process nuts 2 to 3 minutes, scraping bowl as necessary. For smoothest consistency, add some oil to nuts while processing.
	Slicing Disc	Slice	¼ pound = 1 cup	Medium pressure; nuts will have a coarse texture.
	Shredding Disc	Shred (fine/med.)	¼ pound = 1 cup	Medium pressure; nuts will have a fine/medium texture.
Granulated Sugar (to make extra super-fine sugar)	Metal Blade	Chop	1 pound = 2 cups	Process 1 minute, or until fine.
Tofu	Metal Blade	Purée	10 ounces = ¾ cup	Drain; process 2 minutes or until smooth.
Whipping Cream	Metal Blade	Chop	1 cup = ½ cup whipped	Process well-chilled cream until cream begins to thicken. Add sugar as desired; process continuously until cream reaches desired consistency (about 3 to 4 minutes).
DOUGHS Pastry Dough	Metal Blade	Mix		Pulse mixture until it has consistency between cornmeal and small pebbly crumbs. Add water, 1 tablespoon at a time; pulse until a dough forms.
Batters Quick Bread, Cake & Cookies	Metal Blade	Mix		First sift dry ingredients together by processing; remove and reserve. Process the fats and sugars together and then add any remaining liquid ingredients. Pulse in reserved dry ingredients. Any ingredients that need to be coarsely chopped can be added with dry ingredients. For finely chopped ingredients, chop separately in small work bowl and then add to batter at the end.
Yeast Dough Breads	Metal Blade Dough Blade	Mix Knead		TIPS: Use ¾ cup warm liquid to proof 2¼ teaspoons dry active yeast. Sugar/honey aids in activating yeast, so add a small amount, about 1 teaspoon, to the warm liquid/yeast mixture when proofing. Food processor can handle up to 6 cups white flour for a yeast bread dough. The dough should have a soft, pliable texture and feel only slightly tacky.*
Sweet Dough Breads & Coffee Cakes	Metal Blade Dough Blade	Mix Knead		See TIPS above, but keep in mind that sweet doughs will be rich and sticky and may not clean sides of bowl; bowl may need to be scraped. Sweet doughs require less kneading once the ingredients are mixed.*

Note: Use dough blade for kneading dough in the large bowl only. The medium or small bowls may not be used for dough.

*See troubleshooting for additional direction and techniques.

CLEANING, STORAGE AND MAINTENANCE

Keep your Cuisinart Elite Collection® 14-Cup Food Processor ready to use on the kitchen counter. When not in use, leave it unplugged.

This food processor includes a storage case with lock for safekeeping of blades and discs. Keep the blades and discs out of the reach of children.

All parts except the housing base are dishwasher safe, and we recommend washing them in the dishwasher on the **top rack only**. Due to intense water heat, washing the work bowl, cover and accessories on the bottom rack may cause damage over time. Insert the cover with the feed tube facing up to ensure proper cleaning of the seal. (Note: The seal is not removable and water will drain properly.) Insert the work bowl and pushers upside down for drainage. Remember to unload the dishwasher carefully wherever you place sharp blades and discs.

To simplify cleaning, rinse the work bowl, cover, pusher assembly and blade or disc immediately after use so food won't dry on them. Be sure to place the pushers upside down for drainage. If food lodges in the pusher, remove it by running water through it, or use a bottle brush.

If further cleaning of the cover is necessary after dishwashing or hand washing, run faucet water pressure directly through the holes in the cover while pushing up and down on the rubber seal.

If you wash blades and discs by hand, do it carefully. When handling, use the plastic hubs on the blades and the discs. Avoid leaving them in soapy water where they may disappear from sight. To clean the metal blade, fill the work bowl with soapy water, hold the blade by its plastic center and move it rapidly up and down on the center shaft of the bowl. Use of a spray attachment is also effective. If necessary, use a brush.

The work bowl is made of durable plastic that is shatter resistant and heat resistant. It should not be placed in a microwave oven, as the aperture at the front of the pusher houses the metal rod that activates the motor.

The housing base may be wiped clean with a soapy, non-abrasive material. Be sure to dry once clean.

Four rubber feet on the underside keep the base from moving on most work surfaces when the machine is processing heavy loads. If the feet leave spots on the counter, spray them with a

spot remover and wipe with a damp sponge. If any trace of the spot remains, repeat the procedure and wipe the area with a damp sponge and nonabrasive cleaning powder.

The Accessory Storage Case is made of a high-impact plastic that has a smooth, easy-to-clean surface. Occasionally wipe your Accessory Storage Case with a cloth or sponge that has been dipped in warm soapy water. To remove stubborn spots, use a mild soap solution, then wipe with a damp sponge. **Do not put the Accessory Storage Case in the dishwasher.** Blades, stem adapter and discs should always be clean when they are put into the Accessory Storage Case. The Accessory Storage Case is not meant for temporary storage of soiled blades between periods of use.

IMPORTANT: Never store any blade or disc on the motor shaft. No blade or disc should be placed on the shaft except when the processor is about to be used.

MAINTENANCE: Any other servicing should be performed by an authorized service representative.

FOR YOUR SAFETY

Like all powerful electrical appliances, a food processor should be handled with care. Follow these guidelines to protect yourself and your family from misuse that could cause injury.

Handle and store metal blades and discs carefully. Their cutting edges are very sharp.

Always place the stem adapter on the motor shaft before assembling the discs.

Never put blades or discs on the motor shaft until the work bowl is locked in place.

Always be sure that the blade or disc is down on motor shaft as far as it will go.

Always insert chopping blade and dough blade in the work bowl before putting ingredients in bowl.

When slicing or shredding food, always use the pusher. Never put your fingers or spatula into feed tube.

Always wait for the blade or disc to stop spinning before you remove the pusher assembly or cover from the work bowl.

Always unplug the unit before removing food, cleaning, or putting on or taking off parts.

Always remove work bowl from base of machine before you remove chopping blade or dough blade.

TECHNICAL DATA

The motor in your food processor operates on a standard line operating current. The appropriate voltage and frequency for your machine are shown on a label on the bottom of the base.

An automatic, temperature-controlled circuit breaker in the motor ensures complete protection against motor burnout. If the processor runs for an exceptionally long time when chopping, mixing or kneading a thick or heavy mixture in successive batches, the motor may overheat. If this happens, the processor will stop. Turn it off and wait for the motor to cool before proceeding. It will usually cool within 10 minutes. In extreme cases, it could take an hour.

Safety switches prevent the machine from operating when the work bowl or the cover is not locked into position. The motor stops within seconds when the motor is turned off, and when the pusher assembly is removed, a fast-stop circuit also enables the motor to stop within seconds.

Cuisinart offers a Limited Three-Year Warranty on the entire machine.

TROUBLESHOOTING

Food Processing

1. **Problem:** The food is unevenly processed.

Solution:

- The ingredients should be cut evenly into ½- to 1-inch pieces before processing.
- Process in batches to avoid overloading.

2. **Problem:** Slices are uneven or slanted.

Solution:

- Place evenly cut food into the feed tube.
- Apply even pressure on the pusher.

3. **Problem:** Food falls over in feed tube.

Solution:

- Large feed tube must be packed full for best results. If processing smaller quantities, use the small feed tube.

4. **Problem:** Some food remains on top of the disc.

Solution:

- It is normal for small pieces to remain; cut remaining bits by hand and add to processed ingredients.

Dough Processing

1. **Problem:** The dough control button does not work.

Solution:

- The dough control works in conjunction with the On button. The food processor will only operate once ON is selected after the dough function is activated.

2. **Problem:** Motor slows down.

Solution:

- Amount of dough may exceed maximum capacity of your food processor. Remove half and process in two batches.
- Dough may be too wet (see number 10). If motor speeds up, continue processing. If not, add more flour, 1 tablespoon at a time until the motor speeds up. Process until dough cleans the sides of the work bowl.

3. **Problem:** Blade doesn't incorporate ingredients.

Solution:

- Always start the food processor before adding liquid. Add liquid in a slow, steady stream, allowing the dry ingredients to absorb it. If too much liquid is added, wait until ingredients in the work bowl have mixed, then add remaining liquid slowly (do not turn off the machine). Pour liquid onto dough as it passes under feed tube opening; do not pour liquid directly onto bottom of the work bowl.

4. **Problem:** Blade rises in work bowl.

Solution:

- Excessively sticky dough can cause blade to rise. Reinsert blade and immediately add 2 tablespoons of flour through the feed tube while the machine is running.

5. **Problem:** The large pusher moves when processing dough or other heavy loads.

Solution:

- The pusher lock feature, located above the handle, should be pulled out (some vibration is normal).

6. **Problem:** Dough doesn't clean inside of the work bowl.

Solution:

- Amount of dough may exceed maximum capacity of your food processor. Remove half and process in two batches.
- Dough may be too dry (see number 9).
- Dough may be too wet (see number 10).

7. **Problem:** Nub of dough forms on top of blade and does not become uniformly kneaded.

Solution:

- Stop machine, carefully remove dough, divide it into 3 pieces and redistribute them evenly in the work bowl.

8. **Problem:** Dough feels tough after kneading.

Solution:

- Divide dough into 2 or 3 pieces and redistribute evenly in bowl. Process 10 seconds or until uniformly soft and pliable.

9. **Problem:** Dough is too dry.

Solution:

- While machine is running, add water, 1 tablespoon at a time until dough cleans the inside of the bowl.

10. **Problem:** Dough is too wet.

Solution:

- While machine is running, add flour, 1 tablespoon at a time until dough cleans the inside of the bowl.

Technical

1. **Problem:** The motor does not start.

Solution:

- There is a safety interlock to prevent the motor from starting if it is not properly assembled. Make sure the work bowl and work bowl cover are securely locked into position.
- If you are slicing or shredding and the above solution does not work, make sure that the food contents in the feed tube are cut below the maximum fill line so that the activation rod can engage the motor.
- If the motor still will not start, check the power cord and outlet.

2. **Problem:** The food processor shuts off during operation.

Solution:

- The cover may have become unlocked; check to make sure it is securely in position.
- A safety protector in the motor prevents the motor from overheating, which is caused by excessive strain. Press the Off control button and wait 10 to 15 minutes to allow the food processor to cool off before resuming.

3. **Problem:** The food processor cover becomes unlatched in the back and/or makes a loud noise.

Solution:

- The back of the cover becoming unlatched, and any related noise, will not prevent the unit from working. Simply push down to lock the back into position.

4. **Problem:** The motor slowed down during operation.

Solution:

- This is normal as some heavier loads (e.g., slicing/shredding cheese) may require the motor to work harder. Simply reposition the food in the feed tube and try again.
- The maximum load capacity may have been exceeded. Remove some of the ingredients and continue processing.

5. **Problem:** It is difficult to remove the chopping/mixing blade from the work bowl.

Solution:

- These innovative blades have been designed to lock in the work bowl to prevent them from falling out when emptying the contents of the bowl. Using extreme care, use a little extra force to remove the blade.

6. **Problem:** The food processor vibrated/moved around the countertop during processing.

Solution:

- Make sure the rubber feet at the bottom of the unit are clean and dry. Also make sure that the maximum load capacity is not being exceeded.
- This is normal as some heavier loads (e.g., slicing/shredding cheese) may require the motor to work harder.

7. **Problem:** The large pusher falls out when the cover is turned upside down.

Solution:

- The pusher lock feature, located above the handle, should be pulled out.

WARRANTY

FULL TWENTY-YEAR MOTOR WARRANTY

LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart Elite Collection® 14-Cup Food Processor that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart Elite Collection® 14-Cup Food Processor will be free of defects in materials and workmanship under normal home use for three years from the date of original purchase.

We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart Elite Collection® 14-Cup Food Processor should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered

under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If you are experiencing problems with your Cuisinart product, we suggest that you call our Consumer Service Center at 1-800-726-0190 before returning the product to be serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Your Cuisinart® Elite Collection® 14-Cup Food Processor has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

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BLUEBERRY MINT SORBET

This refreshing sorbet is perfect in the height of summer.



24	OUNCES FROZEN BLUEBERRIES
1	CUP SIMPLE SYRUP*
4	LARGE MINT LEAVES
2	TABLESPOONS FRESH LEMON JUICE

Makes 4 cups

⌚ Approximate preparation time: 5 minutes

Insert the large chopping blade into the large work bowl of the Cuisinart® Food Processor. Put the blueberries, simple syrup, mint and lemon juice into the work bowl. Pulse 10 times, using long pulses. Scrape the work bowl and then process for about 1 minute until smooth. Serve immediately or place in a container to be stored in the freezer. Cover sorbet with plastic directly if freezing.

Nutritional information per ½ cup serving:
Calories 94 (5% from fat) | carb. 24g | pro. 0g | fat 1g | sat. fat 0g | chol. 0mg | sod. 0mg | cal. 1mg | fiber 2g

*Note: Simple syrup is equal amounts sugar and water brought to a boil in order to dissolve the sugar. One cup each water and sugar will yield 1½ cups simple syrup. Simple syrup can last in a refrigerator for at least one month in clean, sealed container.

BANANA "ICE CREAM"

Frozen bananas give this guilt-free dessert a super-creamy consistency.



2	BANANAS, FROZEN, CUT INTO 1 TO 2-INCH PIECES
½	TABLESPOON HONEY
¼	TEASPOON PURE VANILLA EXTRACT
1	TABLESPOON COCONUT MILK
	PINCH SALT

Makes about four 3-ounce servings

⌚ Approximate preparation time: 5 minutes

Insert the large chopping blade into the large work bowl of the Cuisinart® Food Processor. Put the bananas, honey, vanilla, coconut milk and salt into the work bowl. Pulse 10 times, using long pulses. Scrape the work bowl and then process for about 1 to 2 minutes until smooth. For best results, serve immediately or place in a container to be stored in the freezer. Cover ice cream with plastic directly if freezing.

Nutritional information per serving:

Calories 68 (1% from fat) | carb. 16g | pro. 1g | fat 1g | sat. fat 1g | chol. 0mg | sod. 1mg | cal. 4mg | fiber 2g

TIP: Peel and cut your overripe bananas before you freeze them. Wrap each banana separately in plastic.

MANGO SORBET

This sorbet is so fast and easy in the Cuisinart® Food Processor.



1	POUND FROZEN MANGO
1	CUP SIMPLE SYRUP*
¼	CUP LEMON JUICE
	PINCH SALT

Makes 3 cups

⌚ Approximate preparation time: 5 minutes

Insert the large chopping blade into the large work bowl of the Cuisinart® Food Processor. Put the mango, simple syrup, lemon juice and salt into the work bowl.

Pulse 10 times, using long pulses. Scrape the work bowl and then process for two minutes until smooth.

Serve immediately or place in a container to be stored in the freezer. Cover sorbet with plastic directly if freezing.

Nutritional information per ½ cup serving:

Calories 119 (1% from fat) | carb. 31g | pro. 0g | fat 0g | sat. fat 0g | chol. 0mg | sod. 2mg | calc. 9mg | fiber 1g

*Note: Simple syrup is equal amounts sugar and water brought to a boil in order to dissolve the sugar. One cup each water and sugar will yield 1½ cups simple syrup.

Simple syrup can last in a refrigerator for at least one

month in clean, sealed container.

BERRY MANGO SMOOTHIE

A delicious smoothie, full of antioxidants.



3	MEDIUM-LARGE RIPE BANANAS, EACH BROKEN INTO 4 PIECES
2	CUPS STRAWBERRIES, HULLED AND QUARTERED
1	PINT BLUEBERRIES
1	POUND FROZEN MANGO
2	CUPS ORANGE PEACH MANGO JUICE OR ORANGE JUICE

Makes ten 1-cup servings
 ⌚ Approximate preparation time: 5 minutes

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Put the bananas, strawberries, blueberries and frozen mango, in that order, into the work bowl.

Pulse the fruit to chop, using 10 long pulses.

Process until smooth, about 30 seconds.

With the unit running, pour the juice through the small feed tube until blended, about an additional

45 seconds.

Serve immediately.

Nutritional information per cup:

Calories 118 (3% from fat) | carb. 29g | pro. 1g | fat 0g | sat. fat 0g | chol. 0mg | sod. 4mg | calc. 18mg | fiber 3g

TROPICAL FRUIT SMOOTHIE

A taste of the tropics anytime.



2	BANANAS
2	MEDIUM PEACHES, CUT INTO 1-INCH CUBES, ABOUT 2 TO 2½ CUPS
2	CUPS PINEAPPLE, CUT INTO 1-INCH CUBES
3	CUPS FROZEN CUBED MANGO JUICE
3	CUPS ORANGE PEACH MANGO JUICE

Makes ten 1-cup servings
 ⌚ Approximate preparation time: 5 minutes

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Put the bananas, peaches, pineapple and frozen mango, in that order, into the work bowl.

Pulse the fruit to chop, using 10 long pulses.

Process until smooth, about 30 seconds.

With the unit running, pour the juice through the small feed tube until blended, about an additional

45 seconds.

Serve immediately.

Nutritional information per cup:

Calories 117 (2% from fat) | carb. 29g | pro. 1g | fat 0g | sat. fat 0g | chol. 0mg | sod. 5mg | calc. 18mg | fiber 2g

RASPBERRY SAUCE

This raspberry sauce works well with many desserts – pair it with the dessert crêpes and the cheesecake.



Makes 2 cups

⌚ Approximate preparation time: 5 minutes

3	CUPS FROZEN RASPBERRIES, THAWED
1	CUP FRESH RASPBERRIES
2	TABLESPOONS GRANULATED SUGAR
	PINCH SEA SALT
¼	TEASPOON ORANGE ZEST

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add both thawed and fresh raspberries and process for 15 seconds. Add remaining ingredients and process for an additional 45 seconds.

Strain through a fine mesh strainer and discard the seeds. Taste and add more sugar if desired.

Nutritional information per 2 tablespoons:

Calories 21 (0% from fat) | carb. 6g | fat 0g | sat. fat 0g | chol. 0mg | sod. 0mg | calc. 6mg | fiber 2g

DESSERT CRÊPES WITH BERRIES

Crêpe-making takes some practice, but once you get the technique down it is all worth it.



Makes 6 servings

⌚ Approximate preparation time: 30 minutes, plus resting the batter from 2 hours to overnight

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. With the machine running, add the eggs to the work bowl. Stir together the flour, salt and sugar; add to the work bowl and pulse until just combined. With the machine running, add the milk, vanilla and butter together and process until homogeneous. Transfer mixture to a container, cover and let rest in the refrigerator for 2 hours or overnight.

Insert the small metal chopping blade into the small work bowl and add the berries, orange zest and 2 teaspoons of sugar. Process until completely pureed. Strain the puree through a fine mesh strainer and discard the seeds. Remove work bowl and reserve.

Insert the large metal chopping blade into the medium work bowl and add the mascarpone cream ingredients; process until all are well incorporated, about 15 seconds. Remove work bowl and reserve.

Prepare the crêpes. Place an 8-inch skillet over medium heat and preheat for 5 minutes. Once the pan is heated, add the butter. Once melted, wipe the butter around the pan with a paper towel. Add a scant 3 tablespoons of batter to the preheated pan. Working very quickly, move the batter around so it just coats the bottom. The pan should be coated thinly and evenly. After about 1 minute, when the crêpe is set and lightly browned, flip the crêpe, using a heatproof spatula, and cook for an additional minute on the second side. Reserve on a plate. Continue with the remaining batter, stacking the crêpes as you go. When all of the crêpes are prepared, cover plate with foil – to keep crêpes warm, place plate over the skillet containing some water over medium-low heat.

To serve crêpes: spread 1½ tablespoons of mascarpone cream and about 1 tablespoon of the pureed berries on each crêpe and fold into thirds. Place three crêpes on each plate and dust with confectioners' sugar and reserved berry puree.

Nutritional information per serving:

Calories 393 (56% from fat) | carb. 35g | pro. 9g | fat 25g | sat. fat 15g | chol. 172mg | sod. 342mg | calc. 98mg | fiber 1g

SWEET CRÊPE BATTER	3	LARGE EGGS
CUP UNBLEACHED,	¾	ALL-PURPOSE FLOUR
TEASPOON TABLE SALT	½	
TABLESPOONS GRANULATED	2	SUGAR
TEASPOON PURE VANILLA	1	EXTRACT
CUP WHOLE MILK	1	
CUP (½ STICK) UNSALTED	¼	BUTTER, MELTED
BERRIES		
2	CUPS MIXED FRESH BERRIES	
¼	TEASPOON ORANGE ZEST	
2	TEASPOONS GRANULATED	SUGAR
MASCARPONE CREAM		
8	OUNCES MASCARPONE	
¾	CUP HEAVY CREAM	
¾	CUP SUPERFINE SUGAR	
1	TEASPOON PURE VANILLA	EXTRACT
		PINCH SALT
¼	TEASPOON ORANGE ZEST	
1	TEASPOON UNSALTED BUTTER	CONFECTIONERS' SUGAR,
		FOR DUSTING

POUND CAKE WITH PINE NUTS AND OLIVE OIL

This super-rich and moist pound cake works well as a simple dessert or to serve anytime with a cup of tea or coffee.



Make one 9 x 5-inch loaf cake

⌚ Approximate preparation time: 20 minutes, plus 90 minutes for baking

Preheat oven to 325°F. Coat a 9 x 5-inch loaf pan with

nonstick cooking spray.

Insert the large metal chopping blade into the medium work bowl of the Cuisinart® Food Processor. Add the

pine nuts and pulse 2 to 3 times, then process until they

are ground. Add the flour, cornmeal, baking powder

and salt and process to sift, about 10 seconds. Remove

work bowl and reserve.

Add the butter, sugar and zest to the large work bowl

fitted with the large metal chopping blade; process until

creamy, scraping the bowl as necessary. Combine the

eggs, oil and extract together in a liquid measuring cup.

With machine running, gradually add the egg mixture

until incorporated. Add the dry ingredients evenly to the

work bowl and pulse ingredients until just combined.

Pour batter into the prepared pan. Bake in the middle of the

oven for 90 minutes or until a cake tester comes out clean.

Nutritional information per serving (12 servings):

Calories 308 (57% from fat) | carb. 29g | pro. 4g | fat 20g |

sat. fat 8g | chol. 110mg | sod. 153mg | calc. 21mg | fiber 1g

- 1/4 CUP TOASTED PINE NUTS
- 1 1/2 CUPS UNBLEACHED, ALL-PURPOSE FLOUR
- 1/4 CUP CORNMEAL
- 1/2 TABLESPOON BAKING POWDER
- 1/2 TEASPOON SEA SALT
- 3/4 CUP (1 1/2 STICKS) UNSALTED BUTTER, ROOM TEMPERATURE, CUT INTO TABLESPOONS
- 1 CUP GRANULATED SUGAR
- 1/2 TEASPOON ORANGE OR LEMON ZEST
- 4 LARGE EGGS, ROOM TEMPERATURE
- 1/4 CUP OLIVE OIL
- 1/2 TABLESPOON PURE VANILLA EXTRACT

DEEP CHOCOLATE LAYER CAKE

Frost this deep and rich chocolate cake with Cream Cheese Frosting (below).



BUTTER TO PREPARE THE PANS

2 CUPS UNBLEACHED, ALL-PURPOSE FLOUR

¾ TEASPOON BAKING SODA

½ TEASPOON BAKING POWDER

½ TEASPOON TABLE SALT

¾ CUP GRANULATED SUGAR

¾ CUP LIGHT BROWN SUGAR

5 OUNCES BITTERSWEET CHOCOLATE, CHOPPED

¾ CUPS UNSWEETENED COCOA POWDER

½ TABLESPOON ESPRESSO POWDER

1 CUP BOILING WATER

1 CUP (2 STICKS; ½ POUND) UNSALTED BUTTER, MELTED AND COOLED

¾ CUP BUTTERMILK

3 LARGE EGGS

½ TABLESPOON PURE VANILLA EXTRACT

Makes two 9-inch cakes (one 2- or 4-layer cake), 12 servings

⌚ Approximate preparation time: 15 minutes, plus 50 minutes to bake, plus cooling time

Preheat oven to 350°F. Coat two 9-inch round pans with butter and cut rounds of parchment paper to fit the bottoms of each pan.

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the flour, baking soda,

baking powder, salt and sugars and pulse 10 times, then process for 20 seconds to sift.

Put the bittersweet chocolate, cocoa powder and espresso powder into a small bowl; pour the boiling water over

ingredients and stir to combine. Reserve.

With the machine running, slowly pour the butter through the feed tube. Continue pouring the buttermilk, eggs and vanilla

through the feed tube until ingredients are just combined. Pour the chocolate mixture evenly over the batter and pulse to

completely incorporate.

Divide the batter evenly between the two prepared pans. Bake in oven for 45 to 50 minutes, until a cake tester comes out just clean.

Let pans rest on cooling racks for 15 minutes. Remove cake from pans but leave on the racks until completely cool. Once

cool, cut each layer in half horizontally to frost with Cream Cheese Frosting and build a four-layer cake, or leave the layers

as is and make a thick two-layer cake.

Nutritional information per serving:

Calories 258 (23% from fat) | carb. 49g | pro. 6g | fat 7g | sat. fat 3g | chol. 54mg | sod. 224mg | calc. 38mg | fiber 3g

CREAM CHEESE FROSTING

Makes about 5½ cups

⌚ Approximate preparation time: 10 minutes

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the cream cheese,

butter, sugar and salt, pulse 2 to 3 times and then process until smooth. Add the vanilla and sour cream and pulse to combine.

Nutritional information per serving (1 tablespoon):

Calories 84 (81% from fat) | carb. 3g | pro. 1g | fat 8g | sat. fat 5g | chol. 23mg | sod. 57mg | calc. 8mg | fiber 0g



28

OUNCES CREAM CHEESE (ROOM TEMPERATURE), EACH PACKAGE OF CREAM CHEESE CUT INTO 6 PIECES

1½

CUPS (¾ POUND; 3 STICKS) UNSALTED BUTTER, ROOM TEMPERATURE

2

CUPS CONFECTIONERS' SUGAR, SIFTED

¾

TEASPOON SALT

1

TEASPOON PURE VANILLA EXTRACT

2

TEASPOONS SOUR CREAM, ROOM TEMPERATURE

PASTRY CREAM

This all-purpose pastry cream is a great foundation for fresh fruit tarts — the food processor makes it easy.



Makes about 2¼ cups

⌚ Approximate preparation time: 25 minutes, including cooking time

Put the milk, cream, ¼ cup sugar, salt and vanilla into a saucepan over medium heat. Bring mixture to a heavy simmer.

Insert the large metal chopping blade into the medium work bowl of the Cuisinart® Food Processor. Add the yolks, cornstarch and remaining sugar; process for 1 minute until mixture is light and thick.

With the machine running, pour ¾ to 1½ cups of the milk mixture slowly through the feed tube and process mixture for about 1 minute.

Return mixture to the saucepan over medium heat.

Bring to a boil and cook while whisking continuously, being sure to whisk the entire surface of the pan, for about 2½ minutes until thickened. Stirring constantly is very important to avoid overcooking the eggs.

Strain mixture through a fine mesh strainer into the large work bowl fitted with the large metal chopping blade. Process for 5 minutes. Pour mixture into a clean mixing bowl; cover directly with plastic wrap and cool before using.

For a lighter pastry cream: whip the ½ cup of heavy cream to medium peaks with 1½ tablespoons of confectioners' sugar. Fold into pastry cream once completely cool.

Nutritional information per serving (2 tablespoons):
 Calories 72 (50% from fat) | carb. 8g | pro. 1g | fat 4g | sat. fat 2g | chol. 58mg | sod. 72mg | calc. 32mg | fiber 0g

1½	CUPS MILK
½	CUP HEAVY CREAM
½	CUP GRANULATED SUGAR, DIVIDED
½	TEASPOON SALT
½	TABLESPOON PURE VANILLA EXTRACT
4	LARGE EGG YOLKS
2	TABLESPOONS CORNSTARCH
FOR A LIGHTER PASTRY CREAM:	
½	CUP HEAVY CREAM
1½	TABLESPOONS 'SUGAR CONFECTIONERS'

BANANA CREAM PIE

Everyone will love this Southern-inspired dessert.



1	RECIPE CHOCOLATE COOKIE CRUST (BELOW)
4	FIRM BANANAS
¼	TEASPOON GROUND CINNAMON
1	RECIPE LIGHTENED PASTRY CREAM (PAGE 64)

Makes one 9-inch pie, 16 servings

⌚ Approximate preparation time: 50 minutes including pastry cream; allow 2 hours for chilling

Preheat oven to 375°F.

Prepare Chocolate Cookie Crust according to recipe below.

Insert the slicing disc, adjusted to 4mm, into the large work bowl of the Cuisinart® Food Processor and slice the bananas.

Gently fold the bananas and cinnamon into the prepared lightened pastry cream. Pour the banana pastry cream equally into the baked, cooled cookie crust and chill for at least 2 hours before serving.

Nutritional information per serving:

Calories 315 (52% from fat) | carb. 4g | fat 19g | sat. fat 11g | chol. 111mg | sod. 177mg | calc. 61mg | fiber 2g

CHOCOLATE COOKIE CRUST

We love this with our Banana Cream Pie, but it also makes a cheesecake even more decadent.

Makes 1 cup, 12 servings

⌚ Approximate preparation time: 1 minute plus

15 minutes for baking time

Insert the large metal chopping blade into the medium work bowl of the Cuisinart® Food Processor. Add the cookies and pulse 10 times. Add the sugar and pulse an additional 5 times. With the machine running, drizzle in the melted butter until incorporated.

Press crust into a 9-inch pie or cake plate and bake in a 375°F oven for 15 minutes before filling.

Nutritional information per serving:

Calories 85 (55% from fat) | carb. 9g | fat 5g | sat. fat 3g | chol. 10mg | sod. 65mg | calc. 3mg | fiber 0g

24	CHOCOLATE WAFER COOKIES, ABOUT ½ BOX
1	TABLESPOON GRANULATED SUGAR
¼	CUP (½ STICK) UNSALTED BUTTER, MELTED



APPLE CRUMB PIE

The adjustable slicing disc makes preparing this pie a breeze.



1/2	RECIPE SWEET PÂTE BRISÉE
5	DOUGH (PAGE 16)
	LARGE APPLES (GOLDEN DELICIOUS, GINGER GOLD, OR OTHER SIMILAR APPLES), PEELLED, CORED AND HALVED
1	JUICE OF 2 LEMONS
1	TEASPOON VANILLA PASTE*
1/2	CUP GRANULATED SUGAR
2	TABLESPOONS APRICOT JAM
1	RECIPE CRUMB PIE TOPPING (BELOW)

Makes one 10-inch deep-dish pie, 8 to 12 servings
 ⌚ Approximate preparation time: 55 to 65 minutes, including baking time

Preheat oven to 350°F.
 Roll out dough into a 10-inch disc. Fit into an ungreased, 9-inch, 1½-quart ceramic pie baker.
 Chill in refrigerator for about 20 minutes.
 Insert the slicing disc, adjusted to 4mm, into the large work bowl of the Cuisinart® Food Processor and slice the apples. In a large bowl, toss the apples, lemon juice, vanilla paste, and sugar together. Prepare the Crumb Pie Topping according to the recipe below. Carefully spread the jam on the bottom of the chilled pie shell. Fan the apples in the reserved tart shell in layers.
 Top the pie evenly with the crumb topping and bake for 40 to 50 minutes, or until the top of the pie is a dark golden brown. *Vanilla paste can be found in specialty gourmet stores. If not available substitute pure vanilla extract.

Nutritional information per serving (based on 12 servings):
 Calories 166 (8% from fat) | carb. 36g | pro. 3g | fat 1g | sat. fat 0g | chol. 36mg | sod. 225mg | calc. 10mg | fiber 2g

CRUMB PIE TOPPING

Pair this topping with our Apple Crumb recipe, or any fruit-filled pie.



1/3	CUP TOASTED PECANS
3/4	CUP UNBLEACHED, ALL-PURPOSE FLOUR
1/3	CUP UNSALTED BUTTER, COLD AND CUT INTO CUBES
1 1/4	TEASPOONS GROUND CINNAMON
1/4	TEASPOON SEA SALT

Makes enough crumb topping for one pie
 ⌚ Approximate preparation time: 3 minutes

Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor. Add the pecans and pulse to roughly chop. Add remaining ingredients and pulse until mixture is well combined – mixture should resemble crumbs. *Nutritional information per serving (based on 12 servings):*
 Calories 89 (69% from fat) | carb. 6g | pro. 1g | fat 7g | sat. fat 3g | chol. 13mg | sod. 44mg | calc. 5mg | fiber 1g

This simple recipe produces perfect cheesecake every time.

CLASSIC CHEESECAKE



1	RECIPE GRAHAM CRACKER CRUST (BELOW)
24	OUNCES CREAM CHEESE, ROOM TEMPERATURE
1½	CUPS GRANULATED SUGAR
½	TEASPOON SALT
4	LARGE EGGS, ROOM TEMPERATURE
1	TEASPOON PURE VANILLA EXTRACT
¾	CUP RICOTTA, ROOM TEMPERATURE
¾	CUP SOUR CREAM, ROOM TEMPERATURE

Makes one 9-inch cake, 24 servings
 ⌚ Approximate preparation time: 15 minutes, plus 3 hours baking/resting and 6 hours cooling
 Preheat oven to 325°F. Place a large roasting pan on bottom rack of oven and fill with 1 to 2 inches of water. Butter one 9-inch springform pan.

Prepare the Graham Cracker Crust according to the recipe below. Press the graham cracker crust equally into the prepared springform pan.
 Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Cut each block of cream cheese into 6 pieces and place into the work bowl; pulse 10 times and then process for 45 seconds. Scrape the bowl and add the sugar and salt; process for an additional 30 to 45 seconds until smooth. With the machine running, add the eggs one at a time with the vanilla, until just incorporated. Add the ricotta and sour cream and pulse until all ingredients are just incorporated and homogeneous, scraping the bowl as necessary. Pour filling evenly into the prepared pan and bake in the middle of the oven. Add more water to roasting pan if any has evaporated. Bake for 1 hour. Turn the oven off and let the cake rest in the oven. Do not open the oven door until 2 hours have elapsed.
 Remove cheesecake and place on a cooling rack. Once completely cool, wrap well with plastic and refrigerate for at least 6 hours before serving.

Serve with fresh berries and Raspberry Sauce (page 68).

Nutritional information per serving:

Calories 456 (60% from fat) | carb. 38g | pro. 8g | fat 31g | sat. fat 18g | chol. 154mg | sod. 391mg | calc. 72mg | fiber 1g

GRAHAM CRACKER CRUST

Makes two 9-inch pie crusts, 24 servings

⌚ Approximate preparation time: 2 minutes

Insert the large metal chopping blade into the medium work bowl of the Cuisinart® Food Processor. Break crackers in fours and place in the work bowl; pulse until finely chopped, about 10 to 12 long pulses. Add the cinnamon and sugar and process for 15 seconds. Add the butter and process until ingredients are well combined, about 45 seconds.
 Press equal amounts of crust into two 9-inch pie plates.

Nutritional information per serving:

Calories 78 (44% from fat) | carb. 10g | pro. 1g | fat 4g | sat. fat 2g | chol. 8mg | sod. 64mg | calc. 4mg | fiber 0g

DESSERTS

CHOCOLATE PECAN PINWHEELS

These cookies are a delicious treat!



Makes 4 dozen cookies

⌚ Approximate preparation time: 30 minutes, plus 35 minutes for baking

DOUGH:

2¼ CUPS UNBLEACHED,
ALL-PURPOSE FLOUR

½ TEASPOON SALT

½ TEASPOON GROUND CINNAMON

2 TABLESPOONS GRANULATED

SUGAR

½ TEASPOON ORANGE ZEST

1 CUP (2 STICKS; ½ POUND)

UNSALTED BUTTER, COLD AND

CUT INTO SMALL CUBES

4 OUNCES CREAM CHEESE, COLD

AND CUT INTO SMALL CUBES

½ CUP SOUR CREAM

FILLING:

1 CUP TOASTED PECANS

¾ CUP CHOCOLATE CHIPS

½ CUP GRANULATED SUGAR

¼ CUP LIGHT BROWN SUGAR

½ TABLESPOON GROUND

CINNAMON

½ TEASPOON FRESHLY GROUND

NUTMEG

¼ CUP HEAVY CREAM

¼ CUP CINNAMON SUGAR,
FOR SPRINKLING

Preheat oven to 375°F. Line two baking sheets with parchment paper.

Insert the small metal chopping blade into the small work bowl and add the pecans. Pulse to roughly chop. Add the chocolate and pulse again to roughly chop.

combine. Remove workbowl and reserve.

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the

flour, salt, cinnamon, sugar and zest and process for 10 seconds to sift. Add the butter and cream cheese evenly

and pulse to combine. Add the sour cream and pulse to combine. The dough should be slightly crumbly; be

careful not to overmix. Divide dough into 4 equal pieces, wrap in plastic and chill in the refrigerator.

Once dough has chilled for about 30 minutes, roll each piece out on a lightly floured surface into a rectangle about ⅞-inch thick. Brush pastry with cream and then

sprinkle with ¼ of the filling. Roll the rectangle up in a jellyroll fashion, brush with cream and sprinkle with

cinnamon sugar. Slightly chill. Repeat with the remaining dough. Cut each roll into 12 pieces

approximately ½-inch thick and space evenly on the prepared baking sheets.

Bake in oven for 30 to 35 minutes, until just golden brown.

Nutritional information per cookie:

Calories 113 (59% from fat) | carb. 11g | pro. 1g | fat 8g | sat. fat 4g | chol. 14mg | sod. 30mg | calc. 8mg | fiber 0g

Eat the popovers hot out of the oven to fully appreciate their delicious texture.

POPOVERS



2¼	CUPS UNBLEACHED, ALL-PURPOSE FLOUR
2½	CUPS EVAPORATED MILK
6	LARGE EGGS
3	TABLESPOONS UNSALTED BUTTER, MELTED
1	TEASPOON SEA SALT
	BUTTER OR NONSTICK COOKING SPRAY FOR PAN

Makes 18 popovers

⌚ Approximate preparation time: 5 minutes plus 45 minutes for resting and 50 minutes for baking

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the flour, milk, eggs, butter and salt and process ingredients together until completely smooth, about 20 to 30 seconds. Transfer to a large mixing bowl and allow to rest at room temperature for about 30 to 45 minutes. Preheat oven to 450°F (use convection bake if available). With butter or nonstick cooking spray, heavily butter or coat eighteen 5-ounce ramekins or muffin cups and place on two baking sheets. Fill each ramekin with about ⅓ cup of batter. Place in oven and bake for 30 minutes. Lower the heat to 350°F and bake for an additional 20 minutes. Remove from oven and carefully remove popovers from ramekins. Serve immediately.

Nutritional information per popover:

Calories 136 (39% from fat) | carb. 14g | pro. 6g | fat 6g | sat. fat 3g | chol. 87mg | sod. 188mg | calc. 98mg | fiber 0g

BUTTERMILK BISCUITS

These biscuits are so light and delicious that you will want to make them every night.



Makes 12 biscuits

⌚ Approximate preparation time: 10 minutes plus 10 minutes for baking

Preheat oven to 500°F. Line one baking sheet with parchment paper.

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add both

flours, cream of tartar, and baking soda and process to combine for 10 seconds. Add the sugar, salt and pepper

and process again for 5 seconds. Add the cold butter and pulse 15 times to incorporate into the dry

ingredients, until the size of the butter resembles peas. With the machine running, pour the buttermilk through

the feed tube and process until just incorporated. Remove dough from work bowl and place onto a well

floured surface. Knead dough by hand about two times, form into a log and cut into 12 equal pieces. Form each

piece into a ball and place evenly spaced onto the prepared baking sheet.

Bake about 10 minutes, until golden brown. Once biscuits are ready, remove from oven and brush with melted butter. Serve immediately.

Nutritional information per biscuit:

Calories 206 (44% from fat) | carb. 25g | pro. 4g | fat 10g | sat. fat 6g | chol. 28mg | sod. 543mg | calc. 30mg | fiber 1g

- 2 1/2 CUPS UNBLEACHED, ALL-PURPOSE FLOUR
- 3/4 CUP CAKE FLOUR
- 1 TABLESPOON CREAM OF TARTAR
- 4 1/2 TEASPOONS BAKING SODA
- 1/4 TEASPOON GRANULATED SUGAR
- 1/2 TABLESPOON SEA SALT
- 1/4 TEASPOON FRESHLY GROUND PEPPER
- 9 TABLESPOONS (1 STICK PLUS 1 TABLESPOON) UNSALTED BUTTER, COLD AND CUBED
- 1 CUP BUTTERMILK
- 2 TABLESPOONS UNSALTED BUTTER, MELTED

SESAME DINNER ROLLS

Fresh from the oven, warm rolls make any dinner extra special.



Makes 32 rolls

- 1 1/4 CUPS (12-OUNCE CAN) EVAPORATED LOW-FAT MILK
- 4 1/2 TEASPOONS ACTIVE DRY YEAST
- 3 TABLESPOONS GRANULATED SUGAR
- 2 LARGE EGGS, BEATEN
- 5 3/4 CUPS UNBLEACHED, ALL-PURPOSE FLOUR
- 1 STICK PLUS 6 TABLESPOONS UNSALTED BUTTER, CUT INTO 1-INCH PIECES
- 2 TEASPOONS KOSHER SALT
- 1 NONSTICK COOKING SPRAY
- 1 LARGE EGG
- 1 TEASPOON WATER
- 2 TEASPOONS SESAME SEEDS

Dough should be smooth and elastic. Place the dough in a lightly floured plastic food storage bag and seal. Let rise until doubled in size, about 1 to 1 1/2 hours.

Lightly coat three 8-inch round baking pans with nonstick cooking spray. Place dough on a lightly floured surface and punch down; let rest 5 to 10 minutes. Divide dough into 32 equal pieces (each about 1 ounce) and shape each piece into a ball. Place 16 balls, just touching, into each pan. Cover loosely with plastic and let rise 1 hour.

Preheat oven to 350°F. Combine egg and water. Brush over rolls and sprinkle with sesame seeds. Bake in preheated oven until golden, about 35 to 40 minutes. Cool on wire rack.

Nutritional information per serving roll:
 Calories 150 (36% from fat) | carb. 20g | pro. 4g | fat 6g | sat. fat 3g | chol. 34mg | sod. 164mg | calc. 30mg | fiber 1g

WHOLE WHEAT KALAMATA BREAD

This is a great bread for sandwiches – it complements tuna or chicken salad especially well.



Makes three medium loaves, about 10 x 6 inches each (about 1-pound each) or two large loaves, about 1 3/4 pounds each

⌚ Approximate preparation time: 10 to 15 minutes, plus 2 to 3 1/2 hours rising and resting, 30 minutes baking, and 1 hour or longer cooling

In a small saucepan over medium heat, warm milk to 105° to 110°F. Remove from heat. Add sugar and yeast; stir to dissolve and let sit until foamy, about 5 minutes. Transfer mixture to a large liquid measuring cup.

Insert the dough blade into the large work bowl of the Cuisinart® Food Processor. Add the flours, salt and herbs and process on the dough speed until combined, about 10 to 15 seconds. Add the cold water to yeast mixture. With the machine running on dough speed, add the liquid through the feed tube as fast as the flour absorbs it. Once the dough cleans the sides of the work bowl and forms a ball, add the olives. Process for 45 seconds to knead the dough and incorporate the olives. Dough should be smooth and elastic.

Place the dough in a lightly floured plastic food storage bag and seal. Allow to rest in a warm place until doubled in size, about 1 to 1 1/2 hours.

Punch dough down and let rise again until doubled in size. (This rise can be omitted if pressed for time, but makes for a more flavorful loaf, with a more artisanal bread texture and crust.) Punch dough down and divide into three pieces. Shape each into an oblong loaf, about 10 inches in length and place on a baking sheet lined with parchment. Cover loosely with plastic wrap and let rise until doubled, about 45 to 60 minutes. Preheat oven to 350°F.

Dust loaves with whole-wheat flour. Using a serrated knife, make three diagonal slashes in each loaf about 1/4-inch deep. Bake for 25 to 30 minutes until browned and hollow-sounding when tapped. Cool on a wire rack. Bread slices best when allowed to cool completely before slicing.

TIP: To make one 1 3/4-pound loaf, halve all ingredients and follow the same instructions.

Nutritional information per serving (1 ounce):

Calories 83 (28% from fat) | carb. 13g | pro. 2g | fat 3g | sat. fat 0g | chol. 0mg | sod. 232mg | calc. 15mg | fiber 1g

1	CUP PLUS 3 TABLESPOONS MILK
2	TABLESPOONS GRANULATED SUGAR
2	PACKAGES (4 1/2 TEASPOONS) ACTIVE DRY YEAST
3 1/2	CUPS WHOLE WHEAT FLOUR
3 1/2	CUPS UNBLEACHED, ALL-PURPOSE OR BREAD FLOUR
2	TEASPOONS KOSHER SALT
2	TEASPOONS HERBES DE PROVENCE
1	CUP COLD WATER
3/4	CUP KALAMATA OLIVES
	EXTRA WHOLE-WHEAT FLOUR FOR DUSTING BREAD

CHALLAH BREAD

Not only a great bread for a special dinner, but also makes the best French toast.



Makes two 1 pound loaves

2	TEASPOONS ACTIVE DRY YEAST
½	CUP GRANULATED SUGAR, DIVIDED
¾	CUP WARM WATER, (105 TO 110°F)
2	LARGE EGGS, LIGHTLY BEATEN
5	CUPS UNBLEACHED, ALL-PURPOSE FLOUR
2	TEASPOONS KOSHER SALT
½	CUP UNSALTED BUTTER, CUT INTO 1-INCH PIECES
1	LARGE EGG FOR EGG WASH
1	TEASPOON SESAME SEEDS

⌚ Approximate preparation time: 10 to 15 minutes, plus 3 hours rising and resting, 30 minutes baking, and 1 hour or longer cooling

Dissolve the yeast and 1 teaspoon of sugar in warm water in a large liquid measuring cup. Let sit until foamy, about 5 minutes. Add beaten eggs; stir gently to combine.

Insert the dough blade into the large work bowl of the Cuisinart® Food Processor. Add the flour, remaining sugar, salt and butter and process on the dough speed until combined, about 10 to 15 seconds. With the machine running on dough speed, add liquid through the feed tube as fast as the flour absorbs it. Once the dough cleans the sides of the work bowl and forms a ball, process for 45 seconds to knead dough. Dough should be smooth and elastic.

Place dough in a large greased glass bowl, turning dough to grease the entire surface, cover bowl with plastic wrap and let rise until the dough has doubled in size, about 2 hours. For a lighter loaf, punch dough down and repeat the rise. In warmer weather, allow dough to rise overnight in refrigerator.

Once risen, punch dough down and divide into two equal parts. Divide each half into three equal parts. Roll each piece into a long rope. Braid the strands loosely into two separate loaves. Place on two separate baking sheets lined with parchment paper. Cover with plastic until doubled in size, about 1 hour.

Preheat oven to 400°F.

Brush loaves with egg wash and sprinkle with sesame seeds. Bake until golden brown, about 25 to 30 minutes. Cool on a wire rack.

TIP: To make one 1-pound loaf, halve all ingredients and follow the same instructions.

Nutritional information per serving (1 ounce):

Calories 107 (26% from fat) | carb. 18g | pro. 3g | fat 3g | sat. fat 2g | chol. 27mg | sod. 140mg | calc. 3mg | fiber 1g

CRUSTY FRENCH BREAD

This recipe makes three loaves, which may be too much for your needs. You can always freeze a loaf for future use.



Makes three medium baguettes, about $\frac{3}{4}$ pound each

⌚ Approximate preparation time: 10 to 15 minutes,

plus 2 to 3½ hours rising and resting, 30 minutes

baking, and 1 hour or longer cooling

Dissolve the yeast in warm water in a large liquid

measuring cup. Let sit until foamy, about 5 minutes.

Insert the dough blade into the large work bowl of the

Cuisinart® Food Processor. Add the flours, wheat germ

and salt and process on the dough speed until

combined, about 10 to 15 seconds. Add the cold water

to yeast mixture. With the machine running on dough

speed, pour the liquid through the feed tube as fast as

the flour absorbs it. Once the dough cleans the sides of

the work bowl and forms a ball, process for 45 seconds

to knead dough. Dough should be smooth and elastic.

Place the dough in a lightly floured plastic food storage

bag and seal. Allow to rest in a warm place until

doubled in size, about 1 to 1½ hours.

Punch dough down and let rise again until doubled in

size. (This rise can be omitted if pressed for time, but

makes for a more flavorful loaf, with a more “artisanal”

bread texture and crust.) Punch dough down and divide

into three pieces. Shape each into a long narrow loaf,

about 16 to 18 inches in length, and place on a baking

sheet lined with parchment. Cover loosely with plastic

wrap and let rise until doubled, about 45 to 60 minutes.

Preheat oven to 425°F.

Dust loaves with flour. Using a serrated knife, make 4 or

5 diagonal slashes in each loaf about $\frac{1}{4}$ inch deep. Bake

for 25 to 30 minutes until browned and hollow sounding

when tapped. Cool on a wire rack. Bread slices best

when allowed to cool completely before slicing.

Nutritional information per serving (1 slice):

Calories 139 (19% from fat) | carb. 25g | pro. 3g | fat 3g |

sat. fat 2g | chol. 8mg | sod. 243mg | calc. 30mg | fiber 1g

CLASSIC CUISINART® WHEAT BREAD

The nutty flavor of whole wheat makes this bread a favorite.



Makes 12 servings (one 9 x 5-inch loaf)

⌚ Approximate preparation time: 10 to 15 minutes, plus 2½ hours rising and resting, 35 minutes baking, and 1 hour or longer cooling

Dissolve the yeast and sugar in warm water in a large liquid measuring cup. Let sit until foamy, about 5

minutes.

Insert the dough blade into the large work bowl of the Cuisinart® Food Processor. Add the flours, butter and

salt and process on the dough speed until combined, about 10 to 15 seconds. Add the cold water to the yeast

mixture. With the machine running on dough speed,

pour the liquid through the feed tube as fast as the flour absorbs it. Once the dough cleans the sides of the work bowl and forms a ball, process for 45 seconds to knead

dough. Dough should be smooth and elastic.

Place the dough in a lightly floured plastic food storage bag and seal. Allow to rest in a warm place until

doubled in size, about 1 to 1½ hours.

Lightly coat two 9 x 5-inch loaf pans with nonstick

cooking spray. Place dough on a lightly floured surface

and punch down, let rest 5 to 10 minutes. Divide dough

into two equal pieces and shape each into a loaf. Place

in prepared pans and cover lightly with plastic wrap. Let

rise until dough is just above the tops of the pans, about 45 minutes to 1 hour.

Preheat oven to 400°F.

Bake until the tops are browned and loaf sounds hollow when tapped, about 30 to 35 minutes. Remove from pans and cool on wire rack.

Nutritional information per slice:

Calories 135 (20% from fat) | carb. 23g | pro. 4g | fat 3g | sat. fat 2g | chol. 8mg | sod. 244mg | calc. 30mg | fiber 3g

2¼	TEASPOONS ACTIVE DRY YEAST
1	TABLESPOON PLUS SUGAR
1	TEASPOON GRANULATED SUGAR
¾	CUP WARM WATER (105° TO 110°F.)
2	CUPS UNBLEACHED, ALL-PURPOSE FLOUR
2	CUPS WHOLE WHEAT FLOUR
4	TABLESPOONS UNSALTED BUTTER, CUT INTO 1-INCH PIECES
½	TABLESPOON SALT
1	CUP COLD WATER
	NONSTICK COOKING SPRAY

CLASSIC CUISINART® WHITE BREAD

Spoil your family with homemade bread.



Makes 24 servings (two 9 x 5-inch loaves,
1½ pounds each)

⌚ Approximate preparation time: 10 to 15 minutes,
plus 2½ hours rising and resting, 35 minutes baking,
and 1 hour or longer cooling

Dissolve the yeast and sugar in warm water in a large
liquid measuring cup. Let sit until foamy, about 5 minutes.
Insert the dough blade into the large work bowl of the
Cuisinart® Food Processor. Add the flour, butter and salt
and process on the dough speed until combined, about
10 to 15 seconds. Add the cold water to yeast mixture.
With the machine running on dough speed, pour the
liquid through the feed tube as fast as the flour absorbs
it. Once the dough cleans the sides of the work bowl
and forms a ball, process for 45 seconds to knead the
dough. Dough should be smooth and elastic.

Place the dough in a lightly floured plastic food storage
bag and seal. Allow to rest in a warm place until
doubled in size, about 1 to 1½ hours.

Lightly coat two 9 x 5-inch loaf pans with nonstick
cooking spray. Place dough on a lightly floured surface
and punch down; let rest 5 to 10 minutes. Divide dough
into two equal pieces and shape each into a loaf. Place
in prepared pans and cover lightly with plastic wrap. Let
rise until dough is just above the tops of the pans, about
45 minutes to 1 hour.

Preheat oven to 400°F.

Bake until the tops are browned and loaf sounds hollow
when tapped, about 30 to 35 minutes. Remove from
pans and cool on wire rack.

Nutritional information per slice:

Calories 139 (19% from fat) | carb. 25g | pro. 3g | fat 3g |
sat. fat 2g | chol. 8mg | sod. 243mg | calc. 30mg | fiber 1g

2¼	TEASPOONS ACTIVE DRY YEAST
1	TABLESPOON GRANULATED SUGAR
¾	CUP WARM WATER (105° TO 110°F)
6	CUPS UNBLEACHED, ALL-PURPOSE FLOUR
6	TABLESPOONS UNSALTED BUTTER, CUT INTO 1-INCH PIECES
2½	TEASPOONS SALT
1⅔	CUPS COLD WATER
	NONSTICK COOKING SPRAY

POTATO GRATIN

This traditional potato dish works well alongside any meat entrée.



Makes 12 servings

⌚ Approximate preparation time: 15 minutes plus 50

NONSTICK COOKING SPRAY	7
OUNCES PARMESAN, CUT INTO 1/2-INCH CUBES	3
LARGE GARLIC CLOVES	1
SMALL ONION, CUT INTO 1-INCH PIECES	2
TABLESPOONS VEGETABLE OIL	3
TABLESPOONS UNBLEACHED, ALL-PURPOSE FLOUR	4
CUPS REDUCED-FAT MILK	1
TABLESPOON KOSHER SALT	1/2
TEASPOON FRESHLY GROUND PEPPER	1/2
TEASPOON FRESHLY GROUND NUTMEG	3%
POUNDS WHITE POTATOES, PEELED	

Preheat oven to 375°F. Lightly coat an 11-inch gratin dish with nonstick cooking spray.

Insert the large metal chopping blade into the medium work bowl of the Cuisinart® Food Processor. Add the Parmesan and chop until fine; remove work bowl and reserve.

Insert the large metal chopping blade into the large work bowl. With machine running, drop the garlic cloves through the small feed tube to chop. Add the onions and pulse to chop, about 8 to 10 pulses.

Put the oil into a 6-quart saucepan and place over medium heat. Once oil is heated add the flour and stir over heat for about 1 minute. Add the onion mixture. Cook until soft, about 3 minutes. Slowly whisk in the milk with salt, pepper and nutmeg and bring to a simmer until thickened. Remove pan from heat.

Replace chopping blade with slicing disc adjusted to 2mm and slice the potatoes. Add potatoes to saucepan and return to medium heat. Simmer milk with potatoes for about 10 minutes, until potatoes are cooked through but still firm. Remove from heat and stir in 2/3 of the reserved cheese. Layer into prepared gratin dish and top with remaining cheese. Bake in oven until tender and golden on top, about 50 minutes. Allow gratin to sit for about 15 minutes before serving.

Nutritional information per serving:

Calories 260 (39% from fat) | carb. 28g | pro. 12g | fat 11g | sat. fat 5g | chol. 22mg | sod. 865mg | calc. 335mg | fiber 4g

MASHED POTATOES

Try this rich but not too sinful version of the traditional mashed potatoes.



Makes 7½ cups, fifteen ½-cup servings

⌚ Approximate preparation time: 35 minutes

Place the potatoes in a large saucepan and cover with water. Bring to a boil and simmer until potatoes are tender.

Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor. Pulse the chives to finely chop; reserve.

Insert the reversible shredding disc on the fine shredding side into the large work bowl and shred the Parmesan. Reverse the disc to the medium shredding side. Once the potatoes are tender, shred the potatoes.

Replace the shredding disc with the large metal

chopping blade. Add the butter, salt, and pepper and pulse to combine. Add the milk through the feed tube while pulsing, until incorporated. Add the mascarpone and chives and pulse until just combined. Taste and

adjust seasoning accordingly.

Nutritional information per serving:
 Calories 160 (35% from fat) | carb. 21g | pro. 5g | fat 6g | sat. fat 4g | chol. 18mg | sod. 211mg | calc. 75mg | fiber 3g

3¾	POUNDS YUKON GOLD
¾	POTATOES, PEELED AND CUT INTO 1-INCH PIECES
¼	BUNCH CHIVES, TRIMMED, DRIED WELL AND CUT INTO 1-INCH PIECES
1½	OUNCES PARMESAN, CUT INTO ½-INCH PIECES
¼	CUP UNSALTED BUTTER
¾	TEASPOON KOSHER SALT
¾	TEASPOON FRESHLY GROUND BLACK PEPPER
¾	CUP WHOLE MILK
¾	CUP MASCARPONE CHEESE, ROOM TEMPERATURE

STUFFED ROASTED PEPPERS

These hearty peppers can also be served as a main course, and are delicious with our Simple Tomato Sauce (page 10).



Makes 6 peppers

⌚ Approximate preparation time: 25 minutes plus 45 minutes for baking

Preheat oven to 325°F. Lightly coat a 13 x 9-inch pan with nonstick cooking spray.

Insert the large metal chopping blade into the medium work bowl of the Cuisinart® Food Processor. With the machine running, drop the garlic through the feed tube to chop. Add the onion, dry milk, parsley, basil, celery seed, salt and pepper and pulse to chop, about 8 to 10 pulses. Remove work bowl and reserve.

Insert the large metal chopping blade into the large work bowl. Add the pork and pulse 10 times, then run machine to finely chop, about 35 seconds.

Place olive oil in large skillet over medium heat. Once oil is heated, add the onion mixture to the skillet, cook until softened, about 5 minutes. Stir in the pork and cook until cooked through, about 10 to 15 minutes; reserve. Stir the breadcrumbs into meat mixture with eggs; combine well. Fill the peppers equally and place in prepared pan. Bake peppers in oven until soft and lightly browned, about 40 to 45 minutes.

Nutritional information per serving:

Calories 324 (42% from fat) | carb. 20g | pro. 27g | fat 15g | sat. fat 4g | chol. 120mg | sod. 631mg | calc. 81mg | fiber 3g

4	GARLIC CLOVES
1	LARGE RED ONION, CUT INTO 1-INCH PIECES
2	TABLESPOONS NONFAT DRY MILK
1	TEASPOON FRESH ITALIAN PARSLEY
1	TEASPOON DRIED BASIL
1	TEASPOON CELERY SEED
2	TEASPOONS KOSHER SALT
½	TEASPOON FRESHLY GROUND BLACK PEPPER
2½	POUNDS PORK SHOULDER, CUT INTO 1-INCH PIECES
3	TABLESPOONS OLIVE OIL
5	OUNCES (ABOUT 1¼ CUP) BREADCRUMBS, (SEE RECIPE PAGE 5)
2	LARGE EGGS
6	MEDIUM MULTI-COLORED PEPPERS, CORED WITH SEEDS REMOVED

VEGETABLE NAPOLEON

This vegetable side dish makes a beautiful presentation and will be sure to impress any crowd.



Makes 8 servings

⌚ Approximate preparation time: 20 minutes.

Preheat the Cuisinart® Griddler® in the open position to High.

Insert the slicing disc, adjusted to 6mm, into the large work bowl of the Cuisinart® Food Processor. Slice the eggplant, zucchini, onion, mushrooms and tomatoes into rounds.

Toss vegetables with the olive oil, salt and pepper.

Arrange the eggplant, zucchini and onions evenly spaced on both sides of the preheated Griddler®.

Grill 2 to 4 minutes per side. Add the mushrooms; grill about 1 minute per side. Reserve grilled vegetables on a platter and reduce the heat to Low. Grill the tomatoes, about 30 seconds per side.

On either a platter or eight individual plates, build the Napoleons in the following order: eggplant, onion, basil, goat cheese, tomato, mushroom, zucchini, finishing with another eggplant round.

*Try to select a medium-size eggplant that fits the feed tube.

Nutritional information per serving:

Calories 160 (72% from fat) | carb. 7g | pro. 4g | fat 13g | sat. fat 13g | chol. 5mg | sod. 350mg | calc. 35mg | fiber 3g

1	MEDIUM EGGPLANT*
1	MEDIUM ZUCCHINI
1	MEDIUM ONION
8	MEDIUM BABY PORTOBELLO MUSHROOMS
2	MEDIUM TOMATOES, RIPE BUT FIRM
1/3	CUP EXTRA VIRGIN OLIVE OIL
1	TEASPOON KOSHER SALT
1/2	TEASPOON FRESHLY GROUND BLACK PEPPER
8	LARGE BASIL LEAVES
3	OUNCES SOFT GOAT CHEESE

GINGER GLAZED CARROTS

A great recipe for getting kids of all ages to eat their vegetables!



2	OUNCES FRESH GINGER
3	POUNDS CARROTS
3	TABLESPOONS UNSALTED BUTTER
3/4	TEASPOON KOSHER SALT
1/4	TEASPOON FRESHLY GROUND PEPPER
1/2	CUP PURE MAPLE SYRUP
1	TABLESPOON ORANGE ZEST

Makes 6 cups, twelve 1/2-cup servings

⌚ Approximate preparation time: 30 minutes

Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor and process the ginger; remove work bowl and reserve. Insert the slicing disc, adjusted to 5mm, into the large work bowl and slice the carrots. Melt the butter in a large skillet placed over medium heat. Once butter is melted, add the ginger and sauté until soft, about 4 minutes. Add the carrots, salt, pepper, syrup and zest. Sauté for about 25 minutes, stirring carrots occasionally during cooking time. Once carrots are tender, remove with a slotted spoon. Continue to reduce liquid until it is a glaze-like consistency, about 3 to 5 minutes. Drizzle glaze over carrots and serve.

Nutritional information per serving (1/2 cup):

Calories 97 (30% from fat) | carb. 16g | pro. 1g | fat 3g | sat. fat 2g | chol. 8mg | sod. 169mg | calc. 37mg | fiber 3g

CRAB CAKES

A delicious treat that is easy to make for any occasion.



Makes twelve 3-ounce cakes

⌚ Approximate preparation time: 10 minutes plus

20 minutes cooking time

Look through crabmeat to make sure there are no shells; reserve in refrigerator. Preheat oven to 400°F. Coat a baking sheet with nonstick cooking spray.

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. With the machine running, drop the garlic through the small feed tube to chop. Add the pepper, green onions and parsley and pulse to coarsely chop, about 10 to 12 pulses.

Put the oil into a large skillet placed over medium heat. Cook chopped vegetables with salt and pepper until soft, about 5 to 7 minutes. Remove and reserve in a large mixing bowl.

Once vegetables have cooled slightly, add the crab, eggs, breadcumbs, mayonnaise, Worcestershire, Old Bay, Dijon and a dash or two of hot sauce if using to the mixing bowl. Mix thoroughly but carefully, so not to break up the crab too much. Form mixture into 2-inch round cakes.

Place on prepared baking sheet and bake until crabcakes are evenly golden, about 15 to 20 minutes. **TIP:** Substitute cooked fish fillet for the crab to make tasty fish cakes.

Nutritional information per serving (2 crab cakes):
 Calories 123 (33% from fat) | carb. 11g | pro. 11g | fat 5g | sat. fat 2g | chol. 77mg | sod. 912mg | calc. 54mg | fiber 1g

16	OUNCES LUMP CRABMEAT
1	GARLIC CLOVE
1	RED BELL PEPPER, ABOUT
7	OUNCES, CUT INTO
2-	2-INCH PIECES
3	GREEN ONIONS, CUT INTO
1	1-INCH PIECES
½	CUP PARSLEY
1	TEASPOON EXTRA VIRGIN
	OLIVE OIL
¼	TEASPOON KOSHER SALT
¼	TEASPOON FRESHLY GROUND
	PEPPER
2	LARGE EGGS, LIGHTLY BEATEN
1	CUP BASIC FRESH
	BREADCRUMBS (PAGE 5)
½	CUP MAYONNAISE
1	TEASPOON WORCESTERSHIRE
	SAUCE
1½	TEASPOONS OLD BAY
	SEASONING
2	TEASPOONS DIJON-STYLE
	MUSTARD
	HOT SAUCE, OPTIONAL

BRAISED VEAL SHANKS

A perfect, comforting dish for a cold winter evening.



Makes 6 servings

⌚ Approximate preparation time: 35 to 40 minutes plus 3 hours for cooking

Place olive oil in an ovenproof 6-quart casserole over medium heat. While oil is heating, season veal with salt and pepper, and dust lightly with flour, shaking off excess. Once oil is heated, add the veal shanks and cook for about 8 to 10 minutes on each side, until nicely browned. Remove and reserve.

While shanks are cooking, insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor. Add the parsley and process to finely chop, remove work bowl and reserve.

Insert the large metal chopping blade into the large work bowl. With the machine running drop the garlic through the feed tube to chop. Add the onions and leeks and pulse to chop, about 10 to 12 pulses, remove and reserve separately. Chop the carrots and celery by pulsing and add to the onion mixture. Preheat oven to 300°F.

Once the shanks are well browned, add the butter to the casserole. Once melted, stir in the chopped onions, leeks, carrots, celery, garlic, and thyme. Cook until onions are translucent and vegetables are slightly softened, about 5 to 8 minutes. While vegetables are cooking, add the plum tomatoes to the large work bowl and pulse to roughly chop. Stir the wine into the casserole and reduce completely. Add the chicken stock and let the liquid come to a strong simmer. Stir in chopped tomatoes, tomato paste and bay leaf and again bring mixture to a low simmer. Add the reserved veal shanks, nestling them in the tomato/vegetable mixture, being sure liquid comes halfway up the shanks. Place cover on casserole and place in oven. Cook until meat is completely tender and falling off the bone, about 3 hours.

Degrease the cooking liquid with a fat mop. (Or pour the liquid into a fat separator and allow the fat to rise to the top. Then pour the defatted liquid back into the cooked vegetables.) Stir in reserved chopped parsley. Taste, add remaining salt if necessary and adjust seasoning accordingly.

Serve with pasta, potatoes, or polenta.

Nutritional information per serving:
 Calories 607 (20% from fat) | carb. 20g | pro. 100g | fat 13g | sat. fat 4g | chol. 381mg | sod. 686mg | calc. 179mg | fiber 4g

3	TEASPOONS OLIVE OIL
6	VEAL SHANKS (ABOUT 4 TO 4½ POUNDS TOTAL), ABOUT 1¼ INCHES THICK, 3 TO 3½ INCHES IN DIAMETER, TIED WITH BUTCHER'S TWINE
¾	TEASPOON KOSHER SALT
¼	TEASPOON FRESHLY GROUND BLACK PEPPER
½	CUP UNBLEACHED, ALL-PURPOSE FLOUR
¼	CUP PARSLEY
4	GARLIC CLOVES
¾	POUND ONIONS, CUT INTO 1-INCH PIECES
2	LEEKS, WHITE PARTS ONLY, CLEANED WELL AND CUT INTO 1-INCH PIECES
2	MEDIUM CARROTS, CUT INTO 1-INCH PIECES
1	CELERY STALK, CUT INTO 1-INCH PIECES
1	TABLESPOON UNSALTED BUTTER
1	TEASPOON DRIED THYME
1	CAN PLUM TOMATOES, DRAINED AND ROUGHLY CHOPPED
¼	CUP DRY WHITE WINE
¼	CUP CHICKEN STOCK, NONFAT, LOW SODIUM
1	TABLESPOON TOMATO PASTE
1	BAY LEAF

CHICKEN POT PIE

The ultimate comfort food.



1	ROASTED CHICKEN, APPROXIMATELY 4 POUNDS, CHILLED AND CUT INTO 1-INCH CUBES
1	LARGE ONION, CUT INTO 1-INCH PIECES
2	MEDIUM CARROTS
2	TABLESPOONS UNSALTED BUTTER
1	LARGE WAXY POTATO
1	MEDIUM SWEET POTATO, PEELED
2	TABLESPOONS ALL-PURPOSE FLOUR
5	CUPS CHICKEN BROTH
½	TEASPOON KOSHER SALT
¼	TEASPOON FRESHLY GROUND BLACK PEPPER
½	CUP FROZEN PEAS
½	CUP FROZEN PEARL ONIONS
½	RECIPE BUTTERMILK BISCUITS (PAGE 58)
	NONSTICK COOKING SPRAY

⌚ Approximate preparation time: 1 hour plus 50 minutes for baking

Makes one 9 x 13-inch pan, about 12 servings

Insert the large metal chopping blade into the medium work bowl of the Cuisinart® Food Processor. Add the cubed chicken and pulse to roughly chop. Remove work bowl and reserve. Insert the large metal chopping blade into the large work bowl and add the onion. Pulse to chop, about 10 pulses. Replace the chopping blade with the slicing disc adjusted to 4mm and slice the carrots.

Melt the butter in a 6-quart saucepan placed over medium heat. Once the butter melts, add the chopped onion and sliced carrots and cook until soft, about 8 to 10 minutes.

While the onions and carrots are cooking, adjust the slicing disc to 6mm. Cut both potatoes into quarters horizontally. Arrange in feed tube horizontally and slice.

Stir the flour into the onion/carrot mixture and cook for about 3 minutes to eliminate any taste of flour. Slowly whisk in the chicken broth completely, bring the mixture to a boil, and then reduce heat to maintain a simmer. Stir in the white and sweet potatoes, salt and pepper and let simmer for about 20 to 25 minutes, until vegetables are tender and liquid has reduced some. Reduce heat to low and stir in the reserved chicken and frozen vegetables. Simmer for an additional 20 minutes, taste and adjust seasoning accordingly. Mixture should have a soupy consistency. Add more broth if necessary.

Preheat oven to 400°F and coat one 9 x 13-inch pan with nonstick cooking spray.

Pour filling into the prepared pan. Prepare the biscuit dough. Top pan with 12 biscuits.

Bake until biscuits are fully baked through and golden brown, about 35 to 40 minutes. Allow pot pies to rest for about 15 minutes before serving.

Nutritional information per serving:

Calories 449 (45% from fat) | carb. 34g | pro. 27g | fat 22g | sat. fat 10g | chol. 101mg | sod. 918mg | calc. 58mg | fiber 2g

SWEET POTATO AND BLACK BEAN EMPANADAS

These empanadas are delicious served with guacamole, salsa fresca, and sour cream.



Makes 35 empanadas



Approximate preparation time: 50 minutes, plus 15 minutes for cooking

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Put the flour, baking powder, sugar, and salt into the work bowl and process for 15 seconds to sift. Add the butter evenly over the dry ingredients and pulse until mixture resembles a coarse meal. Add the egg yolks and milk, and pulse until mixture forms a soft dough ball. Wrap dough ball in plastic and allow to rest while you prepare the filling. If not using right away, place wrapped dough in the refrigerator to use within 1 to 2 days.

Insert the large metal chopping blade into the medium work bowl. With the machine running, drop the garlic and jalapeño through the small feed tube to finely chop. Add the onion and pepper and pulse to chop. Remove work bowl and reserve.

Put the olive oil into a large sauté pan and place over medium heat. Once the oil shimmers across the pan, add the onions, peppers, garlic, and jalapeño. Sauté until vegetables are soft and fragrant, about 10 minutes.

While vegetables are cooking, replace the chopping blade with the 1-inch pieces. RED BELL PEPPER, CUT INTO 1-INCH PIECES. TABLESPOON OLIVE OIL. LARGE SWEET POTATO. TEASPOONS KOSHER SALT, DIVIDED.

CANS (EACH 20 OUNCES) BLACK BEANS. TEASPOONS CHILI POWDER. TEASPOON PAPRIKA. TEASPOON GROUND CUMIN. TEASPOON GROUND CINNAMON. TEASPOON FRESH LIME JUICE. CUP COOKED CORN. CUP VEGETABLE OIL FOR COOKING THE EMPANADA.

Assembling the empanadas: If dough has been refrigerated, allow it to come to room temperature before rolling. Roll the dough on a floured surface to ½-inch thick. Using a small plate, about 4 to 5 inches in diameter as a guide, cut circles into the dough. Fill each circle with about 2 tablespoons of filling. Fold the circle in half, enclosing the filling, leaving an inch space from the filling to the edge of the dough. To close the empanada, start with one end and fold the corner in towards the center of the circle, as if you were folding a dog-ear corner. Continue making overlapping folds, creating a crimped effect, in the same direction until you reach the opposite corner. Fold the last fold underneath the empanada to seal it.

Put the vegetable oil into the same sauté pan after cleaning. Heat oil over medium-high heat until ready to pan fry. Test oil by dropping a pea-sized piece of dough into the pan; if the oil sizzles immediately, the oil is ready. Cook 3 to 4 empanadas at a time, about 45 seconds to 1 minute per side, or until well browned and cooked through. Remove empanadas with tongs and drain on a paper towel-lined baking sheet. If desired, reserve empanadas in a 200°F oven until ready to serve.

Nutritional information per empanada:

Calories 170 (34% from fat) | carb. 23g | pro. 5g | fat 6g | sat. fat 3g | chol. 39mg | sod. 376mg | calc. 40mg | fiber 2g

CLASSIC MEATBALLS

A classic recipe to use for meatballs and meatloaf.



1	MEDIUM ONION (ABOUT 3 OUNCES) QUARTERED
1/2	CUP FRESH PARSLEY LEAVES
2	SLICES DAY-OLD FIRM BREAD, TORN INTO PIECES
1	POUND BONELESS CHUCK, CUT INTO 1-INCH PIECES
1	POUND BONELESS PORK, CUT INTO 1-INCH PIECES
1/4	CUP NONFAT DRY MILK
1 1/2	TEASPOONS KOSHER SALT
1/2	TEASPOON GROUND NUTMEG
1/4	TEASPOON DRIED THYME
2	LARGE EGGS
1/3	CUP COLD WATER

Makes approximately 32 meatballs

⌚ Approximate preparation time (meatballs): 10 minutes plus 25 minutes for cooking

⌚ Approximate preparation time (meatloaf): 10 minutes plus 90 minutes for cooking

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Put the onion, parsley, bread, meat, dry milk and spices into the work bowl; pulse 4 to 6 times and then process until finely chopped. Add the eggs and water and pulse until just combined; be careful not to overprocess.

Shape the mixture into balls, 2 tablespoons each.

Arrange them in a single layer in a baking dish and bake at 375°F for 25 minutes or simmer in tomato sauce until cooked through.

To make meatloaf: Pack the mixture into a 9 x 5 x 3-inch loaf pan and bake at 375°F for about 90 minutes, until the top is well browned and the internal temperature registers 160°F.

Nutritional information per serving (1 meatball):

Calories 78 (55% from fat) | carb. 2g | pro. 7g | fat 5g |

sat. fat 2g | chol. 31mg | sod. 125mg | calc. 20mg | fiber 0g

Nutritional information per serving (1 1-inch slice meatloaf):

Calories 376 (55% from fat) | carb. 10g | pro. 31g | fat 22g |

sat. fat 8g | chol. 151mg | sod. 601mg | calc. 95mg | fiber 1g

SPINACH RAVIOLI

Homemade ravioli definitely takes time to make, but it is certainly worth the effort.



Makes 30 ravioli!

Approximate preparation time: 60 minutes, including rolling

1	GARLIC CLOVE
1	TABLESPOON OLIVE OIL
1	BAG (10 OUNCES) FRESH SPINACH LEAVES
½	LEMON
5	OUNCES PARMESAN
½	POUND RICOTTA
½	TEASPOON KOSHER SALT
¼	TEASPOON FRESHLY GROUND NUTMEG
1	LARGE EGG
1	TEASPOON WATER
1	RECIPE PASTA DOUGH (PAGE 14)*
1	RECIPE SIMPLE TOMATO SAUCE (PAGE 10)*

Insert the reversible shredding disc on the fine shredding side into the large work bowl and process the Parmesan. Replace the shredding disc with the large metal chopping blade. Peel the zest off the lemon with a vegetable peeler, being careful not to include any of the bitter white pith. Add the zest to the cheese and pulse together, then process for about 20 seconds. Add the ricotta, salt and nutmeg to the work bowl and process for about 1 minute to combine well. Drain spinach/garlic mixture well and pulse into filling ingredients to fully incorporate.

Stir the egg together with one teaspoon of water and reserve for the egg wash.

Roll the pasta dough out thin, either with a pasta roller or by hand. After the dough is rolled into sheets, cut each sheet into an even amount of squares. Using a teaspoon, fill the centers of half the cut pasta squares and top with the remaining squares. Press down around the filling to seal and push out any air bubbles.

Bring a large pot of salted water to a boil and cook the ravioli in batches. Remove with a strainer.

Serve ravioli with the Simple Tomato Sauce (page 10) and freshly grated Parmesan.

*Freeze any leftover pasta dough to use at another time. Wrap well in plastic to freeze.

Nutritional information per serving (based on 6 servings):

Calories 340 (42% from fat) | carb. 29g | pro. 21g | fat 16g | sat. fat 8g | chol. 141mg | sod. 1192mg | calc. 417mg | fiber 2g

ROASTED PEPPER, CHÈVRE AND MOZZARELLA CALZONES

This versatile recipe can have many substitutes.



Makes 4 large or 8 small calzones, 8 servings

⌚ Approximate preparation time: 1 hour for the pizza dough, 25 minutes plus 30 minutes baking and resting time
 Preheat the oven to 400° F. Line a shallow baking sheet with foil.

Prepare the Pizza Dough and let rise.

Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor. Add the parsley and basil and pulse to chop, about 10 quick pulses. Remove work bowl and reserve.

Insert the slicing disc, adjusted to 5mm, into the medium work bowl of the Cuisinart® Food Processor. Use medium pressure to slice the red and yellow peppers. Remove and toss with the olive oil. Spread in a single layer on the baking sheet. Roast in the middle of the oven for about 25 to 20 minutes, until tender and beginning to brown. Transfer to a small bowl, toss with the balsamic vinegar and let cool.

Raise the oven temperature to 450° F. If using a baking stone, place it on the rack. Sprinkle a nonstick baking sheet (not "air-bake" type) or pizza peel with cornmeal. Insert the fine shredding disc into the large work bowl and shred the Parmesan. Reverse the shredding disc to the medium side and shred the mozzarella by using medium pressure.

Leave the cheeses in the work bowl. Replace the shredding disc with the large metal chopping blade. Sprinkle the chèvre and reserved herbs over the mozzarella. Pulse to combine, 12 to 15 times. Remove and refrigerate until ready to assemble the calzones. Divide the dough into 4 or 8 equal balls. Cover loosely with plastic wrap and let rest for 10 minutes. Lightly flour the work surface. Roll into rounds, 10-inches each in diameter for 4 balls and 6-inches in diameter for 8 balls. Spread the chèvre mixture over half the dough, leaving a 1-inch border. Use ½ cup for the larger calzones, ¼ cup for the smaller calzones. 2 tablespoons for the smaller calzones.

Brush the border of the dough lightly with water. Fold the dough over the filling and press firmly to seal the edges. Then make overlapping folds around the edges of the calzone. Use a serrated knife to make three 1-inch slashes on the top of each calzone for the steam to escape. Place on a cornmeal-dusted baker's peel and transfer to the preheated baking stone or on a cornmeal-dusted baking sheet and place in the hot oven. Bake for 20 to 25 minutes, until the dough is baked through and is a deep golden brown. Transfer to a rack to cool for 10 minutes before serving. Calzones may be served hot or at room temperature. Leftover calzones should be wrapped in foil or plastic wrap and refrigerated. Re-warm in a 375° F oven before serving; microwaving is not recommended.

Nutritional information per serving:

Calories 381 (36% from fat) | carb. 42g | pro. 19g | fat 15g | sat. fat 9g | chol. 40mg | sod. 539mg | calc. 224mg | fiber 2g

EGGPLANT PARMESAN

Every step of this recipe can be done in the food processor!



Makes 2 pans, 13 x 9 inches, 16 servings

⌚ Approximate preparation time: 10 to 15 minutes plus 20 minutes for roasting eggplant and 20 minutes for baking the assembled dish

Preheat oven to 400°F. Line two baking sheets with parchment paper and spray two 13 x 9-inch pans with nonstick cooking spray.

Insert the slicing disc, adjusted to 4 mm, into the large work bowl of the Cuisinart® Food Processor. Slice the

eggplant into rounds.

Put the flour, eggs, and breadcrumbs in shallow

individual containers. Dredge each slice of eggplant first in the flour, then in the eggs, and then in the

breadcrumbs. After dredging in each ingredient, tap the

eggplant to remove any excess. Drizzle the prepared

baking sheets with olive oil and arrange eggplant

in single layers on both sheets. Bake in oven for

20 minutes, flipping eggplant halfway through the

baking time.

While eggplant is baking, replace the slicing disc with

the fine shredding disc and shred the Parmesan.

Reverse the shredding disc to the medium side and

shred the mozzarella. Mix with a spatula to combine

the cheeses.

Remove the eggplant from the oven and reduce oven

temperature to 375°F. Place 1 cup of tomato sauce on

the bottom of each of two 13 x 9-inch pans. Layer the

eggplant equally in the pans. Spread each with an

additional ¾ to 1 cup of sauce and then distribute the

cheeses equally on top. Bake in the oven for 15 to 20

minutes until warmed through and cheese is melted

and golden.

Nutritional information per serving:

Calories 258 (45% from fat) | carb. 29g | pro. 11g | fat 15g | sat. fat 4g | chol. 92mg | sod. 353mg | calc. 142mg | fiber 5g

CLASSIC CREAMY CHICKEN SALAD

A delicious dish for a light lunch or dinner.



Makes 4 cups, eight ½-cup servings

⌚ Approximate preparation time: 5 to 10 minutes

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the onions and celery and pulse to finely chop, about 8 to 10 pulses. Add the chicken and pulse about 5 to 6 times to chop. Scrape the bowl and add the mayonnaise and seasonings; pulse to achieve desired consistency.

Nutritional information per serving (½ cup):

Calories 259 (38% from fat) | carb. 3g | pro. 36g | fat 11g | sat. fat 2g | chol. 103mg | sod. 492mg | calc. 25mg | fiber 0g

2	OUNCES RED ONION, CUT INTO 1-INCH PIECES
4	OUNCES CELERY, CUT INTO 1-INCH PIECES
2	POUNDS POACHED CHICKEN BREAST, CUT INTO 1-INCH PIECES
½	CUP LIGHT MAYONNAISE
¾	TEASPOON SEA SALT
½	TEASPOON FRESHLY GROUND BLACK PEPPER
⅛	TEASPOON PAPRIKA

SHREDDED CARROT SALAD WITH HONEY-GINGER DRESSING

Healthy, nutritious and delicious.



- 1 CUP WALNUT HALVES, SHELLS REMOVED
- 2 POUNDS CARROTS, PEELED, CUT INTO 2-INCH PIECES
- 1 OUNCE FRESH GINGER ROOT, PEELED, CUT INTO 1/2-INCH PIECES
- 1 1/2 CUPS PLAIN NONFAT YOGURT, DRAINED*
- 1/2 CUP FRESH MINT LEAVES
- 2 TABLESPOONS HONEY
- 1 CUP GOLDEN RAISINS

Makes sixteen 1/2-cup servings
 ⌚ Approximate preparation time: 20 minutes, plus 8 hours (or overnight) to drain yogurt

Preheat oven to 350°F. Put the walnut halves in a baking pan and toast until golden brown and fragrant, about 8 to 10 minutes. Allow to cool slightly. Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor and pulse to coarsely chop nuts, about 5 to 6 times. Remove work bowl and reserve. Insert the reversible shredding disc assembly on the medium side into the medium work bowl. Place the carrots in the large feed tube horizontally and shred using medium pressure. Remove work bowl and reserve. Insert the large metal chopping blade into the large work bowl. Process the ginger root until finely chopped, about 5 to 10 seconds. Scrape bowl. Add the yogurt, mint and honey. Process to combine, about 10 seconds. Scrape bowl and process an additional 5 seconds. Add shredded carrots and combine. Add raisins and gently mix. Serve chilled on a bed of lettuce.

*To drain yogurt: Line a sieve with a double layer of cheesecloth or a paper coffee filter and place over a bowl. Put yogurt in sieve; cover and refrigerate at least 8 hours or overnight. You may need to drain water from bowl occasionally. Refrigerate thickened yogurt in an airtight container for up to one week.

Nutritional information per serving:
 Calories 137 (33% from fat) | carb. 19g | pro. 4g | fat 5g | sat. fat 0g | chol. 0mg | sod. 39mg | calc. 65mg | fiber 3g

CLASSIC COLESLAW

The Cuisinart® Food Processor makes the preparation of this picnic favorite a breeze.



1	HEAD GREEN CABBAGE, CORED AND QUARTERED
1/2	HEAD RED CABBAGE, CORED AND HALVED
1	POUND CARROTS
1	FENNEL BULB
2 1/2	TEASPOONS KOSHER SALT
1	CUP MAYONNAISE
3/4	TEASPOON FRESHLY GROUND BLACK PEPPER
1/2	TEASPOON GRANULATED SUGAR

Makes 12 cups

⌚ Approximate preparation time: 5 to 10 minutes, plus 1 hour for resting time

Insert the slicing disc adjusted to 4mm into the large work bowl of the Cuisinart® Food Processor and slice both cabbages. Remove and place in a large mixing bowl. Replace the slicing disc with the reversible shredding disc on the medium shredding side and shred the carrots and fennel. Toss well with the cabbage and the salt. Let vegetables sit for 1 hour and then squeeze out any moisture and drain. Toss with remaining ingredients. Taste and adjust seasoning accordingly.

Nutritional information per serving (1 cup):

Calories 177 (74% from fat) | carb. 10g | pro. 2g | fat 15g | sat. fat 2g | chol. 7mg | sod. 597mg | calc. 65mg | fiber 4g

CHOPPED SALAD

This delicious, garden-fresh salad is always a big hit – even among non-salad eaters!



Makes 12 cups

⌚ Approximate preparation time: 20 to 25 minutes, including vinaigrette

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the celery, carrots, onion, parsley and scallions and pulse to chop, about 10 pulses. Remove and place vegetables into a large mixing bowl. Add the cucumber to the work bowl and pulse to roughly chop, 5 pulses, and add to mixing bowl. Roughly chop the tomatoes by pulsing them with 5 pulses and add to the mixing bowl with the cucumber (about 12 ounces), cut into 1-inch pieces. SCALLIONS, TRIMMED AND CUT INTO 1-INCH PIECES 8 CUP FLAT-LEAF PARSLEY 1 1-INCH PIECES 1 RED ONION, CUT INTO 1-INCH PIECES 1 MEDIUM CARROT (ABOUT 4 OUNCES), CUT INTO 1-INCH PIECES 3 CELERY STALKS, CUT INTO 1-INCH PIECES 3

CELERY STALKS, CUT INTO 1-INCH PIECES	3
MEDIUM CARROT (ABOUT 4 OUNCES), CUT INTO 1-INCH PIECES	3
RED ONION, CUT INTO 1-INCH PIECES	1
CUP FLAT-LEAF PARSLEY	1
SCALLIONS, TRIMMED AND CUT INTO 1-INCH PIECES	8
CUCUMBER (ABOUT 12 OUNCES), CUT INTO 1-INCH PIECES	1
POUND RIPE TOMATOES, CUT INTO 1-INCH PIECES	1
CUPS CORN, FRESH OR FROZEN (THAWED)	2
CAN (19 OUNCES) CHICKPEAS	1
TEASPOON KOSHER SALT	¾
TEASPOON FRESHLY GROUND BLACK PEPPER	½
CUP HERBED VINAIGRETTE (SEE PAGE 8)	¼

Nutritional information per serving (1 cup):
 Calories 140 (28% from fat) | carb. 23g | pro. 5g | fat 5g | sat. fat 1g | chol. 0mg | sod. 342mg | calc. 53mg | fiber 5g

accordingly. Serve immediately. Taste and adjust seasoning salt, pepper and vinaigrette. Toss all ingredients together with corn and chickpeas.

FRENCH ONION SOUP

Homemade veal stock really adds to the flavor of the rich soup. But if you have a store-bought stock, make sure that it is a high-quality brand.



Makes 20 servings

⌚ Approximate preparation time: About ¾ hours, including cooking time

Insert the slicing disc assembly adjusted to 4mm into the large work bowl of the Cuisinart® Food Processor and slice the onions.

Melt the butter in an eight-quart stockpot placed over medium-low heat. Once the butter has melted, add the onions and ¼ teaspoon of both the salt and pepper. Let the onions cook until deeply caramelized, about 1½ hours.

While the onions are cooking, replace the slicing disc with the reversible shredding disc on the medium shredding side to shred the Gruyère; reserve in the bowl. Once onions have cooked, stir in the flour and cook for about 1 to 2 minutes. Add the stock, thyme and bay leaves. Increase the temperature to medium-high and bring the mixture to a simmer. Add the sherry and return to a simmer. Reduce the temperature to low and let cook for 50 minutes. Stir in remaining salt and pepper. Taste and adjust seasoning accordingly.

While soup is cooking, lightly toast the baguette slices under a broiler; reserve. Once soup is ready, remove bay leaves and thyme sprigs and ladle soup into individual, ovenproof crocks; place the bread slices over soup and top with the reserved Gruyère. Broil until the cheese is completely melted and browned.

Serve immediately.

Nutritional information per serving (1 cup):
 Calories 311 (53% from fat) | carb. 21g | pro. 13g | fat 19g | sat. fat 11g | chol. 54mg | sod. 806mg | calc. 318mg | fiber 2g

4	POUNDS YELLOW ONIONS, PEELED
1	CUP (½ POUND; 2 STICKS) UNSALTED BUTTER
2	TEASPOONS KOSHER SALT, DIVIDED
1	TEASPOON FRESHLY GROUND BLACK PEPPER, DIVIDED
20	OUNCES GRUYÈRE CHEESE
2	TABLESPOONS UNBLEACHED, ALL-PURPOSE FLOUR
3	QUARTS BEEF OR VEAL STOCK
2	SPRIGS FRESH THYME
2	BAY LEAVES
2	CUPS DRY SHERRY
1	BAGUETTE, CUT INTO ½-INCH SLICES

ROASTED BUTTERNUT SQUASH SOUP

A hearty, warming soup for a winter evening.



Makes about 12 cups

⌚ **Approximate preparation time:** 20 minutes plus 45 minutes for roasting squash and 20 minutes to simmer soup

Preheat oven to 375°F.

Place squash in a shallow roasting pan. Drizzle olive oil over flesh and into the pan. Turn squash flesh down. Bake until squash is tender, about 45 minutes.

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the onions and pulse to chop, about 8 to 10 pulses.

Melt the butter in a 6-quart saucepan over medium heat. Once the butter has melted, add the onions and ¼ teaspoon of salt. Sauté 5 to 7 minutes, or until the onions are softened. Stir in the brown sugar; sauté for an additional 10 minutes. Add the ginger; sauté until tender and aromatic, about 6 to 8 minutes.

Add stock, roasted squash, nutmeg, and remaining salt and pepper to the pot. Cover; bring to a slight boil.

Once boiling, uncover and let simmer for 15 to 20 minutes. Strain the soup, reserving the liquid. Place the solids into the large work bowl with the large metal chopping blade and puree until completely smooth, about 1 minute.

With the machine running, add reserved liquid through the feed tube until desired consistency is achieved. Taste and adjust seasoning accordingly.

Nutritional information per serving (1 cup):

Calories 200 (60% from fat) | carb. 19g | pro. 2g | fat 14g | sat. fat 4g | chol. 10mg | calc. 470mg | calc. 69mg | fiber 1g

5	POUNDS BUTTERNUT SQUASH, HALVED AND SEEDS REMOVED (ABOUT TWO 2-POUND SQUASH)
1	TABLESPOON EXTRA VIRGIN OLIVE OIL
2	MEDIUM-LARGE ONIONS, CUT INTO 1-INCH PIECES
4	TABLESPOONS (½ STICK) UNSALTED BUTTER
2½	TEASPOONS KOSHER SALT, DIVIDED
1	TABLESPOON LIGHT OR DARK BROWN SUGAR
¼	CUP FINELY CHOPPED FRESH GINGER
2	QUARTS VEGETABLE STOCK
1½	TEASPOONS GROUND NUTMEG
¾	TEASPOON FRESHLY GROUND BLACK PEPPER
½	TEASPOON FRESH THYME

TOMATO SOUP

The ultimate comfort soup, our recipe takes it to the next level with its smoky bacon flavor.



Makes about 8 cups

⌚ Approximate preparation time: 30 minutes plus 20 minutes to simmer

Put bacon into a 6-quart saucepan and place over medium heat. Sauté until bacon is cooked through, about 10 to 15 minutes, and add the grape tomatoes to the pan. Cook until tomatoes are bursting, about 10 minutes. Remove and reserve the tomatoes and the bacon separately.

While the bacon and tomatoes are cooking, insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the onion and pulse to chop, about 10 pulses. Add the carrots and celery to chop, about 10 pulses.

Add the onions to the saucepan with the bacon fat and sauté 5 to 7 minutes, or until the onions are softened. Stir in the carrots and celery; sauté for 6 to 8 minutes, until tender. Stir in flour; cook for an additional minute. Add tomatoes, with their juices, sun-dried tomatoes, reserved grape tomatoes, baking soda, stock and spices. Cover; bring to a slight boil. Reduce heat and uncover; let simmer about 20 minutes.

Carefully process soup until completely pureed. Return to saucepan to heat through. Add reserved bacon. Taste and adjust seasoning accordingly.

Nutritional information per serving (1 cup):
 Calories 160 (55% from fat) | carb. 16g | pro. 3g | fat 10g | sat. fat 5g | chol. 15mg | sod. 870mg | calc. 94mg | fiber 3g

8	OUNCES THICK-CUT BACON, CUT INTO SMALL DICE
6	OUNCES GRAPE TOMATOES
1	MEDIUM ONION, CUT INTO 1-INCH PIECES
2	MEDIUM CARROTS, CUT INTO 1-INCH PIECES
1	CELERY STALK, CUT INTO 1-INCH PIECES
3	TABLESPOONS UNBLEACHED, ALL-PURPOSE FLOUR
1½	TEASPOONS DRIED BASIL
¾	TEASPOON DRIED MARJORAM
5	CUPS WHOLE PLUM TOMATOES IN PURÉE (FROM ABOUT 1½ 28-OUNCE CANS)
3	WHOLE SUN-DRIED TOMATOES
	PINCH BAKING SODA
3½	CUPS VEGETABLE STOCK
1½	TEASPOONS KOSHER SALT
¾	TEASPOON FRESHLY GROUND BLACK PEPPER

LIGHTENED BROCCOLI AND POTATO SOUP

This soup is a delicious and healthy substitute for other cream soups.



Makes about 10 cups

⌚ Approximate preparation time: 25 to 30 minutes

4	OUNCES CHEDDAR
2	GARLIC CLOVES
1	SMALL ONION, CUT INTO 1-INCH PIECES
2	TABLESPOONS EXTRA VIRGIN OLIVE OIL
½	TABLESPOON SEA OR KOSHER SALT, DIVIDED
1	TEASPOON FRESHLY GROUND BLACK PEPPER, DIVIDED
1	POUND POTATOES
2	POUNDS BROCCOLI, STEMS PEELLED AND FLORETS SEPARATED
2½	CUPS SHERRY
1	QUART VEGETABLE STOCK
¾	TEASPOON LEMON ZEST

Insert the reversible shredding side into the medium work bowl of the Cuisinart® Food Processor and shred the cheese. Remove work bowl and reserve. Insert the large metal chopping blade into the large work bowl. With the machine running, drop the garlic cloves through the small feed tube to finely chop. Add the onion to the work bowl and pulse to chop, about 10 pulses. Heat the olive oil in a large sauté pan over low heat. Add the garlic and onion, with a pinch each of salt and pepper. Sauté until softened, about 8 to 10 minutes. While vegetables are cooking, insert the adjustable slicing disc assembly, adjusted to the 4mm setting, into the large work bowl. Slice the potatoes and the broccoli stems. Raise the heat to medium and add the potatoes, broccoli stems and a pinch each of the salt and pepper; sauté 2 to 3 minutes, and then add the sherry. Let the sherry cook down until almost evaporated. Add the stock and bring to a boil. Reduce heat to medium-low and stir in the florets, lemon zest, ½ cup of Cheddar, and remaining salt and pepper. Simmer until vegetables are tender. Strain the soup, reserving the liquid. Place the solids into the large work bowl with the large chopping blade and purée until completely smooth, about 1 minute. With the machine running, add reserved liquid through the feed tube until desired consistency is achieved. Add remaining Cheddar. Taste and adjust seasoning accordingly.

TIP: This soup is very thick, so add more stock if a thinner consistency is desired.

Nutritional information per serving (1 cup):

Calories 140 (39% from fat) | carb. 17g | pro. 5g | fat 7g | sat. fat 2g | chol. 5mg | sod. 680mg | calc. 71mg | fiber 4g

GAZPACHO

This delicious soup is perfect all summer long.



2	POUNDS RIPE TOMATOES ON THE VINE, CUT INTO 1-INCH PIECES, DIVIDED
12	OUNCES ENGLISH CUCUMBER, CUT INTO 1-INCH PIECES, DIVIDED
2	YELLOW PEPPERS, CUT INTO 1-INCH PIECES, DIVIDED
1	LARGE RED ONION, CUT INTO 1-INCH PIECES, DIVIDED
4	CUPS GRAPE TOMATOES
3	GARLIC CLOVES
1	JALAPEÑO PEPPER, SEEDED AND CUT INTO 1-INCH PIECES
½	CUP FRESH CILANTRO
¾	TEASPOON PAPRIKA
⅓	CUP SHERRY VINEGAR
2	SLICES WHITE BREAD
1	TEASPOON GROUND CUMIN
2	TEASPOONS KOSHER SALT
1	TEASPOON FRESHLY GROUND BLACK PEPPER
½	TABLESPOON GRANULATED SUGAR
⅔	CUP EXTRA VIRGIN OLIVE OIL

Makes 8 cups

⌚ Approximate preparation time: 10 to 15 minutes

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the remaining tomatoes, cucumber, yellow pepper, onion, grape tomatoes, garlic, jalapeño, and cilantro to the work bowl. Pulse to chop, about 25 pulses. Add the paprika, sherry vinegar, bread, cumin, salt, pepper and sugar. Process ingredients for 2 minutes; add the olive oil during the last 10 seconds through the small feed tube. Remove the soup base and place through a fine mesh strainer to strain; continue to press juice through the strainer, using a spatula or the bottom of a ladle, until the mixture is very dry.

Pulse reserved vegetables to 8 times to roughly chop. Add chopped vegetables to the strained broth. Taste and adjust seasonings accordingly; serve.

Nutritional information per serving (1 cup):
 Calories 172 (64% from fat) | carb. 14g | pro. 2g | fat 13g | sat. fat 2g | chol. 0mg | sod. 407mg | calc. 31mg | fiber 2g

CARAMELIZED ONION, STEAK AND GRUYÈRE QUESADILLAS

Enjoy these grown-up quesadillas at your next cocktail party. Serve with salsa, guacamole and sour cream for dipping.



Makes 32 servings

⌚ Approximate preparation time: 1 hour

3	POUNDS YELLOW ONIONS
½	CUP (1 STICK) UNSALTED BUTTER
¼	TEASPOON KOSHER SALT
¼	TEASPOON FRESHLY GROUND BLACK PEPPER
8	OUNCES GRUYÈRE CHEESE
1½	POUNDS SIRLOIN STEAK
16	8-INCH FLOUR TORTILLAS

low heat for about 1 hour, until onions are completely soft and caramel in color.

While onions are caramelizing, replace the slicing disc with the reversible shredding disc on the medium shredding side and process the Gruyère.

Gill or pan-roast the steaks until rare to medium-rare (steaks will continue to cook in the quesadillas). Allow steaks to cool and then thinly slice.

To assemble: evenly place ¼ cup of onions on a tortilla and top with 4 to 5 slices of steak, ⅓ cup of shredded cheese and then top with another tortilla. Repeat with remaining ingredients.

Preheat the Cuisinart® Griddler®, fitted with the griddle plates in the closed position, to 375°F. Brush the top and bottom tortillas lightly with oil and grill until the cheese is melted and the tortillas are golden and crisp, about 3 minutes.

Quesadillas can also be prepared in a 375°F oven, baked on parchment lined baking trays.

To serve: Cut quesadillas into quarters and serve with guacamole and sour cream.

Note: The flavor of the caramelized onions is well-worth the time it takes to prepare them.

Nutritional information per ¼ quesadilla:

Calories 166 (44% from fat) | carb. 15g | pro. 8g | fat 8g | sat. fat 4g | chol. 28mg | sod. 208 mg | calc. 112mg | fiber 0g

SPINACH, FETA AND ARTICHOKE STUFFED MUSHROOMS

A variation of the quintessential hors d'oeuvre.



Makes about 60 stuffed mushrooms

⌚ Approximate preparation time: 30 to 40 minutes, plus 30 minutes baking and cooling

Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor and process the bread and Asiago for about 45 seconds until finely chopped. Add the pine nuts and pulse about 5 times to coarsely chop. Remove and reserve. Add the artichokes to the small work bowl and pulse to chop, about 10 to 15 times. Add to the reserved breadcrumb mixture.

Insert the large metal chopping blade into the large work bowl. With the machine running, drop the garlic and shallot through the feed tube to process. Scrape the sides of the bowl and add the spinach, about 4 ounces at a time, and pulse 12 to 15 times after each addition to chop. Add the herbes de Provence, feta and cream cheese and process for 20 seconds to incorporate. Add the reserved breadcrumb mixture and pulse about 15 times to incorporate. Transfer to a bowl. The stuffing may be made up to 2 days ahead.

Rinse and dry the mushrooms thoroughly. Remove the stems and discard or reserve for another use. Preheat oven to 425°F. Stuff each mushroom with a tablespoon of the spinach mixture. Arrange the stuffed mushrooms in a shallow baking dish that has been lightly coated with olive oil; do not crowd. The mushrooms may be stuffed up to 8 hours ahead. If making in advance, cover and refrigerate. Do not freeze.

Bake the mushrooms for 20 to 25 minutes. Allow to rest for 5 minutes before serving.

*Cremini mushrooms are a darker version of the white button mushroom and have a more intense flavor. When grown to large size (4 to 5-inches in diameter), they become the popular Portobello mushrooms. In some markets, cremini mushrooms may be labeled “Baby Bellas.”

TIP: This recipe is simple to cut in half if a smaller amount of mushrooms is desired.

Nutritional information per piece:

Calories 93 (62% from fat) | carb. 6g | pro. 3g | fat 6.5g | sat. fat 2g | chol. 6mg | sod. 117mg | calc. 74mg | fiber 1g

1½	OUNCES FRENCH BREAD, CUT INTO ½-INCH PIECES
1	OUNCE ASIAGO CHEESE
½	CUP LIGHTLY TOASTED PINE NUTS OR WALNUTS
1	CAN (15 OUNCES) ARTICHOKE HEARTS, WELL DRAINED, GENTLY SQUEEZED IN PAPER TOWELING TO REMOVE EXCESS MOISTURE
2	SMALL GARLIC CLOVES
1	SHALLOT, ABOUT 1 OUNCE, PEELED
16	OUNCES FRESH SPINACH, WELL WASHED AND DRIED, TOUGH STEMS REMOVED
1	TEASPOON HERBES DE PROVENCE
4	OUNCES FETA CHEESE, SLIGHTLY CRUMBLED
4	OUNCES CREAM CHEESE (REGULAR, NOT LOW-OR NON-FAT), CUT INTO 1-INCH PIECES
60	1½-INCH WHITE BUTTON OR CREMINI MUSHROOMS*

CLASSIC BRUSCHETTA

Classic and delicious.



Makes 50 bruschette

⌚ Approximate preparation time: 15 to 20 minutes,

including toasting and assembly time

Insert the large metal chopping blade into the large

work bowl of the Cuisinart® Food Processor and process

the whole garlic cloves until finely chopped. Add the

basil to the work bowl and pulse 5 to 6 times to roughly

chop. Add the tomatoes and pulse to roughly chop.

Strain mixture; put into a large mixing bowl and toss

with the salt, pepper, oil and lemon juice. Taste and

adjust seasoning accordingly.

Preheat oven to 400°F.

Rub the bread slices with the smashed garlic and place

on a baking sheet. Bake in oven to toast, about

5 minutes.

Spoon ½ to 1 tablespoon of topping on each toasted

slice and serve immediately.

Nutritional information per bruschetta:

Calories 80 (19% from fat) | carb. 14g | pro. 2g | fat 2g |

sat. fat 0g | chol. 0mg | sod. 176mg | calc. 23mg | fiber 1g

6	6	GARLIC CLOVES
2	2	CUPS FRESH BASIL
6	6	CUPS TOMATOES, CUT INTO 1-INCH PIECES
½ TO ¾	¼	TEASPOON KOSHER SALT
¼	¼	TEASPOON FRESHLY GROUND BLACK PEPPER
3	3	TABLESPOONS OLIVE OIL
1	1	TABLESPOON FRESH LEMON JUICE
1	1	BAGUETTE, CUT INTO ½-INCH SLICES
2	2	SMASHED GARLIC CLOVES

THREE TOMATO SALSA

Serve warm tortilla chips alongside this fresh and tangy salsa.



- 1/2 BUNCH FRESH CILANTRO
- 1/2 LARGE VIDALIA ONION, CUT INTO 1-INCH PIECES
- 1 GARLIC CLOVE
- 1 SMALL JALAPEÑO PEPPER, SEEDED
- 2 TEASPOONS SEA SALT
- 1/2 POUND RIPE PLUM TOMATOES, CUT INTO 1-INCH PIECES
- 1/2 POUND GREEN, HOthouse TOMATOES, CUT INTO 1-INCH PIECES
- 1/2 POUND YELLOW TOMATOES, CUT INTO 1-INCH PIECES
- 1 TEASPOON FRESH LIME JUICE

Makes 3 cups

⌚ Approximate preparation time: 10 minutes

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Put half of the cilantro, half of the onion, garlic cloves, jalapeños, 1 teaspoon of salt and half the tomatoes into the work bowl and pulse to chop to desired consistency, about 8 to 10 quick pulses; repeat with the remaining half. Combine the two batches in a large bowl and stir in the lime juice. Taste and adjust seasoning accordingly. For better consistency, drain each batch in a strainer to remove excess liquid.

Serve with your favorite tortilla chips.

TIP: Salsa can be processed in one batch. However, a better consistency is achieved by processing the tomatoes in two batches.

Nutritional information per serving (1/4 cup):

Calories 13 (9% from fat) | carb. 3g | pro. 1g | fat 0g | sat. fat 0g | chol. 0mg | sod. 209mg | calc. 7mg | fiber 1g

HUMMUS

The food processor is a perfect tool for a creamy hummus.



Makes 4 cups

⌚ Approximate preparation time: 10 minutes

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Process the parsley, lemon zest, salt, and garlic together, about 6 seconds. Scrape bowl and repeat. Add remaining ingredients and process until smooth, about 1 minute. Scrape bowl and process again to fully incorporate all ingredients.

Nutritional information per serving (2 tablespoons):

Calories 55 (49% from fat) | carb. 5g | pro. 2g | fat 3g | sat. fat 0g | chol. 0mg | sod. 163mg | calc. 13mg | fiber 1g

1/2	CUP FRESH ITALIAN PARSLEY LEAVES
1	TEASPOON LEMON ZEST
1	TEASPOON KOSHER SALT
1 TO 2	GARLIC CLOVES
4	CANS (15 1/2 OUNCES EACH) CHICKPEAS, DRAINED
1/4	CUP TAHINI
1/4	CUP FRESH LEMON JUICE
1/3	CUP WATER
1	TEASPOON GROUND CUMIN
1/4	CUP EXTRA VIRGIN OLIVE OIL

CHUNKY GUACAMOLE

Make our fresh guacamole for the Sunday game or serve alongside quesadillas for a fun dinner night.



Makes 6 cups

⌚ Approximate preparation time: 10 minutes

- 2 GARLIC CLOVES
- 1 JALAPEÑO PEPPER, SEEDED, CUT INTO 1-INCH PIECES
- ½ MEDIUM ONION, CUT INTO 1-INCH PIECES
- 2 TABLESPOONS FRESH CILANTRO CUP GRAPE TOMATOES
- ½ RIFE AVOCADOS, HALVED, PITS REMOVED
- 2 TO 3 TABLESPOONS FRESH LIME JUICE
- 1 TEASPOON KOSHER SALT

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. With the machine running, drop the garlic through the small feed tube to finely chop. Add jalapeño to work bowl and pulse 5 times to chop. Add the onion and pulse 4 times to chop. Add the cilantro and pulse 3 times to chop. Add the tomatoes and pulse 3 times to chop. Scoop out the insides of the avocados directly into work bowl and add the lime juice and salt. Pulse until desired consistency is achieved, about 10 to 12 pulses.

Nutritional information per serving (¼ cup):

Calories 76 (73% from fat) | carb. 5g | pro. 1g | fat 7g | sat. fat 1g | chol. 0mg | sod. 104mg | calc. 8mg | fiber 3g

ARTICHOKE AND HERB YOGURT DIP

A delicious lowfat dip for cruditées or chips.



1	OUNCE PARMESAN, CUT INTO 1/2-INCH CUBES
2	TABLESPOONS FRESH MINT
1/4	CUP FRESH BASIL
1/4	CUP FRESH PARSLEY
2	JARS (12 OUNCES) ARTICHOKE HEARTS
16	OUNCES PLAIN LOW-FAT YOGURT
1/2	TEASPOON LEMON ZEST
1/2	TEASPOON FRESHLY GROUND BLACK PEPPER
1/4	TEASPOON KOSHER SALT
1/8	TEASPOON FRESHLY GROUND NUTMEG

Makes 4 cups

⌚ Approximate preparation time: 6 minutes, plus optional 2 hours for resting

Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor. Process the Parmesan until finely chopped; remove work bowl and reserve. Add the fresh herbs to the work bowl; pulse to chop, about 5 pulses. Add remaining ingredients, including reserved Parmesan; pulse 5 times to combine, and then process until all ingredients are incorporated. Allow dip to rest at least 2 hours in refrigerator for flavors to develop. Remove from refrigerator 1/2 hour before serving.

Nutritional information per serving (1/4 cup):

Calories 41 (52% from fat) | carb. 3g | pro. 2g | fat 2g | sat. fat 1g | chol. 2mg | sod. 115mg | calc. 73mg | fiber 0g

BUCKWHEAT CRÊPES WITH SPINACH AND GOAT CHEESE

This brunch dish is absolutely delicious served with hollandaise sauce.



Makes 6 servings

⌚ Approximate preparation time: 10 minutes plus 35 minutes for cooking

BUCKWHEAT CRÊPES:

¾ CUPS BUCKWHEAT FLOUR

¼ CUP UNBLEACHED,

ALL-PURPOSE FLOUR

½ TEASPOON KOSHER SALT

3 LARGE EGGS

1¼ CUPS WHOLE MILK

3 TABLESPOONS UNSALTED

FILLING:

½ RED ONION, CUT INTO

2 TABLESPOONS OLIVE OIL

20 OUNCES BABY SPINACH

1 TEASPOON KOSHER SALT

½ TEASPOON FRESHLY GROUND

BLACK PEPPER

1 TEASPOON UNSALTED BUTTER

6 LARGE EGGS

4 OUNCES SOFT GOAT CHEESE

1 RECIPE FOR HOLLANDAISE

SAUCE (PAGE 12)

Sift the flours together in a small bowl.

Insert the large metal chopping blade into the medium work bowl of the Cuisinart® Food Processor. With the machine running, add the eggs through the feed tube. Add the flours

and salt and process until just combined. With the machine running, add the milk and melted butter together through the

feed tube and process until homogeneous. Transfer mixture to a container, cover and refrigerate for 2 hours or overnight.

Insert the small metal chopping blade into the small work bowl and pulse the onions to chop, about 5 times. Put the oil into a

large skillet and place over medium heat. Once the oil shimmers across the pan, add the onion and sauté until

softened, about 3 minutes. Add the spinach a handful at a time, along with the salt and pepper, and sauté until bright

and wilted, about 9 minutes total. Reserve filling. Poach the eggs: Pour water with 1 tablespoon of white vinegar

per every 4 quarts into a large saucepan. Place over high heat and bring to a strong simmer. Carefully add eggs by cracking

over the water – use a spatula to separate the eggs. Cook until desired doneness. Transfer with slotted spoon to ice water to

stop cooking. Reserve.

Prepare the crêpes: Place an 8-inch skillet over medium heat and preheat for 5 minutes. Once the pan is heated, add the

butter. Once melted, wipe the butter around the pan with a paper towel. Add a scant ¼ cup of batter to the preheated pan. Working very

quickly, move the batter around so it just coats the bottom. You want the pan to be coated thinly and evenly. After about 1 minute, when the crêpe is set

and lightly browned, flip the crêpe using a heatproof spatula, and cook for an additional minute. Reserve on a plate. Continue with the remaining batter,

stacking the crêpes as you go. When all of the crêpes are prepared, cover plate with foil – to keep crêpes

warm, place plate over a skillet containing some water over medium-low heat. To serve crêpes:

Bring a small pot of water to a simmer to reheat poached eggs. Each crêpe should be filled with ¼ cup of the spinach filling and

½ tablespoon of goat cheese. Fold each crêpe in half and lay one partially on top of the other. Place the two crêpes on each plate and top with a reheated poached egg.

Serve with Hollandaise Sauce (page 12) on the side.

Nutritional information per serving:

Calories 398 (24% from fat) | carb. 62g | pro. 16g | fat 11g | sat. fat 4g | chol. 46mg | sod. 607mg | calc. 98mg | fiber 4g

LEEK, SAUSAGE AND FONTINA QUICHE

A perfect dish for Sunday brunch.



Makes 12 servings



⌚ Approximate preparation time: 20 minutes plus 40 minutes for baking

1 RECIPE PÂTE BRIÉE (PAGE 16)

FILLING:

1 GARLIC CLOVE

1 SMALL LEEK, WHITE AND LIGHT GREEN PARTS ONLY, CUT INTO ½-INCH PIECES

6 OUNCES PRECOOKED CHICKEN APPLE SAUSAGE, CUT INTO SMALL DICE

1 TABLESPOON UNSALTED BUTTER

¼ TEASPOON FRESHLY GROUND BLACK PEPPER, DIVIDED

2 OUNCES FONTINA CHEESE

¾ CUP WHOLE MILK

¾ CUP HEAVY CREAM

2 LARGE EGGS

2 LARGE EGG YOLKS

¼ TEASPOON KOSHER SALT

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Prepare Pâte Briée according to recipe on page 16.

While dough is chilling, preheat oven to 350°F.

Roll out one dough disc* to ¾-inch thick to fit a 9-inch tart pan. Fit the dough into the pan. Chill in refrigerator for about 30 minutes.

While dough is chilling, preheat oven to 350°F.

Using a fork, prick the dough evenly all over but make sure not to go entirely through the dough. Line the shell with parchment and weigh down with dried beans or rice. Bake in oven for 25 minutes, or until the dough underneath the parchment is no longer wet. Remove the beans/rice and parchment and continue baking until the shell is golden brown, about an additional 10 minutes. Remove and reserve.

While the quiche shell is baking, insert the small metal chopping blade into the small work bowl. Process the garlic until finely chopped. Add the leeks and pulse to chop, about 6 pulses.

Place a skillet over medium heat and add the sausage; cook for about 3 minutes. Add the butter, garlic, leeks and a pinch of pepper. Stir over medium-low heat until vegetables are soft, about 2 to 3 minutes.

Place the reversible shredding disc on the medium shredding side into the medium work bowl and shred the fontina. Remove and reserve. Replace the shredding disc with the large metal chopping blade and add the milk, cream, eggs, yolks, salt, remaining pepper and half of the shredded fontina. Process to combine all ingredients, about 10 seconds.

To assemble the quiche: spread the sausage and leeks evenly along the bottom of the baked tart shell. Pour the egg mixture over the vegetables and scatter the remaining fontina on the top. Bake for 35 to 40 minutes until quiche is lightly browned and just set. Remove from oven and let sit for about 5 to 10 minutes before serving.

*The second dough disc may either be used within 3 days if refrigerated or it may be wrapped well and stored in the freezer until needed.

Nutritional information per serving (including pastry):

Calories 181 (83% from fat) | carb. 3g | pro. 4g | fat 17g | sat. fat 10g | chol. 116mg | sod. 301mg | calc. 62mg | fiber 0g

TRADITIONAL SCONES

The key to a delicate scone is to not overmix the dough. Always use a light hand and you will have delicious results.



Makes 8 scones

⌚ Approximate preparation time: 10 minutes plus 30 minutes for baking

Preheat oven to 375°F. Line a baking sheet with parchment paper.

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the flour, 3 tablespoons granulated sugar, baking powder and salt and process for 15 seconds to combine. Add the butter and pulse to incorporate, about 8 pulses, until the butter pieces are about the size of peas. Stir the buttermilk, vanilla and egg together in a liquid measuring cup. With the machine running on the dough speed, slowly add the liquids through the feed tube until just combined; be very careful not to overmix. Add the currants and pulse until just combined, 2 to 3 pulses.

Four dough onto a clean surface. Form into a long, flat rectangle and cut into 8 triangles. Place the scones, evenly spaced, on the baking sheet. Brush the tops with heavy cream and sprinkle with reserved sugar.

Bake for 30 to 35 minutes, until baked through and golden.

Nutritional information per scone:

Calories 180 (46% from fat) | carb. 23g | pro. 2g | fat 9g | sat. fat 6g | chol. 39mg | sod. 171mg | calc. 53mg | fiber 1g

2½	CUPS UNBLEACHED, ALL-PURPOSE FLOUR
4	TABLESPOONS GRANULATED SUGAR, DIVIDED
2	TEASPOONS BAKING POWDER
1	TEASPOON SALT
6	TABLESPOONS UNSALTED BUTTER, COLD AND CUT INTO SMALL CUBES
½	CUP PLUS 1 TABLESPOON BUTTERMILK
¼	TEASPOON PURE VANILLA EXTRACT
1	LARGE EGG
½	CUP CURRANTS
1	TABLESPOON HEAVY CREAM

CHOCOLATE CHIP CRUMB CAKE

Start your mornings with a cup of coffee and a piece of this delicious crumb cake. Always let it cool completely before cutting to ensure the perfect slice.

Makes one 8-inch square cake

⌚ Approximate preparation time: 15 to 20 minutes,

plus 45 minutes for baking

Preheat oven to 375°F. Coat an 8-inch square pan with nonstick cooking spray.

Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor. Add the ingredients for the crumb topping to the work bowl and pulse to incorporate, about 8 to 10 pulses.

Remove and reserve.

Insert the large metal chopping blade into the medium work bowl. Add the flour, baking soda, baking powder and salt and process 5 seconds to combine. Remove work bowl and reserve. Insert the large metal chopping blade into the large work bowl. Add the butter and

sugar and pulse to fully combine. Add the buttermilk, sour cream, eggs and vanilla extract and process

ingredients for 15 seconds to combine. Add the dry cake ingredients and pulse to incorporate, about 5

pulses. Stir in the chocolate chips.

Pour ingredients into prepared pan and spread the crumb topping evenly on the top. Bake for about 40 to 45 minutes, until a cake tester comes out clean.

Nutritional information per serving:

Calories 200 (51% from fat) | carb. 20g | pro. 4g | fat 12g | sat. fat 6g | chol. 72mg | sod. 484mg | calc. 94mg | fiber 1g

NONSTICK COOKING SPRAY



CRUMB TOPPING:

2 CUPS UNBLEACHED, ALL-PURPOSE FLOUR

1 CUP BROWN SUGAR

½ CUP UNSALTED BUTTER, CUT INTO SMALL CUBES

2 TEASPOONS CINNAMON

1 CUP TOASTED PECANS OR WALNUTS

½ TEASPOON SALT

1 TEASPOON PURE VANILLA EXTRACT

CAKE:

¾ CUPS UNBLEACHED, ALL-PURPOSE FLOUR

1 TEASPOON BAKING SODA

4 TEASPOONS BAKING POWDER

½ TEASPOON SALT

½ CUP UNSALTED BUTTER, ROOM TEMPERATURE

½ CUP GRANULATED SUGAR

1 CUP BUTTERMILK

1 CUP SOUR CREAM

2 LARGE EGGS, LIGHTLY BEATEN

½ TEASPOON PURE VANILLA EXTRACT

1 CUP CHOCOLATE CHIPS

CHERRY CRUMB MUFFINS

A hit at every brunch table.



NONSTICK COOKING SPRAY

CRUMB TOPPING:

1/2 CUP TOASTED PECANS OR WALNUTS

1/4 CUP UNBLEACHED, ALL-PURPOSE FLOUR

1/3 CUP LIGHT BROWN SUGAR

1/4 CUP (1/2 STICK) UNSALTED BUTTER, COLD AND CUT INTO SMALL CUBES

1 TEASPOON GROUND CINNAMON

1/4 TEASPOON SALT

MUFFINS:

1 1/2 CUPS UNBLEACHED, ALL-PURPOSE FLOUR

1/2 TABLESPOON BAKING SODA

1/2 TEASPOON SALT

1/2 TEASPOON GROUND CINNAMON

1/3 CUP GRANULATED SUGAR

1/4 CUP LIGHT BROWN SUGAR

3/4 CUP BUTTERMILK

1/3 CUP VEGETABLE OIL

1 LARGE EGG

1 TEASPOON PURE VANILLA EXTRACT

1 CUP DRIED CHERRIES

Makes 12 muffins
 ⌚ Approximate preparation time: 15 minutes plus 20 minutes for baking
 Preheat oven to 400°F. Coat a 12-cup muffin pan with nonstick cooking spray.

Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor.

Put the pecans for the crumb topping recipe into the small work bowl and pulse to roughly chop. Add remaining crumb topping ingredients and pulse to achieve a crumb-like mixture, about 5 to 6 pulses.

Remove work bowl and reserve.

Insert the large metal chopping blade into the medium work bowl. Process the dry ingredients for the muffins:

the flour, baking soda, salt and cinnamon, for 10 seconds to sift. Remove work bowl and reserve.

Replace the large metal chopping blade into the large work bowl; add the sugars and buttermilk, and process

for about 5 seconds to combine. Stir together the oil, eggs and vanilla in a liquid measuring cup. With the

machine running, pour the liquid ingredients through the small feed tube and process until combined.

Add the dry ingredients and process on the dough speed for about 4 to 5 seconds. Scrape the work

bowl and add the dried cherries, pulse 2 to 3 times to combine.

Scoop muffin batter evenly into the prepared muffin pan. Sprinkle the crumb topping evenly on the tops of each muffin. Bake for 18 to 20 minutes, until a cake

tester comes out clean.

Nutritional information per muffin:

Calories 151 (39% from fat) | carb. 21g | pro. 2g | fat 7g | sat. fat 1g | chol. 18mg | sod. 258mg | calc. 18mg | fiber 0g

PÂTE SUCRÉE

Have leftover dough? Use this sweet dough for simple cookies. Just roll and cut into your favorite shapes.



Makes two 9-inch single tarts/pies, or one double-crust pie

⌚ Approximate preparation time: 5 minutes plus 30 minutes for resting

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the flour, sugar and salt and process for 10 seconds to sift. Add the butter and process until combined, about 30 seconds. With the machine running on the dough speed setting, add the yolks, one at a time, and process until incorporated. Add the water, zest (if using) and vanilla; pulse 3 to 4 times, until combined.

Form dough into 2 flat discs. Wrap in plastic; chill in refrigerator until ready to use. Dough should be firm enough to roll.

2	CUPS UNBLEACHED, ALL-PURPOSE FLOUR
2	TABLESPOONS GRANULATED SUGAR
½	TEASPOON TABLE SALT
12	TABLESPOONS (¾ CUP) UNSALTED BUTTER, ROOM TEMPERATURE
2	LARGE EGG YOLKS
1	TABLESPOON ICE WATER
¼	TEASPOON LEMON ZEST (OPTIONAL)
½	TEASPOON PURE VANILLA EXTRACT

To make this an almond sucree, substitute ⅓ cup of the all-purpose flour for toasted almonds. Finely grind the almonds by processing 45 seconds, and then add the remaining dry ingredients. Process 10 seconds to sift and follow instructions as stated above.

Nutritional information per serving (based on 72 servings):
 Calories 92 (58% from fat) | carb. 8g | pro. 1g | fat 6g | sat. fat 4g | chol. 32mg | sod. 23mg | calc. 2mg | fiber 0g

For the almond sucree:

Nutritional information per serving:
 Calories 94 (63% from fat) | carb. 7g | pro. 1g | fat 7g | sat. fat 4g | chol. 32mg | sod. 23mg | calc. 5mg | fiber 0g

PÂTE BRISÉE

This versatile dough can be used for sweet or savory treats.



- 2 CUPS UNBLEACHED, ALL-PURPOSE FLOUR
- 1 TEASPOON TABLE SALT
- 16 TABLESPOONS (½ POUND; 2 STICKS) UNSALTED BUTTER, COLD AND CUT INTO ½-INCH CUBES
- ¼ CUP ICE WATER

Makes two single crust 9-inch tarts/pies, or one double-crust pie, 24 servings

⌚ Approximate preparation time: 5 minutes plus 30 minutes for resting

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the flour and salt and process for 10 seconds to sift. Evenly add the butter and pulse on the dough speed setting until the mixture resembles coarse crumbs. Pour in water, 1 tablespoon at a time, and pulse on the dough speed setting until mixture just forms a dough – you may not need all of the water. Divide dough equally into two pieces and form each into a flat disc; wrap in plastic and refrigerate until ready to use. This pastry also freezes well for up to 6 months as long as it is well wrapped.

Nutritional information per serving:
 Calories 39 (6% from fat) | carb. 8g | pro. 1g | fat 0g | sat. fat 0g | chol. 0mg | sod. 98mg | calc. 2mg | fiber 0g

TIP: For a sweet Pâte Brisée, follow the same recipe as above except add 1½ tablespoons of granulated sugar to the dry ingredients in the work bowl.

Nutritional information per serving:
 Calories 47 (5% from fat) | carb. 10g | pro. 1g | fat 0g | sat. fat 0g | chol. 0mg | sod. 98mg | calc. 2mg | fiber 0g

BASIC FLAKY PASTRY DOUGH

This recipe makes ample crust for a 9- to 11-inch regular or deep-dish pie or tart.



⌚ Approximate preparation time: 10 minutes, plus 90 minutes resting time

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the flour, salt and baking powder and process for 10 seconds to sift. Add the well-chilled butter and shortening. Use short, quick pulses until the mixture resembles coarse corn meal and no pieces of butter larger than a pea remain visible, 15 to 20 pulses. Sprinkle half the maximum ice water on the flour and butter mixture, then pulse 5 or 6 times on the dough speed setting. The dough will be crumbly, but should begin to hold together when a small amount is picked up and pressed together. Add more water, a teaspoon (two for the two-crust recipe) at a time, with 2 to 3 quick pulses on the dough speed setting after each addition, adding just enough water for the dough to hold together easily when pressed into a ball. Do not allow the dough to form a ball in the processor! Add the liquid sparingly so that the dough is not sticky. Do not overprocess or the pastry will be tough, not tender and flaky.

Turn the dough out onto a lightly floured surface. Press together into a ball, then flatten into a disk about 6 inches in diameter (two disks for the two-crust recipe). Wrap in plastic wrap and refrigerate for 1 hour before continuing. The dough will keep refrigerated for up to 3 days, or may be frozen (double-wrapped) for up to a month; thaw at room temperature for an hour before using. Use as directed in recipe.

To bake the pastry blind for a single-crust filled pie or tart, roll out pastry $\frac{1}{8}$ -inch thick to fit pan, crimp and seal edges. Prick bottom all over with a fork. Chill for 30 minutes. Preheat the oven to 400°F. Line the shell with a sheet of aluminum foil or parchment paper and fill with pie weights, dry rice or beans. Bake for 15 minutes.

Leftover pastry may be rolled out and cut into shapes to garnish the pie, or brushed with milk, sprinkled with sugar or cinnamon and sugar, and baked until lightly browned.

Nutritional information based on 12 servings per pie: 1-crust pie
 Calories 138 (65% from fat) | pro. 1g | carb. 11g | fat 10g
 sat. fat 1g | chol. 20mg | sod. 48mg | calc. 2mg | fiber 0g

Nutritional information based on 12 servings per pie: 2-crust pie
 Calories 277 (65% from fat) | pro 3g | carb 22g | fat 20g
 sat. fat 1g | chol. 40mg | sod. 104mg | calc. 2mg | fiber 0g

FOR A ONE-CRUST PIE:	1½	CUPS UNBLEACHED, ALL-PURPOSE FLOUR
	¼	TEASPOON SALT
	⅛	TEASPOON BAKING POWDER
8		TABLESPOONS UNSALTED BUTTER, CUT INTO ½-INCH PIECES, WELL CHILLED
2		TABLESPOONS VEGETABLE SHORTENING (PREFERABLY NONHYDROGENATED), CUT INTO ½-INCH PIECES, WELL CHILLED
2 TO 4		TABLESPOONS ICE WATER
FOR A TWO-CRUST PIE:	3	CUPS UNBLEACHED, ALL-PURPOSE FLOUR
	½	TEASPOON SALT
	¼	TEASPOON BAKING POWDER
16		TABLESPOONS UNSALTED BUTTER, CUT INTO ½-INCH PIECES, WELL CHILLED
4		TABLESPOONS VEGETABLE SHORTENING (PREFERABLY NONHYDROGENATED), CUT INTO ½-INCH PIECES, WELL CHILLED
5 TO 8		TABLESPOONS ICE WATER

PASTA DOUGH

Fresh pasta is a special treat. While it is best served right away, you can freeze it after it has been rolled and cut.



2	CUPS UNBLEACHED, ALL-PURPOSE FLOUR
1	CUP SEMOLINA FLOUR
1	TABLESPOON KOSHER SALT
4	LARGE EGGS

Makes 1½ pounds, about 10 servings
 ⌚ Approximate preparation time: 5 minutes

Insert the large metal chopping blade into the large work bowl of a Cuisinart® Food Processor. Add both flours and salt to work bowl and pulse 5 to 6 times to combine. With the machine running, add 1 egg at a time until a dough ball forms. Once dough ball forms, allow machine to run for 30 seconds to knead. Divide dough into 4 equal parts and pass through a pasta roller machine.

Nutritional information per serving (2 ounces):
 Calories 165 (12% from fat) | carb. 30g | pro. 7g | fat 2g | sat. fat 1g | chol. 85mg | sod. 668mg | calc. 11mg | fiber 1g

SPINACH PASTA DOUGH

Add a healthy, colorful ingredient to your pasta bowl.



8	OUNCES FRESH SPINACH LEAVES
1¾	CUPS UNBLEACHED, ALL-PURPOSE FLOUR
¾	CUP SEMOLINA FLOUR
2½	TEASPOONS KOSHER SALT

Makes 1½ pounds, about 6 servings
 ⌚ Approximate preparation time: 10 minutes

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Fill the bowl with half of the spinach. Pulse 10 times and then process until finely chopped. Add remaining spinach and repeat, scraping the bowl in between. Add both flours and salt to work bowl and pulse 5 to 6 times to combine. Process ingredients until a dough ball forms. Once dough ball forms, allow machine to run for 30 seconds to knead. Divide dough into 4 equal parts and pass through a pasta roller machine.

Nutritional information per serving (2 ounces):
 Calories 97 (3% from fat) | carb. 20g | pro. 3g | fat 0g | sat. fat 0g | chol. 0mg | sod. 718mg | calc. 89mg | fiber 1g

PIZZA DOUGH

Once you see how simple pizzas are to make, you will never order one to be delivered again.



Makes 1¾ pounds dough (six 7-inch crusts or three 12-inch crusts) / 6 servings

⌚ **Approximate preparation time:** 5 to 10 minutes, plus 55 minutes rising and resting, 5 minutes assembly and 10 minutes baking

In a 2-cup liquid measure, dissolve yeast and sugar in warm water. Let stand until foamy, about 3 to 5 minutes. Insert the dough blade into the large work bowl of the Cuisinart® Food Processor and add the flour and salt. With machine running on dough speed, pour the liquid slowly through the small feed tube as fast as the flour will absorb it. Once a dough ball forms and cleans the sides of the work bowl, process for an additional 30 seconds to knead dough. Dough may be slightly sticky. Coat dough evenly with extra virgin olive oil and transfer to a plastic food storage bag and seal the top. Let dough rise in a warm place for about 45 minutes.

Place dough on a lightly floured surface; punch down and let rest 5 to 10 minutes. Roll into desired crust sizes and place on baking pans lightly sprayed with vegetable oil cooking spray. Follow pizza recipe.

Nutritional information per serving (1 ounce):
Calories 112 (2% from fat) | carb. 24g | fat 0g |
sat. fat 0g | chol. 0mg | sod. 134mg | calc. 0mg | fiber 1g

1	1	PACKAGE ACTIVE DRY YEAST
1	1	TEASPOON GRANULATED SUGAR
1¼	1	CUPS WARM WATER (105° TO 115°F)
¾	3	CUPS UNBLEACHED, ALL-PURPOSE FLOUR
½	2	TABLESPOON KOSHER SALT
2	2	TEASPOONS EXTRA VIRGIN OLIVE OIL



This sauce can be used in many dishes, including eggs benedict and steamed vegetables.

HOLLANDAISE SAUCE

Makes 3 cups

⌚ Approximate preparation time: 15 minutes

- ¾ POUND (3 STICKS) UNSALTED BUTTER
- 3 LARGE EGG YOLKS
- 1 TABLESPOON DIJON-STYLE MUSTARD
- ½ TEASPOON KOSHER SALT
- ¼ TEASPOON FRESHLY GROUND BLACK PEPPER
- 2 TABLESPOONS FRESH LEMON JUICE

Put the butter into a saucepan over low heat to melt. Insert the large chopping blade into the medium work bowl of the Cuisinart® Food Processor. Add the yolks, mustard, salt and pepper and process for 90 seconds. Once the butter is melted, turn heat up to bring the butter just to a boil. With the machine running, very slowly drizzle ¼ of the hot butter through the feed tube drop by drop, being sure each drop is incorporated with the yolks before adding the next. This step should take about 5 minutes. Once the mixture is emulsified and homogeneous, slowly add remaining butter until incorporated, about 1 minute. Sauce will thicken to a mayonnaise consistency. When all butter has been incorporated, add the lemon juice and pulse to incorporate. Taste and adjust seasoning accordingly. Serve while still warm.

Nutritional information per serving (1 tablespoon):

Calories 108 (98% from fat) | carb. 0g | pro. 0g | fat 12g | sat. fat 7g | chol. 57mg | sod. 45mg | calc. 3mg | fiber 0g

TARTAR SAUCE

This tartar sauce is good not only with fish and shellfish, but also with steamed fresh vegetables.

Makes about 2 cups

⌚ Approximate preparation time: 5 minutes

- 2 OUNCES SHALLOTS OR GREEN ONIONS, TRIMMED AND CUT INTO 1-INCH PIECES
- 3 OUNCES DRAINED SWEET GHERKIN PICKLES
- ¼ CUP FRESH ITALIAN PARSLEY
- 1 TABLESPOON DILL WEED
- 1 TABLESPOON DIJON-STYLE MUSTARD
- ½ TEASPOON DRIED THYME
- 3 TABLESPOONS DRAINED CAPERS
- 1½ CUPS MAYONNAISE
- ½ CUP NONFAT PLAIN YOGURT, DRAINED* OVERNIGHT
- ⅛ BLACK PEPPER

Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor. Add the shallots, gherkins and parsley and pulse to chop, about 15 pulses. Add the dill, mustard, thyme, and capers and pulse 5 times to chop. Add the mayonnaise, yogurt and black pepper; pulse to combine, 5 times – do not overprocess. Refrigerate until ready to use.

*To drain yogurt, place in a strainer lined with a coffee filter or a yogurt strainer. Cover and let drain until desired thickness is reached.

Nutritional information per serving (1 tablespoon):

Calories 72 (88% from fat) | carb. 2g | pro. 0g | fat 7g | sat. fat 1g | chol. 13mg | sod. 86mg | calc. 10mg | fiber 0g



ROASTED RED PEPPER SAUCE

This sauce combines the sweet taste of the red pepper with its roasted counterpart to create a flavor-packed yet healthy sauce, perfect for chicken and fish.

Makes about 3 cups



Approximate preparation time: 90 to 100 minutes, including roasting and resting peppers



3	POUNDS RED BELL PEPPERS (APPROXIMATELY 8 MEDIUM PEPPERS)
8	GARLIC CLOVES, UNPEELED
2	SHALLOTS (ABOUT 1 OUNCE), FINELY CHOPPED
½	TABLESPOON UNSALTED BUTTER
1½	TEASPOONS EXTRA VIRGIN OLIVE OIL
3	TABLESPOONS WHITE WINE
1½	CUPS CHICKEN STOCK OR BROTH
½	TEASPOON FRESH LEMON JUICE
¼ TO ½	TEASPOON KOSHER SALT
	FRESHLY GROUND BLACK PEPPER

Preheat oven to 425°F. Line a baking sheet with parchment paper. Place half of the peppers on the prepared baking sheet with the garlic. Roast in oven for 20 minutes. Remove the garlic cloves and place in a small heatproof bowl. Return tray to oven and continue roasting peppers for an additional 30 minutes, flipping the peppers a few times so that they are evenly blackened. Once the peppers are charred all over, place them in the bowl with the garlic and cover tightly with plastic wrap. Allow the peppers to cool and steam so that their skins become loose, at least 30 minutes. Once cool, peel the skins off the garlic and each pepper and remove seeds. Reserve cleaned peppers with peeled garlic cloves. (It is possible to store the peppers and garlic together in a plastic food storage bag overnight.)

While the peppers are roasting, cut the remaining peppers into 1-inch pieces. Insert the large chopping blade into the medium work bowl of the Cuisinart® Food Processor, add the shallots and pulse to chop; remove and reserve. Add the raw pepper pieces and pulse to roughly chop.

Put the butter and olive oil together into a large sauté pan over medium heat. Once the butter melts, add the chopped shallots; stir and sauté for about 2 minutes to soften, not picking up any color. Stir in the chopped raw peppers. Reduce heat to low and cover with lid. Allow peppers to sweat for about 30 minutes, stirring occasionally. Peppers are done when they are soft. Remove lid from pan and increase heat slightly. Add the white wine and stir until liquid is mostly evaporated, about 2 minutes. Add the chicken stock, bring to a steady simmer, and allow to reduce by half, about 5 minutes. Put the cooked peppers and the reserved roasted peppers and pinch of pepper; pulse 2 to 3 times and then process for about 40 seconds, until ingredients are well blended. Taste and adjust seasonings accordingly.

Nutritional information per serving (½ cup):

Calories 100 (24% from fat) | carb. 17g | pro. 3g | fat 3g | sat. fat 1g | chol. 3mg | sod. 233mg | calc. 27mg | fiber 5g

SIMPLE TOMATO SAUCE

A simple marinara sauce for pasta, or when reduced, a tasty topping for homemade pizzas.



Makes 4 cups tomato sauce for pasta; 2½ cups tomato sauce for pizza

⌚ Approximate preparation time: 10 to 15 minutes, plus 1 hour cooking (cook an additional 40 minutes to make the reduced pizza sauce)

- 1 MEDIUM ONION (ABOUT 4 OUNCES), CUT INTO 1-INCH PIECES
- 1½ TABLESPOONS EXTRA VIRGIN OLIVE OIL
- 6 GARLIC CLOVES
- 1 TEASPOON DRIED OREGANO
- 1 CAN (35 OUNCES) PLUM TOMATOES, WITH JUICES
- 2 SPRIGS FRESH BASIL (10 TO 12 LARGE LEAVES)
- ¼ CUP DRY WHITE WINE
- ½ TEASPOON KOSHER SALT
- ¼ TEASPOON FRESHLY GROUND BLACK PEPPER
- ½ TO 1 TEASPOON RED PEPPER FLAKES (OPTIONAL, TO TASTE, FOR A SPICIER SAUCE)

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the onion and pulse to chop, about 10 times. Put the olive oil into a 6-quart saucepan over medium heat. When the oil shimmers across the pan, add the onion. With the processor running, drop the garlic through the feed tube to chop. Add the garlic and oregano to the pan. Cook until onion is softened and the garlic is fragrant. While the onion mixture is cooking, add the tomatoes to the work bowl and pulse to chop. Add the tomatoes to the pan with the basil, wine and salt. Bring to a boil and then reduce the heat to low; cover the pan loosely and simmer for 50 to 60 minutes. Turn off the heat and let cool in the pan for 10 minutes. Stir in the black pepper and optional red pepper flakes. Taste and adjust seasoning accordingly.

If you would like a sauce for pizza, continue to simmer, uncovered, for 40 additional minutes to reduce, stirring now and then. Transfer the reduced sauce to a bowl to cool before using as a pizza topping.

This sauce freezes well.

Nutritional information per serving (½ cup):
 Calories 46 (22% from fat) | pro. 2g | carb. 6g | fat 1g | sat. fat 0g | chol. 0mg | calc. 91mg | fiber 1g

Nutritional information per serving (½ cup):
 reduced for pizza sauce
 Calories 74 (22% from fat) | pro. 3g | carb. 10g | fat 2g | sat. fat 0g | chol. 0mg | calc. 732mg | calc. 91mg | fiber 2g

BASIL PESTO

If you have other herbs or nuts, use them in place of some of the basil and pine nuts.



Makes about 2½ cups

⌚ Approximate preparation time: 5 minutes

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. With the machine running, drop the cheese and garlic through the small feed tube to process until finely chopped, about 30 seconds. Add the nuts and pulse to chop, about 5 to 6 pulses. Add the basil leaves and pulse to chop, using long pulses, 10 to 15 times; scrape the bowl. Add the salt. With the machine running, add the olive oil in a slow, steady stream through the small feed tube, processing until combined and emulsion is formed, about 1 minute. Scrape the work bowl.

To store the pesto, transfer to a glass jar or bowl, tap to remove all air bubbles, even out the surface. Float a layer of olive oil on top; cover with plastic wrap and refrigerate. The pesto will keep for 5 days in the refrigerator, or it may be frozen.

- 4 OUNCES REGGIANO PARMIGIANO CHEESE, CUT INTO ½-INCH CUBES
- 4 GARLIC CLOVES
- ¾ CUP PINE NUTS OR WALNUTS, LIGHTLY TOASTED
- 6 CUPS TIGHTLY PACKED FRESH BASIL LEAVES, UNBLEMISHED (ABOUT 20 OUNCES)
- ½ TO ¾ TEASPOON KOSHER OR SEA SALT
- ¾ TO 1 CUP EXTRA VIRGIN OLIVE OIL

Nutritional information per serving (1 tablespoon):
Calories 51 (87% from fat) | carb. 1g | pro. 1g | fat 5g | sat. fat 1g | chol. 1mg | sod. 88mg | calc. 34mg | fiber 0g

HERBED VINAIGRETTE

A classic vinaigrette – toss with mixed greens or drizzle over grilled chicken.



¼	CUP RED WINE VINEGAR
1	TEASPOON DIJON-STYLE MUSTARD
¼	CUP FRESH PARSLEY
½	TEASPOON DRIED BASIL
½	TEASPOON DRIED THYME
½	TEASPOON DRIED MARJORAM
½	TEASPOON KOSHER SALT
¼	TEASPOON GROUND WHITE PEPPER
¾	CUP EXTRA VIRGIN OLIVE OIL

Makes 1 cup

⌚ Approximate preparation time: 5 minutes

Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor. Add the vinegar, mustard, parsley and remaining herbs and spices and process to combine and roughly chop. With machine running, slowly pour the olive oil through the feed tube until all ingredients are homogeneous, about 3 minutes.

TIP: Dressing can easily be increased – use either the medium or large work bowl depending on the amount of dressing desired.

Nutritional information per serving (1 tablespoon):

Calories 91 (99% from fat) | carb. 0g | pro. 0g | fat 11g | sat. fat 2g | chol. 0mg | sod. 76mg | calc. 2mg | fiber 0g

BASIC MAYONNAISE

Taste the difference in homemade mayonnaise.



Makes about 3 cups

⌚ Approximate preparation time: 5 to 10 minutes

Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor. Process the egg yolks, salt, mustard and lemon juice until smooth, about 30 seconds. With the machine running, add ¼ cup of the oil through the feed tube, drop by drop, being sure each drop is incorporated with the yolks before adding the next. This step should take about 5 minutes. Once the mixture is emulsified and homogeneous, slowly add remaining oil until thick, about 1 minute. Taste and adjust seasoning accordingly.

For herb mayonnaise: process ½ cup firmly packed fresh herbs, stems removed (e.g., parsley, dill, tarragon, basil, etc.), stems removed, with the yolks before adding the oil.

For lower-cholesterol mayonnaise, and to avoid using raw eggs, Egg Beaters® may be substituted for the egg yolks.

*Raw egg warning:

Caution is suggested in consuming raw and lightly cooked eggs due to the slight risk of salmonella or other food-borne illnesses. To reduce this risk, we recommend you use only fresh, properly refrigerated, clean, grade A or AA eggs with intact shells, and avoid contact between the yolks or whites and the shell.

Nutritional information per serving (1 tablespoon):

Calories 85 (98% from fat) | carb. 0g | pro. 0g | fat 10g | sat. fat 1g | chol. 17mg | sod. 38mg | calc. 2mg | fiber 0g

ASIAN MARINADE

This marinade is equally good for pork, chicken or salmon. It is also a good sauce for serving with dim sum.

1	OUNCE PEELLED FRESH GINGER, CUT INTO ½-INCH PIECES
2	GARLIC CLOVES
¾	CUP SOY SAUCE (MAY USE LOW-SODIUM OR TAMARI)
½	CUP CANOLA OR OTHER VEGETABLE OIL
¼	CUP PLUS 2 TABLESPOONS HOISIN SAUCE
¼	CUP PLUS 2 TABLESPOONS ASIAN SESAME OIL (TOASTED SESAME OIL)
2	TABLESPOONS RICE WINE VINEGAR
¼	TEASPOON CAYENNE PEPPER



Makes about 2 cups

⌚ Approximate preparation time: 10 minutes

Insert the large metal chopping blade into the medium work bowl of the Cuisinart® Food Processor. Add the ginger and garlic and pulse to chop, about 8 to 10 times. Scrape the sides and bottom of the work bowl. Add the remaining ingredients and process until smooth, about 15 seconds. Transfer to a container, cover and refrigerate if not using immediately. Marinate meat or seafood for approximately 2 hours before roasting or grilling.

Nutritional information per serving (1 tablespoon):

Calories 44 (78% from fat) | carb. 2g | pro. 0g | fat 4g | sat. fat 0g | chol. 0mg | sod. 156mg | calc. 0mg | fiber 0g

SWEET AND SOUR MARINADE

This marinade pairs well with poultry and pork.

4	GARLIC CLOVES
½	CUP DARK CORN SYRUP
½	CUP EXTRA VIRGIN OLIVE OIL
½	CUP BALSAMIC VINEGAR
1	TABLESPOON PLUS 1 TEASPOON PAPRIKA
2	TEASPOONS DRY MUSTARD POWDER
2	TEASPOONS DRIED THYME
1	TEASPOON CHILI POWDER
1	TEASPOON KOSHER SALT



Makes 1 cup

⌚ Approximate preparation time: 5 minutes

Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor. Add the garlic and process to finely chop. Add the remaining ingredients. Process again until well mixed, about 45 seconds.

Nutritional information per serving (1 tablespoon):

Calories 97 (62% from fat) | carb. 10g | pro. 0g | fat 7g | sat. fat 1g | chol. 0mg | sod. 152mg | calc. 4mg | fiber 0g

Melt a slice of this butter on your favorite steak right when it comes off the grill. It is also delicious on a baked potato or steamed vegetables.

GORGONZOLA BUTTER



Makes 1 roll compound butter, 16 slices
 ⌚ Approximate preparation time: 5 minutes

Insert the large metal chopping blade into the medium work bowl of the Cuisinart® Food Processor. Add the butter and Gorgonzola and process for 60 seconds until smooth, scraping the bowl as necessary.

Remove butter from bowl and place on a sheet of waxed paper. With the aid of the paper, form the butter into a log. Roll and wrap well in plastic. Butter can either be refrigerated or frozen.

Nutritional information per serving (1 tablespoon):
 Calories 52 (96% from fat) | carb. 0g | pro. 0g | fat 6g | sat. fat 4g | chol. 16 mg | sod. 5mg | calc. 2mg | fiber 0g

MEDITERRANEAN BUTTER



Makes 1 cup or two 7-inch logs
 ⌚ Approximate preparation time: 5 minutes

Insert the large metal chopping blade into the medium work bowl of the Cuisinart® Food Processor. With the machine running, drop the garlic cloves through the feed tube to finely chop. Add remaining ingredients including the butter and process to combine, about 60 seconds. Scrape bowl as necessary.

Remove butter from bowl, divide into two, and place on two separate sheets of waxed paper. With the aid of the paper, form each portion of butter into a log. Roll and wrap well in plastic. Butter can either be refrigerated or frozen.

Nutritional information per serving (1 tablespoon):
 Calories 103 (98% from fat) | carb. 0g | pro. 0g | fat 11g | sat. fat 7g | chol. 30mg | sod. 2mg | calc. 2mg | fiber 0g

PEANUT BUTTER



Makes 2½ cups
 ⌚ Approximate preparation time: 4 minutes

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Pulse peanuts about 10 times and then process until drops of oil are visible and the mixture is very smooth, about 4 minutes.

Nutritional information per serving (1 tablespoon):
 Calories 100 (71% from fat) | carb. 4g | pro. 4g | fat 9g | sat. fat 1g | chol. 0mg | sod. 1mg | calc. 9mg | fiber 1g

CUPS DRY ROASTED PEANUTS

5

- 2 GARLIC CLOVES
- 1 TEASPOON ITALIAN SEASONING
- 1 TEASPOON DRIED BASIL
- 1 TEASPOON DRIED OREGANO
- 1 TEASPOON DRIED SAGE
- 1 TEASPOON CHILI POWDER
- 1 TEASPOON BALSAMIC VINEGAR
- 1 TABLESPOONS (½ POUND; 2 STICKS) UNSALTED BUTTER, ROOM TEMPERATURE

16

1

1

1

1

1

1

2

- 8 TABLESPOONS (¼ POUND; 1 STICK) UNSALTED BUTTER, ROOM TEMPERATURE
- ¼ CUP GORGONZOLA, CRUMBLE
- PINCH FRESHLY GROUND BLACK PEPPER

¼

8

BASIC FRESH BREADCRUMBS

There is no need to buy breadcrumbs when you can make them in no time with your Cuisinart® Food Processor.

Makes 1⅓ cups

⌚ Approximate preparation time: Less than one minute, plus 35 minutes for baking

Preheat oven to 325°F. Bake slices of bread in a single layer for about 20 minutes or until bread is completely dried out.

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Break toasted bread up into pieces and pulse about 10 times and then process until breadcrumbs are fine, about 25 seconds.

TIP: For seasoned breadcrumbs, add ¼ teaspoon each dried oregano, dried basil, garlic powder, and ground onion flakes to toasted bread and process as above.

Nutritional information per serving (2 tablespoons):

Calories 60 (11% from fat) | carb. 11g | pro. 2g | fat 1g | sat. fat 0g | chol. 0mg | sod. 90mg | calc. 10mg | fiber 1g

8 SLICES WHITE BREAD



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RECIPES

To help your Cuisinart® 14-Cup Food Processor feel right at home in your kitchen, we've assembled a variety of delicious recipes to get you started, from quick and easy to more complex gourmet dishes. Breakfast and brunch through dinner and dessert, these easy-to-follow recipes make sure every meal is covered.

Look for the chef's whisks above the ingredients for the degree of difficulty (1=easy, 2=medium, 3=challenging), and the convenient clock icons that point you to each recipe's time commitment so you can allocate your time accordingly.

In addition, the detailed nutritional information lets you know exactly what you're eating! Bon appétit!

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Cuisinart[®] ELITE COLLECTION

Recipe Booklet
14-CUP FOOD PROCESSOR



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