For your safety and continued enjoyment of this product, always read the instruction book carefully before using.
**RECOMMENDED MAXIMUM WORK BOWL CAPACITIES**

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

* 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. 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.
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.*

**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.

**Pulse Button**

The Pulse control is a momentary button that allows the machine to run 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,
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

<table>
<thead>
<tr>
<th>FOOD</th>
<th>TOOL</th>
<th>PROCESS</th>
<th>YIELD</th>
<th>DIRECTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FRUITS</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apples</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 pound = 3 cups</td>
<td>Cut into 1-inch pieces; pulse to chop – process for fine chop.</td>
</tr>
<tr>
<td></td>
<td>Metal Blade</td>
<td>Purée</td>
<td>1 pound = 3 cups</td>
<td>Process to purée cooked and peeled apples for applesauce.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>1 apple = ¼ cup</td>
<td>Medium pressure</td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Shred</td>
<td>1 apple = ¼ cup</td>
<td>Medium pressure</td>
</tr>
<tr>
<td>Avocados</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 medium = 1 cup</td>
<td>Cut into 1-inch pieces; pulse to chop.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>1 medium = 1 cup</td>
<td>Cut into 1-inch pieces; process to purée.</td>
</tr>
<tr>
<td>Bananas</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>3 medium = 1 cup</td>
<td>Process to purée ripe bananas.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>1 pound = 2 cups</td>
<td>Light pressure for firm bananas.</td>
</tr>
<tr>
<td>Berries</td>
<td>Metal Blade</td>
<td>Purée</td>
<td>1 pint fresh = 2 cups</td>
<td>Process until puréed. Strain to remove seeds. Thaw frozen berries before</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>10 ounce-bag frozen = 1½</td>
<td>processing.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>cups</td>
<td>Strawberries: remove stems; stack berries on their side. Medium pressure.</td>
</tr>
<tr>
<td>Coconuts</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 medium = 4 cups</td>
<td>Cut flesh into 1-inch pieces; pulse to chop. Process to finely chop.</td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Shred</td>
<td>1 medium = 4 cups</td>
<td>Cut flesh to fit feed tube, medium pressure.</td>
</tr>
<tr>
<td>Kiwis</td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>2 kiwis = ¼ cup</td>
<td>Chill and peel; light pressure.</td>
</tr>
<tr>
<td>Mangoes</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 medium = ⅔ to 1 cup</td>
<td>Cut into 1-inch pieces; pulse to chop.</td>
</tr>
<tr>
<td></td>
<td>Metal Blade</td>
<td>Purée</td>
<td>1 medium = ⅔ to 1 cup</td>
<td>Cut into 1-inch pieces; process to purée.</td>
</tr>
<tr>
<td>Peaches/</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 lb = 2 to 2½ cups</td>
<td>Cut into 1-inch pieces; pulse to chop.</td>
</tr>
<tr>
<td>Nectarines</td>
<td>Metal Blade</td>
<td>Purée</td>
<td>1 lb = 2 to 2½ cups</td>
<td>Cut into 1-inch pieces; peel and process to purée.</td>
</tr>
<tr>
<td>Citrus Fruits;</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 lb = 2 to 2½ cups</td>
<td>Remove pit, light pressure.</td>
</tr>
<tr>
<td>Lemons, Limes</td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>1 lb = 2 to 2½ cups</td>
<td></td>
</tr>
<tr>
<td>Oranges</td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>For medium fruit:</td>
<td>Zest: use vegetable peeler to remove rind; process. For the finest chopped</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>1 lemon = 2 to 3 teaspoons</td>
<td>zest, 1 lime = 1 tsp zest; 1 orange = 1½ tablespoons zest</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>zest</td>
<td>Trim ends; place upright in feed tube. Medium pressure.</td>
</tr>
<tr>
<td>Dried (sticky)</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 pound = 2½ cups</td>
<td>Chill fruit. Add some flour from recipe to work bowl. Process using short</td>
</tr>
<tr>
<td>Fruits</td>
<td></td>
<td></td>
<td></td>
<td>pulses until desired consistency.</td>
</tr>
<tr>
<td><strong>VEGETABLES</strong></td>
<td>Metal Blade</td>
<td>Purée</td>
<td>1 cup = ½ cup purée</td>
<td>Process to purée cooked beans.</td>
</tr>
<tr>
<td>Beans - Green,</td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>1 pound = 3 cups</td>
<td>“French-cut”: trim beans; stack in feed tube horizontally. Light pressure.</td>
</tr>
<tr>
<td>Wax</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Broccoli/</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 pound raw = 2 cups</td>
<td>Cut into 1-inch pieces; pulse to chop.</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>Metal Blade</td>
<td>Purée</td>
<td>1 pound cooked = 1 cup</td>
<td>Cut into 1-inch pieces; process to purée.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>Broccoli stems only</td>
<td>Peel and trim stems. Medium pressure.</td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Shred</td>
<td>Broccoli stems only</td>
<td>Peel and trim stems. Medium pressure.</td>
</tr>
<tr>
<td>Cabbage</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>2 pounds = 8 cups</td>
<td>Cut into 1-inch pieces; pulse to chop.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>2 pounds = 8 cups</td>
<td>Cut in wedges to fit feed tube; remove center core. Light to no pressure.</td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Shred</td>
<td>2 pounds = 8 cups</td>
<td>Use slicing disc for coleslaw. Use shredding disc for extra-fine needs.</td>
</tr>
<tr>
<td>Carrots</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 pound (6 med) = 3 cups</td>
<td>Cut into 1-inch pieces; pulse to chop to desired consistency.</td>
</tr>
<tr>
<td></td>
<td>Metal Blade</td>
<td>Purée</td>
<td>2 med cooked = ½ cup</td>
<td>Process to purée.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>purée</td>
<td>Small rounds: trim; place upright in feed tube. Long slices: trim;</td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Shred</td>
<td>1 pound (6 med) = 3 cups</td>
<td>place horizontally in feed tube. Medium to firm pressure.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>1 pound (6 med) = 2½ cups</td>
<td>Small shreds: trim; place upright in feed tube. Long shreds: trim;</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>place horizontally in feed tube. Medium to firm pressure.</td>
</tr>
<tr>
<td>FOOD</td>
<td>TOOL</td>
<td>PROCESS</td>
<td>YIELD</td>
<td>DIRECTIONS</td>
</tr>
<tr>
<td>---------</td>
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<td>-----------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Celery</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>2 medium stalks = ½ cup</td>
<td>Cut into 1 inch pieces; pulse to chop to desired consistency. Trimm; place upright in feed tube. Medium pressure.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>2 medium stalks = ½ cup</td>
<td></td>
</tr>
<tr>
<td>Cucumbers</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 medium = 1½ cups</td>
<td>Cut into 1-inch pieces; pulse to chop. Rounds: trim; place upright in feed tube. Medium pressure. Long slices: trim; place horizontally in feed tube. Medium pressure.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>1 medium = 1½ cups</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Shred</td>
<td>1 medium = 1½ cups</td>
<td>Shreds: trim; place upright in feed tube. Medium pressure. Long shreds: trim; place horizontally in feed tube. Medium pressure.</td>
</tr>
<tr>
<td>Garlic</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 head = 12 to 16 cloves; 1 medium clove = ½ teaspoon</td>
<td>Peel; with machine running, drop cloves through feed tube to finely chop.</td>
</tr>
<tr>
<td>Ginger</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1-inch pieces = 1 tablespoon</td>
<td>Peel; cut into ½-inch pieces. With machine running, drop through feed tube to finely chop. Peel; place upright in feed tube. Medium pressure. Peel; place upright in feed tube. Medium pressure.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>4 ounces = ½ cup</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Shred</td>
<td>4 ounces = ½ cup</td>
<td></td>
</tr>
<tr>
<td>Herbs - Fresh</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 cup loosely packed = ½ cup</td>
<td>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.</td>
</tr>
<tr>
<td>Jalapeño</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 medium pepper = 3 tablespoons</td>
<td>Remove seeds and stem. With machine running, drop halved pepper through feed tube to chop. 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.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Shred</td>
<td>1 medium pepper = ¼ cup</td>
<td></td>
</tr>
<tr>
<td>Leeks</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 pound = 2 cups</td>
<td>Clean leeks; trim, discard dark green parts. Cut into 1-inch pieces; pulse to chop. Clean leeks as above. Place upright in feed tube; medium pressure. Long slices: trim; place lengthwise in feed tube. Medium pressure.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>1 pound = 2 cups</td>
<td></td>
</tr>
<tr>
<td>Mushrooms</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 pound = 6 cups</td>
<td>Cut into even pieces; pulse to chop. Pack feed tube. Light pressure.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>1 pound = 5 cups</td>
<td>Pack feed tube. Light pressure.</td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Shred</td>
<td>1 pound = 5 cups</td>
<td></td>
</tr>
<tr>
<td>Onions</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 pound = 4½ to 5 cups</td>
<td>Cut into 1-inch pieces; pulse to chop.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>1 pound = ¾ to 1 cup</td>
<td>Trimm; place in feed tube. Medium pressure.</td>
</tr>
<tr>
<td>Peppers - Bell</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 pound = 4½ to 5 cups</td>
<td>Cut into 1-inch pieces; pulse to chop. 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.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>1 pound = 3 cups</td>
<td></td>
</tr>
<tr>
<td>Pickles</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 medium = ¾ cup</td>
<td>Cut into 1-inch pieces; pulse to chop. Place upright in feed tube for rounds; horizontally for longer slices. Medium pressure.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>1 medium = ¾ cup</td>
<td></td>
</tr>
<tr>
<td>Potatoes</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 pound = 3½ to 4 cups</td>
<td>Raw potatoes: cut into 1-inch pieces; pulse to chop. Sweet potatoes/yams: cut into 1-inch pieces; pulse to chop. 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. 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.</td>
</tr>
<tr>
<td></td>
<td>Metal Blade</td>
<td>Purée</td>
<td>1 cup cooked (1-inch pieces) = ½ cup</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>1 pound = 3½ to 4 cups</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Shred</td>
<td>1 pound = 3½ to 4 cups</td>
<td></td>
</tr>
<tr>
<td>FOOD</td>
<td>TOOL</td>
<td>PROCESS</td>
<td>YIELD</td>
<td>DIRECTIONS</td>
</tr>
<tr>
<td>------</td>
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</tr>
<tr>
<td>Radishes</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>½ pound = 1½ cups</td>
<td>Cut into 1-inch pieces; pulse to chop. Process to finely chop. Trim ends; firm pressure. Trim ends; firm pressure.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>½ pound = 1½ cups</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Shred</td>
<td>½ pound = 1½ cups</td>
<td></td>
</tr>
<tr>
<td>Scallions</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 to 2 = ¼ cup</td>
<td>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.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>1 to 2 = ¼ cup</td>
<td></td>
</tr>
<tr>
<td>Spinach</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 pound raw = 10 cups raw</td>
<td>Pulse to chop. Process to purée.</td>
</tr>
<tr>
<td></td>
<td>Metal Blade</td>
<td>Puree</td>
<td>1 pound raw = 1½ cups cooked</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>1 pound raw = 10 cups raw</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Shred</td>
<td>1 pound = 3 cups</td>
<td>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. Shredding; trim; place upright in feed tube. Long shreds; trim and place horizontally in feed tube. Medium pressure.</td>
</tr>
<tr>
<td>Zucchini/Summer Squash</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 pound = 3 cups</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>1 pound = 3 cups</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Shred</td>
<td>1 pound = 3 cups</td>
<td></td>
</tr>
<tr>
<td>CHEESES</td>
<td>Soft Cheeses; Ricotta, Cream, Cottage, Brie, Blue, Fontina Mozzarella, Bel Paese</td>
<td>Metal Blade</td>
<td>Purée</td>
<td>½ pound = 1 cup</td>
</tr>
<tr>
<td></td>
<td>Metal Blade</td>
<td>Chop</td>
<td>¼ pound = 1 cup</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Med. Shred</td>
<td>¼ pound = 1 cup</td>
<td>Chill well; medium pressure. Mozzarella should be frozen for 25 to 30 minutes before shredding.</td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Fine Shred</td>
<td>¼ pound = 1 cup</td>
<td></td>
</tr>
<tr>
<td>Firm Cheeses; Cheddar, Swiss, Edam &amp; Gouda</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>¼ pound = 1 cup</td>
<td>Cut into ½- to 1-inch pieces; temperature not critical. Chill well; light to medium pressure. Chill well; medium pressure. Chill well; light pressure.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>¼ pound = 1 cup</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Med. Shred</td>
<td>¼ pound = 1 cup</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Fine Shred</td>
<td>¼ pound = 1 cup</td>
<td></td>
</tr>
<tr>
<td>Hard Cheeses; Parmesan &amp; Romano</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>¼ pound = 3 cup</td>
<td>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.</td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Med. Shred</td>
<td>¼ pound = 1 cup</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Fine Shred</td>
<td>¼ pound = 1 cup</td>
<td></td>
</tr>
<tr>
<td>ADDITIONAL FOODS</td>
<td>Baby Food</td>
<td>Metal Blade</td>
<td>Purée</td>
<td>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.</td>
</tr>
<tr>
<td>Butter</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>¼ pound (1 stick) = ½ cup</td>
<td>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.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>¼ pound (1 stick) = ½ cup</td>
<td></td>
</tr>
<tr>
<td>Chocolate</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1-ounce = ¼ cup grated</td>
<td>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.</td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Shred</td>
<td>1-ounce = ¼ cup grated</td>
<td></td>
</tr>
<tr>
<td>Crumbs; Bread, Cookies &amp; Crackers</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>12 to 14 graham wafers = 1 cup crumbs; 1 slice bread = ½ cup crumbs</td>
<td>Break up ingredients into ½- to 1-inch pieces. Process until fine. Breadcrumbs: make from fresh, stale or toasted bread.</td>
</tr>
<tr>
<td>FOOD</td>
<td>TOOL</td>
<td>PROCESS</td>
<td>YIELD</td>
<td>DIRECTIONS</td>
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</tr>
<tr>
<td>Egg Whites</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>8 egg whites = 1 cup firm whites</td>
<td>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).</td>
</tr>
<tr>
<td>Meat, Poultry &amp; Fish</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>2¼ pound boneless = 4½ cups</td>
<td>Cut very cold 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.</td>
</tr>
<tr>
<td></td>
<td>Metal Blade</td>
<td>Purée</td>
<td>1 pound boneless = 2 cups</td>
<td>Cut very cold raw or cooked meat/poultry/fish into 1-inch pieces; pulse to chop. Process continuously until desired texture.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>1 pound boneless = 2 cups</td>
<td>Slicing cooked meat/poultry; be sure it is very cold. 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.</td>
</tr>
<tr>
<td>Milk Shakes/Smoothies</td>
<td>Metal Blade</td>
<td>Chop/ Purée</td>
<td>Can make up to 16 8-ounce servings.</td>
<td>Milkshakes: add ice cream first; process and add milk through feed tube. Smoothies: add fruit first, then add the liquid while processing.</td>
</tr>
<tr>
<td>Nuts</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>¾ pound = 3 cups</td>
<td>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.</td>
</tr>
<tr>
<td></td>
<td>Metal Blade</td>
<td>Purée</td>
<td>¼ pound = 1 cup</td>
<td>Nut butter: process nuts 2 to 3 minutes, scraping bowl as necessary. For smoothest consistency, add some oil to nuts while processing.</td>
</tr>
<tr>
<td></td>
<td>Slicing Disc</td>
<td>Slice</td>
<td>¼ pound = 1 cup</td>
<td>Medium pressure; nuts will have a coarse texture.</td>
</tr>
<tr>
<td></td>
<td>Shredding Disc</td>
<td>Shred (fine/med.)</td>
<td>¼ pound = 1 cup</td>
<td>Medium pressure; nuts will have a fine/medium texture.</td>
</tr>
<tr>
<td>Granulated Sugar</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 pound = 2 cups</td>
<td>Process 1 minute, or until fine.</td>
</tr>
<tr>
<td>Tofu</td>
<td>Metal Blade</td>
<td>Purée</td>
<td>10 ounces = ¼ cup</td>
<td>Drain; process 2 minutes or until smooth.</td>
</tr>
<tr>
<td>Whipping Cream</td>
<td>Metal Blade</td>
<td>Chop</td>
<td>1 cup = ½ cup whipped</td>
<td>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).</td>
</tr>
<tr>
<td>DOUGHS</td>
<td></td>
<td>Mix</td>
<td></td>
<td>Pulse mixture until it has consistency between cornmeal and small pebbly crumbs. Add water, 1 tablespoon at a time; pulse until a dough forms.</td>
</tr>
<tr>
<td>Pastry Dough</td>
<td>Metal Blade</td>
<td>Mix</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Batters</td>
<td>Metal Blade</td>
<td>Mix</td>
<td></td>
<td>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.</td>
</tr>
<tr>
<td>Yeast Dough Breads</td>
<td>Metal Blade Dough Blade</td>
<td>Mix</td>
<td></td>
<td><strong>TIPS:</strong> Use ¾ cup warm liquid to proof 2½ 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.*</td>
</tr>
<tr>
<td>Sweet Dough Breads &amp; Coffee Cakes</td>
<td>Metal Blade Dough Blade</td>
<td>Mix</td>
<td></td>
<td>See <strong>TIPS</strong> 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.*</td>
</tr>
</tbody>
</table>

**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.

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.
DESSERTS

BLUEBERRY MINT SORBET

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, then process for about 1 minute until smooth.

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

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

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BLANZA "ICE CREAM"

Nutritional information per ⅛ cup serving:
Calories 68 (1% from fat) | carb. 16g | pro. 1g | fat 1g | sat. fat 1g | chol. 0mg | sod. 1mg | calc. 4mg | fiber 2g

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

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

If desired, serve immediately or place in a container to be stored in the freezer. Cover sorbet with plastic directly if freezing.

BANANAS, FROZEN, CUT INTO 1 TO 2-INCH PIECES
1 TABLESPOON HONEY
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, then process for about 1 to 2 minutes until smooth.

This refreshing sorbet is perfect in the height of summer.
MANGO SORBET

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

Makes 3 cups
Approximate preparation time: 5 minutes

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

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

Simple syrup is equal amounts sugar and water brought to a boil in order to dissolve the sugar. One cup
of simple syrup yields 1½ cups simple syrup. Simple syrup can last in a refrigerator for at least one
month in clean, sealed containers.

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

**BERRY MANGO SMOOTHIE**

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

Serve immediately.

45 seconds. Small feed tube until well blended, about an additional 45 seconds. Process until smooth, about 30 seconds. Pulse the fruit to chop, using 10 long pulses.

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.

With the unit running, pour the juice through the small feed tube until well blended, about an additional 45 seconds. Process until smooth, about 30 seconds. Pulse the fruit to chop, using 10 long pulses.

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

A delicious smoothie, full of antioxidants.

**TROPICAL FRUIT SMOOTHIE**

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
3 cups orange peach mango juice

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

Serve immediately.

45 seconds. Small feed tube until well blended, about an additional 45 seconds. Process until smooth, about 30 seconds. Pulse the fruit to chop, using 10 long pulses.

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.

With the unit running, pour the juice through the small feed tube until well blended, about an additional 45 seconds. Process until smooth, about 30 seconds. Pulse the fruit to chop, using 10 long pulses.

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

A taste of the tropics anytime.
DESSERTS

Makes 2 cups
Approximate preparation time: 5 minutes

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
- Pro. 0g
- Fat 0g
- Sat. fat 0g
- Chol. 0mg
- Sod. 0mg
- Calc. 6mg
- Fiber 2g

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

RASPBERRY SAUCE

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

SWEET CRÊPE BATTER

3 LARGE EGGS
¾ CUP UNBLEACHED, ALL-PURPOSE FLOUR
½ TEASPOON TABLE SALT
2 TABLESPOONS GRANULATED SUGAR
1 TEASPOON PURE VANILLA EXTRACT
1 CUP WHOLE MILK
¼ CUP (½ STICK) UNSALTED 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
¹∕³ CUP SUPERFINE SUGAR
1 TEASPOON PURE VANILLA EXTRACT
PINCH SALT
¼ TEASPOON ORANGE ZEST
1 TEASPOON UNSALTED BUTTER
CONFECTIONERS' SUGAR, FOR DUSTING

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

Makes 6 servings

DESSERTS

DESSERT CRÊPES WITH BERRIES

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, and process until homogenous. Transfer and process until the crumbs are pinned. Add the crêpe batter to the large work bowl and process until the crumbs are pinned. Stir the mixture to combine. Divide the batter evenly among 6 greased 8-inch skillets. Heat the skillets over medium heat and cook 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. Continue with the remaining batter, storing the crêpes between cooking. Once ready, place the crêpes in a shallow bowl and dust with powdered sugar. Place an 8-inch skillet over medium heat and preheat for 5 minutes. Add the mascarpone cream ingredients; process until all are well incorporated, about 15 seconds. Remove work bowl and add the mascarpone cream ingredients, process until smooth. Remove work bowl and add the mascarpone cream ingredients, process until smooth.

DESSERTS

Prepare the crêpes. Place an 8-inch skillet over medium heat and preheat for 5 minutes. Once the pan is heated, add the sugar. Once melted, wipe the sugar around the pan with a paper towel. Stir the mixture to combine. Divide the batter evenly among 6 greased 8-inch skillets. Heat the skillets over medium heat and cook 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. Continue with the remaining batter, storing the crêpes between cooking. Once ready, place the crêpes in a shallow bowl and dust with powdered sugar. Place an 8-inch skillet over medium heat and preheat for 5 minutes. Add the mascarpone cream ingredients; process until all are well incorporated, about 15 seconds. Remove work bowl and add the mascarpone cream ingredients, process until smooth. Remove work bowl and add the mascarpone cream ingredients, process until smooth.

DESSERTS

For Dusting

CONFECTIONERS’ SUGAR 1
TEASPOON UNSALTED BUTTER 1
TEASPOON ORANGE ZEST ¼
PINCH SALT 1
TEASPOON PURE VANILLA EXTRACT 1
1 CUP SUPERFINE SUGAR ¾
1 CUP HEAVY CREAM ¼
8 OUNCES MASCARPONE ½

SUGAR 2
TEASPOON ORANGE ZEST ¼
2 CUPS MIXED FRESH BERRIES

BERRIES

BUTTER, MELTED 2 CUPS (¾ STICK) UNSALTED BUTTER
1 CUP WHOLE MILK 1
EXTRACT 1
2 TEASPOONS GRANULATED SUGAR
2 TABLESPOONS GRANULATED SUGAR
3 SWEET CREPES BATTER

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

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.

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

Make one 9 x 5-inch loaf cake

Approximate preparation time: 20 minutes, plus

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

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

Pour water 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 |

EXTRACT:

3/4 cup olive oil

ROOM TEMPERATURE

4 large eggs,

LEMON ZEST

1/2 cup granulated sugar

1 cup unsalted butter, room temperature

1 cup all-purpose flour

1/2 cup cornmeal

1 1/4 cups toasted pine nuts

1/4 cup pure vanilla extract

Make one 9 x 5-inch loaf cake

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

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

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

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Calories 308 (57% from fat) | carb. 29g | pro. 4g | fat 20g |
| sat. fat 8g | chol. 110mg | sod. 153mg |

EXTRACT:

3/4 cup olive oil

ROOM TEMPERATURE

4 large eggs,

LEMON ZEST

1/2 cup granulated sugar

1 cup unsalted butter, room temperature

1 cup all-purpose flour

1/2 cup cornmeal

1 1/4 cups toasted pine nuts

1/4 cup pure vanilla extract

Make one 9 x 5-inch loaf cake

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

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

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

Pour water 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 |

EXTRACT:

3/4 cup olive oil

ROOM TEMPERATURE

4 large eggs,

LEMON ZEST

1/2 cup granulated sugar

1 cup unsalted butter, room temperature

1 cup all-purpose flour

1/2 cup cornmeal

1 1/4 cups toasted pine nuts

1/4 cup pure vanilla extract

Make one 9 x 5-inch loaf cake

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

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

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

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

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

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 to combine. With the machine running, slowly pour the butter through the feed tube. Continue pouring the buttermilk, eggs and vanilla until ingredients are just combined. Pour the chocolate mixture evenly over the batter and pulse to combine.

Nutritional information per serving:
Calories 258 (23% from fat)
Carbohydrates 49g
Protein 6g
Fat 7g
Saturated Fat 3g
Cholesterol 54mg
Sodium 224mg
Calcium 38mg
Fiber 3g

DEEP CHOCOLATE LAYER CAKE
Frost this deep and rich chocolate cake with Cream Cheese Frosting (below).

CREAM CHEESE FROSTING
Makes about 5½ cups
Approximate preparation time: 10 minutes

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

Nutritional information per serving (1 tablespoon):
Calories 84 (81% from fat)
Carbohydrates 3g
Protein 1g
Fat 8g
Saturated Fat 5g
Cholesterol 23mg
Sodium 57mg
Calcium 8mg
Fiber 0g

2 BATTER TO PREPARE THE PANS
2 TABLESPOONS SOUR CREAM
1 TEASPOON PURE VANILLA
1 cup unsweetened cocoa powder
1 cup light brown sugar
1 cup confectioners’ sugar
1 tablespoong salt
2 teaspoons espresso powder
2 teaspoons baking soda
2 teaspoons baking powder
1 cup unsalted butter, room temperature
1 cup boiling water
3 tablespoons pure vanilla extract

Nutritional information per serving:
Calories 258 (23% from fat)
Carbohydrates 49g
Protein 6g
Fat 7g
Saturated Fat 3g
Cholesterol 54mg
Sodium 224mg
Calcium 38mg
Fiber 3g
DESSERTS

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 simmer over medium heat. Bring mixture to a heavy simmer. Whisk to prevent scorching.

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. Straining consistency 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.

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

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

PASTRY CREAM

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

PASTRY CREAM

CONFECTIONERS’ SUGAR 1 ½ CUPS MILK
HEAVY CREAM ¾ CUP GRANULATED SUGAR
1 ½ TABLESPOONS CORNSTARCH
3 LARGE EGGS
1 ½ TABLESPOONS PURE VANILLA
3 TEASPOONS SALT
1 ½ CUPS MILK

For a lighter pastry cream:
HEAVY CREAM ½ CUP
CONFECTIONERS’ SUGAR 1 ½ TABLESPOONS
CORNSTARCH 3 TABLESPOONS
EGGS 1 ½ LARGE
EXTRACT 1 TABLESPOON
VANILLA ¼ TEASPOON SALT
DIVIDED 1 ½ CUPS MILK

PREPARED IN PARTIALLY COMPLETE FORM

Approximate preparation time: 25 minutes, including cooling time
DESSERTS

**CHOCOLATE COOKIE CRUST**

63

Nutritional Information per Serving:

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Preheat the oven to 375°F.

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

**BANANA CREAM PIE**

24 CHOCOLATE WAFER COOKIES, ABOUT ½ BOX

1 TABLESPOON GRANULATED SUGAR

¼ CUP (½ STICK) UNSALTED BUTTER, MELTED

Makes 1 cup, 12 servings

Approximate Preparation Time: 1 minute plus

15 minutes for baking time

Approximate Preparation Time: 30 minutes including:

Nutritional Information per Serving:

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We love this with our Banana Cream Pie, but it also makes

a cheesecake even more decadent.

Everyone will love this Southern-inspired dessert.

**BANANA CREAM PIE**

RECIPE LIGHTENED PASTRY CREAM (PAGE 64)

RECIPE CHOCOLATE COOKIE CRUST (BELOW)

4 FIRM BANANAS

¼ TEASPOON GROUND CINNAMON

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 pastry cream. Pour the banana pastry cream equally into the baked, cooled cookie crust and chill for at least 2 hours before serving.

Press the bananas evenly into the baked, cooled cookie crust.

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Press the bananas evenly into the baked, cooled cookie crust.
DESSERTS

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. Add the pecans and pulse to invert the small metal chopping blade into the small work bowl. Chill in the refrigerator for about 20 minutes. Place the pie even with the crumb topping and bake for 40 to 50 minutes, or until the top 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

APPLE CRUMB PIE TOPPING

Makes enough crumb topping for one pie

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

Recipe Crumb Pie Topping

1 ⅔ cups toasted pecans
1 ½ cups unbleached, all-purpose flour
1 ¼ teaspoons ground cinnamon
¼ teaspoon sea salt
1 tablespoon vanilla pastè
1 cup unsalted butter, cold and cut into cubes

Preheat oven to 350°F. Roll out dough into a 10-inch disc. Fit into ungreased, 9-inch, 1½-quart ceramic pie baker. Chill in the refrigerator for about 20 minutes.

In a large bowl, toss the apples, lemon juice, vanilla paste, and sugar together. Insert the slicing disc, adjusted to 4mm, into the large work bowl of the processor. Add the apples, lemon juice, vanilla paste, and sugar and pulse to invert the small metal chopping blade into the small work bowl. Chill in the refrigerator for about 20 minutes.

Roll out dough into a 10-inch disc. Fit into ungreased, 9-inch, 1½-quart ceramic pie baker. Preheat oven to 350°F. Baking time

Approximate preparation time: 55 to 65 minutes, including chilling.

Makes one 10-inch deep-dish pie, 8 to 12 servings

The adjustable slicing disc makes preparing this pie a breeze.

APPLE CRUMB PIE
DESSERTS

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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
Pour 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.

Butter the 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 homogenous. Scrape the bowl as necessary. Pour the large metal chopping blade into the medium work bowl and prepare the spinning pin.

Press 6 hours below setting.

Transfer the cheesecake to 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

This simple recipe produces perfect cheesecake every time.

CLASSIC CHEESECAKE

GRAHAM CRACKER CRUST

Insert the large metal chopping blade into the large 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 until the crumbs are the size of coarse sand. With the machine running, add the butter and process until ingredients are well combined, about 1 minute.
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

BUTTER TO PREPARE THE PAN

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

TABLESPOON UNSALTED BUTTER
9  OUNCES GRAHAM CRACKERS (ABOUT 2 SLEEVES)
1  TEASPOON GROUND CINNAMON
¼ CUP GRANULATED SUGAR
6  TABLESPOONS UNSALTED BUTTER, MELTED

TEMPERATURE
CUP SOUR CREAM, ROOM TEMPERATURE
CUP RICOTTA, ROOM TEMPERATURE
TEASPOON PURE VANILLA
TABLESPOON UNSALTED BUTTER
TEASPOON SALT
OUNCES GRAHAM CRACKERS (BReadt)

RECIPE GRAHAM CRACKER CRUST

Preheat oven to 325°F. Place a large roasting pan on bottom. Pour 1 to 2 inches of water.
Butter one 9-inch springform pan.
Press 6 hours below setting.
Preheat oven to 325°F. Place a large roasting pan on bottom. Pour 1 to 2 inches of water.
Butter one 9-inch springform pan.
Press 6 hours below setting.

Approximate preparation time: 15 minutes, plus 3 hours baking/resting and 6 hours cooling.
Makes one 9-inch cake, 24 servings.
DESSERTS

Makes 4 dozen cookies

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

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

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

*Dough*

Prepare baking sheets.

**Ingredients:**

- 2 ¹/₂ 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 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

Insert the small metal chopping blade into the small 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 and place to chill in the refrigerator.

**Filling:**

- 1 cup chocolate chips
- ½ cup chocolate chips
- ½ cup granulated sugar
- ¼ cup heavy cream
- ¼ cup cinnamon sugar, for sprinkling

Insert the small metal chopping blade into the small work bowl and pulse to combine. Add the chocolate and pulse again to roughly chop. Add the sugar, cream and nutmeg to the food processor. Add the egg yolks and pulse until smooth.

**Filling:**

- 2 tablespoons granulated sugar
- 2 tablespoons ground cinnamon
- 1 tablespoon orange zest
- 2 cups (¼ pound) unsalted butter, cold and cut into small cubes
- 1 cup (2 sticks; ½ pound) unsalted butter, cold and cut into small cubes

Gently fold the dough into the large workbowl of the Cuisinart® Food Processor. Add the chocolate and gently fold into the dough. Preheat oven to 375°F. Line two baking sheets with parchment paper.

These cookies are a delicious treat!
BREADS

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POPOVERS

Makes 18 popovers

Nutritional Information per popover:
- Calories 136 (39% from fat)
- Carbs 14g
- Protein 6g
- Fat 6g
- Saturated Fat 3g
- Cholesterol 87mg
- Sodium 188mg
- Calcium 98mg
- Fiber 0g

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

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).

Prepare oven to 450°F (use convection bake if available).

Prepare 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.

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Preheat oven to 450°F (use convection bake if available).

Prepare oven to 450°F (use convection bake if available).

Prepare 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. 
Makes 12 biscuits

Approximate preparation time: 10 minutes plus 10 minutes for baking

Nutritional information per biscuit:
- Calories: 206 (44% from fat)
- Carbohydrate: 25g
- Protein: 4g
- Fat: 10g
- Saturated Fat: 6g
- Cholesterol: 28mg
- Sodium: 543mg
- Calcium: 30mg
- Fiber: 1g

**BUTTERMILK BISCUITS**

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

**Ingredients:**
- 2 1/4 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 teaspoon sea salt
- 1/4 teaspoon freshly ground black pepper
- 9 tablespoons (1 stick plus 1 tablespoon) unsalted butter, cold and cubed
- 1 cup buttermilk
- 2 tablespoons unsalted butter, melted

**Instructions:**
1. Preheat oven to 500°F. Line one baking sheet with parchment paper. Preheat oven for 10 minutes.
2. 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.
3. With the machine running, pour the buttermilk through the feed tube and process until just incorporated.
4. 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.
5. Bake about 10 minutes, until golden brown. Once biscuits are ready, remove from oven and brush with melted butter. Serve immediately.
Makes 32 rolls

Approximate preparation time: 20 to 25 minutes, plus 2½ hours rising, 40 minutes baking, and 10 to 15 minutes cooling

Nutritional information per serving roll:

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<th>Calories</th>
<th>Carbs</th>
<th>Protein</th>
<th>Fat</th>
<th>Saturated Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
<th>Calcium</th>
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<tr>
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<td>20</td>
<td>4</td>
<td>6</td>
<td>3</td>
<td>34</td>
<td>164</td>
<td>30</td>
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Fresh from the oven, warm rolls make any dinner extra special.

SESAME DINNER ROLLS

In a small saucepan over medium heat, warm milk to 105° to 110°F. Remove from heat. Add yeast and sugar; stir to dissolve, and let sit until foamy, about 5 minutes. In a large bowl, combine 3½ cups unbleached all-purpose flour, sugar, salt, and evaporated low-fat milk. Add beaten eggs, 1 ounce at a time, to milk. Beat until smooth. Stir in flour until dough is just combined. Cover bowl with plastic wrap and let rise until doubled in size, about 1½ hours.

Lightly flour a work surface and turn out dough. Punch down dough and let rise until doubled in size, about 1 to 1½ hours. Place dough in a lightly floured plastic food storage bag and seal. Let rise until doubled in size, about 1 to 1½ hours. Dough should be smooth and elastic.

Brush with egg wash and sprinkle with sesame seeds. Bake in a preheated oven until golden, about 35 to 40 minutes. Cool on a wire rack.

+ 1¼ CUPS (12-OUNCE CAN) EVAPORATED LOW-FAT MILK
+ 4½ TEASPOONS ACTIVE DRY YEAST
+ 3 TABLESPOONS GRANULATED SUGAR
+ 5¾ CUPS UNBLEACHED, ALL-PURPOSE FLOUR
+ 1 STICK PLUS 6 TABLESPOONS UNSALTED BUTTER, CUT INTO 1-INCH PIECES
+ 2 TEASPOONS KOSHER SALT
+ NONSTICK COOKING SPRAY
+ 1 LARGE EGG
+ 1 Teaspoon WATER
+ 2 TEASPOONS SESAME SEEDS
WHOLE WHEAT KALAMATA BREAD

**Makes three medium loaves, about 10 x 6 inches each (about 1-pound each) or two large loaves, about 1¾ pounds each.**

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

**Approximate preparation time:** 10 to 15 minutes, plus 2 to 3½ hours rising and resting, 30 minutes baking, and 1 hour or longer cooling.

**Ingredient Notes:**
- **Extra whole-wheat flour** is used for dusting bread. Use whole-wheat flour in the recipe to enhance the flavor and texture of the bread.

---

**Instructions:**

1. **To make one 1¾-pound loaf:** Have all ingredients and equipment ready.

2. **In a small saucepan over medium heat, warm milk to 105° to 110°F. Remove from heat and add sugar and yeast; stir to dissolve.**

3. **Add 2 tablespoons oil and 2½ cups flour to yeast mixture.**

4. **Process for 10 seconds to knead the dough and incorporate the oil.**

5. **Continue processing in 10-second bursts until dough cleans sides of work bowl and forms a ball.**

6. **Process for 45 seconds to knead the dough and incorporate the olives.**

7. **Place dough in a lightly floured plastic food storage bag and seal.**

8. **Allow to rise in a warm place until doubled in size, 1 to 1½ hours.**

9. **Punch dough down and let rise again until doubled in size.**

10. **Preheat oven to 350°F.**

11. **Dust loaves with whole-wheat flour. Using a serrated knife, make three diagonal slashes in each loaf about ¼-inch deep.**

12. **Bake for 25 to 30 minutes until browned and hollow-sounding when tapped.**

13. **Cool on a wire rack.**

---

**Nutritional Information:**

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

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**TIP:** To make one 1¾-pound loaf, halve all ingredients and follow the same instructions.

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

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

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

**Ingredients**

- 1 large egg
- 1 cup warm water
- 2 tablespoons sugar
- 2 tablespoons unsalted butter, cut into 1-inch pieces
- 5 cups unbleached, all-purpose flour
- 3 teaspoons active dry yeast
- 3/4 cup granulated sugar
- 1 large egg for egg wash
- 1 teaspoon sesame seeds

**Instructions**

1. Combine about 5 minutes. Add beaten eggs gently while in a large liquid measuring cup. Let sit until room temperature.
2. Dissolve the yeast and 1 teaspoon of sugar in warm water; let sit until yeast is foamy, about 5 minutes. Add to yeast mixture and let sit another 10 to 15 minutes.
3. Combine the dough ingredients in a large bowl and mix with a hand mixer until a dough ball forms. Knead the dough until it is smooth and elastic, about 5 minutes.
4. Place the dough in a large greased glass bowl, turning the dough to grease the entire surface. Cover bowl with plastic wrap and let rise until the dough has doubled in size, about 2 hours.
5. For a lighter loaf, punch dough down and repeat the rise. In warmer weather, allow dough to rise overnight in refrigerator.
6. 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 wrap and let rise until the dough has doubled in size, about 1 hour.
7. 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.

**Nutritional Information per serving (1 ounce):**

- Calories 107 (26% from fat)
- Carbs 18g
- Protein 3g
- Fat 3g
- Saturated fat 2g
- Cholesterol 27mg
- Sodium 140mg
- Calcium 3mg
- Fiber 1g

Makes two 1-pound loaves.
**Crusty French Bread**

**Makes three medium baguettes, about ¾ pound each**

Approximate preparation time: 10 to 15 minutes, plus 2½ hours rising and resting, 30 minutes baking, and 1 hour or longer cooling

Nutritional information per serving (1 slice):

- Calories: 139 (19% from fat)
- Carbs: 25g
- Protein: 3g
- Fat: 3g
- Cholesterol: 8mg
- Sodium: 243mg
- Calcium: 30mg
- Fiber: 1g

When allowed to cool completely before slicing, this recipe makes three loaves, which may be too much for your needs. You can always freeze a loaf for future use.

Dissolve the yeast in warm water in a large 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, salt and sugar to the work bowl and form a ball. Process for 45 seconds, or until the dough cleans the sides of the bowl and forms a ball. Knead the dough for 10 to 15 seconds. Add the cold water to the yeast mixture. Process for 45 seconds, or until the dough cleans the sides of the bowl and forms a ball. Knead the dough for 10 to 15 seconds.

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, about 1½ to 2 hours. Preheat oven to 425°F. Dust loaves with flour. Using a serrated knife, make 4 or 5 diagonal slashes in each loaf about ¼ inch deep. Bake for 25 to 30 minutes until browned and hollow sounding. Makes three medium baguettes, about ¾ pound each.
CLASSIC CUISINART® WHEAT BREAD

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

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

Nutritional information per slice:

<table>
<thead>
<tr>
<th></th>
<th>Calories</th>
<th>Carbohydrates</th>
<th>Protein</th>
<th>Fat</th>
<th>Saturated Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
<th>Calcium</th>
<th>Fiber</th>
</tr>
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<tr>
<td></td>
<td>135</td>
<td>23g</td>
<td>4g</td>
<td>3g</td>
<td>2g</td>
<td>8mg</td>
<td>244mg</td>
<td>30mg</td>
<td>3g</td>
</tr>
</tbody>
</table>

4½ cups flour
1/3 cup whole wheat flour
4 tablespoons unsalted butter, cut into 1-inch pieces
1/2 tablespoon salt
1 teaspoon active dry yeast
1 cup warm water

Preheat oven to 400°F.

Dissolve the yeast and sugar in warm water in a large mixing bowl, cover with plastic wrap, and let stand 10 to 15 minutes, or until bubbly.

Place 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 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, process for 45 seconds to knead dough. 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 in half and shape each into a loaf. Place in prepared pans and cover with plastic wrap. Let rise until dough is just above the tops of the pans, about 45 minutes to 1 hour. Remove from pans and cool on wire rack.

Approximate preparation time: 10 to 15 minutes, plus 2½ hours rising and resting, 35 minutes baking.

Dissolve the yeast and sugar in warm water in a large mixing bowl, cover with plastic wrap, and let stand 10 to 15 minutes, or until bubbly.

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

Classic Cuisinart® White 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

Nutritional information per slice:

Spoil your family with homemade bread.

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Per Slice</th>
<th>% Daily Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>139</td>
<td>2%</td>
</tr>
<tr>
<td>Fat</td>
<td>3g</td>
<td>5%</td>
</tr>
<tr>
<td>Carbs</td>
<td>25g</td>
<td>8%</td>
</tr>
<tr>
<td>Protein</td>
<td>3g</td>
<td>6%</td>
</tr>
<tr>
<td>Chol.</td>
<td>8mg</td>
<td>0%</td>
</tr>
<tr>
<td>Sod.</td>
<td>243mg</td>
<td>10%</td>
</tr>
<tr>
<td>Calc.</td>
<td>30mg</td>
<td>3%</td>
</tr>
<tr>
<td>Fiber</td>
<td>1g</td>
<td>4%</td>
</tr>
</tbody>
</table>

Ingredients:

- 2¼ teaspoons active dry yeast
- 1 tablespoon granulated sugar
- ¹⁄³ cup warm water (105° to 110°F)
- 6 cups unbleached, all-purpose flour
- 2½ teaspoons salt
- 1 ²⁄³ cups cold water
- Nonstick cooking spray
- 4 tablespoons unsalted butter, cut into 1-inch pieces

Preheat oven to 400°F.

1. Dissolve the yeast and sugar in warm water in a large liquid measuring cup. Let sit until foamy, about 5 minutes. Remove from pans and cool on wire rack.
2. 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.
3. 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.
4. 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.
5. 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.
Makes 12 servings

Approximate preparation time: 15 minutes plus 50 minutes for baking and 15 minutes for resting

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

For about 15 minutes before serving:

and golden on top, about 25 minutes. Allow gratin to sit

pot with remaining cheese. Bake in oven until tender
reserved cheese. Lay into prepared gratin dish and
but still firm. Remove from heat and stir in ⅔ of the
for about 10 minutes, until potatoes are cooked through.
and return to medium heat. Simmer about 3 minutes. Slowly whisk in the

Replace chopping blade with slicing disc adjusted to

Simmer until thickened. Remove pan from heat.

Cook until soft, about 3 minutes. Slowly whisk in the
over heat for about 1 minute. Add the onion mixture.
medium heat. Once oil is heated add the flour and stir
medium heat. Once oil is heated add the flour and stir
Put the oil into a 6-quart saucepan and place over

and pulse to chop, about 6 to 10 pulses.

through the small feed tube to chop. Add the onions
work bowl. With machine running, drop the garlic cloves
insert the large metal chopping blade into the large

insert the large metal chopping blade into the medium

Peel the potatoes, and chop until fine. Remove work bowl and

Preheat oven to 375°F. Lightly coat an 11-inch gratin

This traditional potato dish works well alongside any meat entrée.

POTATO GRATIN

| PLEASED POUNDS WHITE POTATOES | 3% |
| NUMEX | ½ |
| TEASPOON FRESHLY GROUND PEPPER | ½ |
| TEASPOON FRESHLY GROUND SALT | ¼ |
| TABLESPOON KOSHER SALT | 4 |
| CUPS REDUCED-FAT MILK | 3 |
| ALL-PURPOSE FLOUR | 2 |
| TABLESPOONS VEGETABLE OIL | 1 |
| TABLESPOONS UNSALTED BUTTER | 3 |
| TABLESPOONS UNSALTED CASHEW | ¾ |
| ONIONS, CUT INTO LARGE GARLIC CLOVES | ¾ |
| NONSTICK COOKING SPRAY | 7 |
Makes 7½ cups, fifteen ½-cup servings
Approximate preparation time: 35 minutes
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

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

MASHE ME POTAOTES

Ingredients:
3½ POUNDS YUKON GOLD 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

Procedures:
1. Place the potatoes in a large saucepan and cover with water. Bring to a boil and simmer until just combined. Taste and adjust seasoning accordingly.
2. Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor. Pulse the chives to finely chop; reserve.
3. 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.
4. Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor. Pulse the potatoes until the potatoes are tender.
5. Place the shredded potatoes in a large saucepan and cover with water. Bring to a boil and simmer until just combined. Taste and adjust seasoning accordingly.
6. Remove the shredding disc. 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 while pulsing, until incorporated. Add the chives to the potatoes and pulse to combine. Taste and adjust seasoning accordingly.

Sides Seasoning accordinly.

Try this rich but not too sinful version of the traditional mashed potatoes.
Makes 6 peppers

Approximate preparation time: 25 minutes plus 45 minutes for baking

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

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

STUFFED ROASTED PEPPERS
SIDES

Makes 8 servings

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 Cuisinart®. 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
½ TEASPOON FRESHLY GROUND BLACK PEPPER
8 LARGE BASIL LEAVES
3 OUNCES SOFT GOAT CHEESE

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

VEGETABLE NAPOLEON

Approximate preparation time: 20 minutes.

Makes 8 servings.
GINGER GLAZED CARROTS

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

Makes 6 cups, twelve ½-cup servings
Approximate preparation time: 30 minutes
Nutritional information per serving (½ cup):
Ginger Glazed Carrots

<table>
<thead>
<tr>
<th>Tablespoons Orange Zest</th>
<th>1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cup Pure Maple Syrup</td>
<td>%</td>
</tr>
<tr>
<td>Teaspoon Freshly Ground Pepper</td>
<td>%</td>
</tr>
<tr>
<td>Teaspoon Kosher Salt</td>
<td>%</td>
</tr>
<tr>
<td>Tablespoons Unsalted Butter</td>
<td>3</td>
</tr>
<tr>
<td>Pounds Carrots</td>
<td>3</td>
</tr>
<tr>
<td>Ounces Fresh Ginger</td>
<td>2</td>
</tr>
</tbody>
</table>

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 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.

Serve immediately.
CRAB CAKES

Makes twelve 3-ounce cakes
Approximate preparation time: 10 minutes plus 20 minutes cooking time
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

Tips: Substitute cooked fish fillet for the crab to make fish cakes.

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

ENTRÉES

1. Grind the crabmeat to make sure there are no shells; reserve in refrigerator. Preheat oven to 400°F. Coat a 16-ounce lump crabmeat.

2. 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 5 to 7 pulses.

3. 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, breadcrumbs, mayonnaise, Worcestershire, Old Bay, Dijon and a dash or two of hot sauce if using to the mixing bowl. Mix thoroughly. Form mixture into 2-inch round cakes.

4. Place on prepared baking sheet and bake until crust is 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

Ingredients:
- 16 OUNCES LUMP CRABMEAT
- 1 GARLIC CLOVE
- 1  RED BELL PEPPER, ABOUT 7 OUNCES, CUT INTO 2-INCH PIECES
- 3  GREEN ONIONS, CUT INTO 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
- NONSTICK COOKING SPRAY

Preparation:
1. Substitute cooked fish fillet for the crab to make 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

Tips: Substitute cooked fish fillet for the crab to make fish cakes.

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

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

Makes 6 servings
Approximate preparation time: 35 to 40 minutes plus 3 hours for cooking

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

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 flour is coated, place in a preheated oven to rise to the top. Pour the cooked liquid with a fat mop. Degrease the cooking liquid with a fat mop. 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, place parsley on casserole and place in the freezer. While shanks are browning, add the chopped onions, leeks, carrots, celery, garlic, and thyme to the casserole. Once browned, add the chopped tomatoes, chicken stock, and bay leaf. Once liquid comes to a strong simmer, add the plum tomatoes to the casserole. Once reduced, add the veal shanks to the casserole. Once simmering, add remaining ingredients and adjust seasoning as needed. Once properly seasoned, transfer to a 225°F oven to simmer. Once cooked, remove and serve with pasta, potatoes, or polenta.

BRAISED VEAL SHANKS

A perfect, comforting dish for a cold winter evening.
ENTRÉES

Makes one 9 x 13-inch pan, about 12 servings
Approximate preparation time: 1 hour plus 50 minutes for baking

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

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 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 to eliminate any taste of flour. Slowly 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.

Pour filling into the prepared pan. Prepare the biscuit dough.

Pour filling into the prepared pan. Prepare the biscuit dough.

Pour filling into the prepared pan. Prepare the biscuit dough.

Nutritional information per serving:

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

The ultimate comfort food.

CHICKEN POT PIE

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 TABLESPOON 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

Recipe Buttermilk Biscuits

1 CUP FROZEN PEARL ONIONS

1 CUP FROZEN PEARLS

1 BLACK PEPPER

1 TEASPOON FRESHLY GROUND SALT

1 CUP CHICKEN BROTH

½ FLOUR

2 TABLESPOONS ALL-PURPOSE FLOUR

2 PEELED MEDIUM SWEET POTATOES

1 LARGE WAXY POTATO

2 TABLESPOONS UNSALTED BUTTER

1 ½ INCH CUBES MEDUIM CARROTS

1 ½ TABLESPOONS ONION, CHOPPED

1 ½ INCH CUBES CHILIED AND CUTF INTO APPROXIMATELY 4 POUNDS, ROASTED CHICKEN.
SWEET POTATO AND BLACK BEAN EMPANADAS

DOUGH:
5 cups unbleached, all-purpose flour
1 1/2 tablespoons baking powder
1 1/4 teaspoons granulated sugar
1 1/4 teaspoons kosher salt
1/2 cup plus 2 tablespoons unsalted butter, cut into small cubes
5 large egg yolks
1 1/4 cups whole milk

FILLING:
3 to 4 garlic cloves
2 jalapeño peppers, seeded
1 medium onion, cut into 1-inch pieces
1 red bell pepper, cut into 1-inch pieces
1 tablespoon olive oil
1 large sweet potato
1 1/2 teaspoons kosher salt, divided
2 cans (each 20 ounces) black beans
2 teaspoons chili powder
1 teaspoon paprika
1/2 teaspoon ground cumin
1/4 teaspoon ground cinnamon
1 teaspoon fresh lime juice
3/4 cup cooked corn

COOKING THE EMPANADA

1/3 cup vegetable oil for frying
1 teaspoon chili powder
1 teaspoon cornstarch
1/4 cup lime juice

FILING:
1/2 cup whole milk
5 large eggs, lightly beaten
1/2 cup unsalted butter, cut into
2 tablespoons plus 2 tablespoons kosher salt
1 tablespoon granulated sugar
1 tablespoon granulated sugar
1 tablespoon penne
5 cups unbleached flour

Makes 35 empanadas
Makes approximately 32 meatballs

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

Approximate preparation time (meatloaf):
10 minutes plus 70 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. Invert the large metal chopping blade into the large work bowl. Pulse 4 to 6 times and then process until the mixture can be easily lifted from sides of work bowl.

To make meatballs: Pack the mixture into a 9 x 5 x 3-inch loaf pan and bake at 375°F for about 70 minutes, until cooked through. Pack the mixture into 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 70 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. 29g | fat 22g | sat. fat 8g | chol. 151mg | sod. 601mg | calc. 95mg | fiber 1g

A classic recipe to use for meatballs and meatloaf.

CLASSIC MEATBALLS

1 MEDIUM ONION (ABOUT 3 OUNCES) QUARTERED

½ 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

¼ CUP NONFAT DRY MILK

1½ TEASPOONS KOSHER SALT

½ TEASPOON GROUND NUTMEG

¼ TEASPOON DRIED THYME

2 LARGE EGGS

¹∕³ CUP COLD WATER

2 TEASPOON DRIED THYME

3 TEASPOON GROUND NUTMEG

1 CUP NONFAT DRY MILK

1 CUP INTO 1-INCH PIECES BONELESS PORK CHOPS

1 CUP INTO 1-INCH PIECES BONELESS CHICKEN CHOPS

2 SLICES DAY-OLD PARMESAN BREAD

3 OUNCES QUARTERED MEDIUM ONION (ABOUT 1/2 SMALL MEDIUM ONION)
ENTRÉES

<table>
<thead>
<tr>
<th>1 GARLIC CLOVE</th>
<th>1 TABLESPOON OLIVE OIL</th>
<th>1  BAG (10 OUNCES) FRESH SPINACH LEAVES</th>
<th>½  LEMON</th>
<th>5 OUNCES PARMESAN</th>
<th>½  POUND RICOTTA</th>
<th>½  TEASPOON KOSHER SALT</th>
<th>¼   TEASPOON FRESHLY GROUND NUTMEG</th>
<th>1 LARGE EGG</th>
<th>1 TEASPOON WATER</th>
</tr>
</thead>
</table>

Makes 30 ravioli

Approximate preparation time: 60 minutes.

Nutritional information per serving (based on 6 servings):
- Calories: 340 (42% from fat)
- Carb: 29g
- Prot: 21g
- Fat: 16g
- Sat fat: 8g
- Chol: 141mg
- Sod: 1192mg
- Calc: 417mg

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

**SPINACH RAVIOLI**

**Nutritional information per serving (based on 6 servings):**
- Calories: 340 (42% from fat)
- Carb: 29g
- Prot: 21g
- Fat: 16g
- Sat fat: 8g
- Chol: 141mg
- Sod: 1192mg
- Calc: 417mg
- Fiber: 2g

Homemade ravioli definitely takes time to make, but it is certainly well worth the effort.
ROASTED PEPPER, CHÈVRE
AND MOZZARELLA CALZONES

Makes 4 large or 8 small calzones, 8 servings

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

This versatile recipe can have many substitutes.
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.

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 the remaining sauce over the eggplant and layer the shredded mozzarella and Parmesan on top. Bake the assembled dish for 20 minutes.

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

Every step of this recipe can be done in the food processor!
CLASSIC CREAMY CHICKEN SALAD

Makes 4 cups, eight ½-cup servings

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<th>VALUE</th>
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<td>38%</td>
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</tr>
<tr>
<td>Protein</td>
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</tbody>
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A delicious dish for a light lunch or dinner.

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. Scrape the bowl and add the mayonnaise and seasonings; pulse to achieve desired consistency. Scrape the bowl and add the mayonnaise and seasonings; pulse to achieve desired consistency.

Approximate preparation time: 5 to 10 minutes
SHREDDED CARROT SALAD WITH HONEY-GINGER DRESSING

Healthy, nutritious and delicious.

Makes sixteen ½-cup servings

Nutritional information per serving:

<table>
<thead>
<tr>
<th>Calories</th>
<th>Carbs</th>
<th>Protein</th>
<th>Fat</th>
<th>Saturated Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
<th>Calcium</th>
</tr>
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<td>5</td>
<td>0</td>
<td>0</td>
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<td>65</td>
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</tbody>
</table>

Approximate preparation time: 20 minutes, plus 8 hours 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 medium work bowl. Process the ginger root until finely chopped, about 5 to 10 seconds. Scrape bowl and process to combine, about 10 seconds. 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 yogurt, mint and honey until smooth, about 5 to 10 seconds. Scrape bowl and add the yogurt. Invert the large metal chopping blade into the large work bowl in the large die assembly on the medium side. Process the shredded carrots and combine. Add the raisins and gently mix. Serve chilled on a bed of lettuce.
SALADS

1 head green cabbage, cored and quartered
0.5 head red cabbage, cored and halved
1 pound carrots
1 fennel bulb
2.5 teaspoons kosher salt
1 cup mayonnaise
0.75 teaspoon freshly ground black pepper
0.5 teaspoon granulated sugar

Makes 12 cups

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

Insert the slicing disc adjusted to 4mm into the large work bowl of the Cuisinart® Food Processor and slice the cabbage and the salt. Let vegetables sit for 1 hour, then squeeze out any moisture and drain. Toss well with the shredded carrots and fennel. Toss well with the remaining ingredients. Taste and adjust seasoning accordingly.

CLASSIC COLESLAW
CHOPPED SALAD

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

Ingredients:
- 3 celery stalks, cut into 1-inch pieces
- 3 medium carrots (about 4 ounces), cut into 1-inch pieces
- 1 red onion, cut into 1-inch pieces
- 1 cucumber (about 12 ounces), cut into 1-inch pieces
- 1 pound ripe tomatoes, cut into 1-inch pieces
- 2 cups corn, fresh or frozen (thawed)
- 1 can (19 ounces) chickpeas
- ¾ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- ¼ cup herbed vinaigrette (see page 8)

Nutritional Information per serving (1 cup):
- Calories 140 (28% from fat)
- Carbs 23g
- Protein 5g
- Fat 5g
- Saturated Fat 1g
- Cholesterol 0mg
- Sodium 342mg
- Calcium 53mg
- Fiber 5g

Makes 12 cups

Approximate Preparation Time: 20 to 25 Minutes

Insert the large metal chopping blade into the large work bowl of the Cuisinart Food Processor. Add the chopped celery, carrots, onion, parsley and scallions and pulse to roughly chop. 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 mixing bowl with the corn and chickpeas. Toss all ingredients together with the vinaigrette, salt, pepper and herbs. Taste and adjust seasoning according to preference before serving.

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 roughly chop, 5 pulses, and add to mixing bowl. Roughly chop the tomatoes by pulsing them with 5 pulses and add to mixing bowl with the corn and chickpeas. Toss all ingredients together with the vinaigrette, salt, pepper and herbs. Taste and adjust seasoning according to preference before serving.
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.

FRENCH ONION SOUP

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. Once the 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 simmer, stirring occasionally, until the soup is reduced by about 1/3. Once 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.

While the 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 the broth. Once soup is served, 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
8 CUPS BEEF OR VEAL STOCK
2 SPRIGS FRESH THYME
1 BAGUETTE, CUT INTO ½-INCH SLICES
2 TABLESPOONS DRY SHERRY
2 TABLESPOONS UNSALTED BUTTER
1 BLACK PEPPER DIVIDED
1 TEASPOON FRESHLY GROUND BAY LEAVES
1 CUP (¾ POUND; 2 STICKS) UNSALTED BUTTER
2 TEASPOONS KOSHER SALT
20 OUNCES GRUYÈRE CHEESE

SOUPS

34
ROASTED BUTTERNUT SQUASH SOUP

Makes about 12 cups
Approximate preparation time: 20 minutes plus 45 minutes for roasting squash; 20 minutes to simmer soup
Nutritional information per serving (1 cup):
- Calories 200 (60% from fat)
- Carbohydrates 19g
- Protein 2g
- Fat 14g
- Saturated Fat 4g
- Cholesterol 10mg
- Sodium 470mg
- Calcium 69mg
- Fiber 1g

A hearty, warming soup for a winter evening.

SOUPS

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

Taste and adjust seasoning accordingly.

With the machine running, add the solids into the large work bowl with the large metal chopping blade and puree until completely smooth.

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.

Add the squash, coconut milk, and stock; cover; bring to a boil; uncover and let simmer for 15 to 20 minutes.

About 1 minute.

Preheat oven to 375°F.

Place squash in a shallow roasting pan. Drizzle with olive oil. Turn squash flesh down.

Bake until squash is tender, about 45 minutes.

Preheat oven to 375°F.

Preheat oven to 375°F.

Preheat oven to 375°F.
SOUPS

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. Put bacon into a 6-quart saucepan and place over medium heat. Sauté until bacon is cooked through.

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 the work bowl and pulse to chop, about 10 pulses. Add the carrots and celery to the pan and pulse. Add 3 tablespoons unbleached, all-purpose flour to the pan and pulse.

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. Stir in the carrots and celery; sauté for 6 to 8 minutes. Stir in the carrots and celery; sauté for 6 to 8 minutes. Stir in the carrots and celery; sauté for 6 to 8 minutes. Stir in the carrots and celery; sauté for 6 to 8 minutes.

Stir in the carrots and celery; sauté for 6 to 8 minutes. Stir in the carrots and celery; sauté for 6 to 8 minutes. Stir in the carrots and celery; sauté for 6 to 8 minutes. Stir in the carrots and celery; sauté for 6 to 8 minutes.

Stir in flour; cook for an additional minute. Stir in flour; cook for an additional minute. Stir in flour; cook for an additional minute. Stir in flour; cook for an additional minute.

Add the tomatoes with their juices, sun-dried tomatoes, and 3½ cups vegetable stock to the saucepan. Add salt and pepper. Bring to a boil. Reduce heat and let simmer about 20 minutes.

Carefully process soup until completely puréed. 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

TOMATO SOUP

The ultimate comfort soup, our recipe takes it to the next level.

Black Pepper

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

The ultimate comfort soup, our recipe takes it to the next level.

32
LIGHTESTED BROCCOLI AND POTATO SOUP

THINNER CONSISTENCY IS DESIRED.

**TIP:** THIS SOUP IS VERY THICK; SO ADD MORE STOCK IF A LIGHTER AND EASIER SEASONING ACCORDINGLY.

Remainig Cheddar

Heat the olive oil in a large saucepan 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 the 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 and add to the work bowl. 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.

Reduce heat to medium-low and stir in the florets, lemon zest, 1/2 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 metal 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 the remaining cheese and purée until completely smooth, about 1 minute. Stir well and serve.

Nutritional Information per Serving (1 cup):
- Calories 140 (39% from fat)
- Carbs 17g
- Protein 5g
- Fat 7g
- Saturated Fat 2g
- Cholesterol 5mg
- Sodium 680mg
- Calcium 71mg
- Fiber 4g

This soup is a delicious and healthy substitute for other cream soups.
This delicious soup is perfect all summer long.

**GAZPACHO**

- **Approximate preparation time**: 10 to 15 minutes

**Nutritional information per serving (1 cup):**

<table>
<thead>
<tr>
<th>Carbs</th>
<th>Protein</th>
<th>Fat</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>14g</td>
<td>2g</td>
<td>13g</td>
<td>172</td>
</tr>
</tbody>
</table>

**Makes 8 cups**

1 2-pound ripe tomato 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
2 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**

1 cup extra virgin olive oil
⅔ cup sugar
1 tablespoon granulated white sugar
1 cup table spoon ground cumin
1 teaspoon ground cumin
1 cup table spoon grated parmesan cheese
1 cup table spoon grated parmesan cheese, seeded
1 cup table spoon grated parmesan cheese
⅛ cup table spoon grated parmesan cheese
⅛ cup table spoon grated parmesan cheese
⅛ cup table spoon grated parmesan cheese
⅛ cup table spoon grated parmesan cheese
⅛ cup table spoon grated parmesan cheese

**Approximate preparation time**: 10 to 15 minutes

Reserve 1 cup of the tomatoes, ½ of the cucumbers, ½ of the yellow peppers, and ¼ of the red onion.

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the soup base and pulse through a fine mesh strainer to remove the last 10 seconds through the small feed tube. Remove the steel strainer from the bowl of the Cuisinart® Food Processor. Add the chopped vegetables into the large work bowl of the Cuisinart® Food Processor. Add the strainer vegetables, ½ of the tomatoes, ½ of the cucumbers, ½ of the yellow peppers, and ¼ of the red onion. Reserve 1 cup of the tomatoes, ½ of the cucumbers, ½ of the yellow peppers, and ¼ of the red onion.

Pulse reserved vegetables 6 to 8 times to roughly chop. Add chopped vegetables to the strained broth. Taste and adjust seasonings accordingly. Serve.
Makes 32 servings
Approximate preparation time: 1 hour

Insert the slicing disc, adjusted to 2 mm, into the large work bowl of the Cuisinart® Food Processor, and slice the onions. Place a large skillet over medium-low heat and add the butter. Once the butter is melted, add the onions, salt, and pepper to the skillet and cook over low heat for about 1 hour, until onions are completely soft and caramel in color.

Grill 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 1/4 cup of onions on a tortilla, top with 4 to 5 slices of steak, 1/3 cup of shredded cheese and then top with another tortilla. Repeat with remaining ingredients.

Nutritional Information per ¼ quesadilla:
- Calories 166
- Calories from fat 66
- Total fat 9 g
- Saturated fat 4 g
- Cholesterol 28 mg
- Sodium 208 mg
- Total carbohydrates 15 g
- Protein 8 g
- Dietary fiber 0 g

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

CARAMELIZED ONION, STEAK AND GRUYÈRE QUESADILLAS

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

CARAMELIZED ONION, STEAK

8-OUNCE SIRLOIN STEAK
8 OUNCES GRUYÈRE CHEESE
BLACK PEPPER
TEASPOON FRESHLY GROUND BLACK PEPPER
TEASPOON KOSHER SALT
BUTTER
1 CUP (1 STICK) UNSALTED BUTTER
3 POUNDS YELLOW ONIONS

8-OUNCE SIRLOIN STEAK
8 OUNCES GRUYÈRE CHEESE
BLACK PEPPER
TEASPOON FRESHLY GROUND BLACK PEPPER
TEASPOON KOSHER SALT
BUTTER
1 CUP (1 STICK) UNSALTED BUTTER
3 POUNDS YELLOW ONIONS
STUFFED MUSHROOMS
SPINACH, FETA AND ARTICHOKE

Nutritional information per piece:
Calories 93 (62% from fat)
Carbs 6g | Pro. 3g | Fat 6.5g |
Sat. Fat 2g | Chol. 6mg | Sod. 117mg |
Calc. 74mg | Fiber 1g

Makes about 60 stuffed mushrooms

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

Preheat oven to 425°F. Stuff each mushroom with a tablespoon of the
stuffing. Arrange the stuffed mushrooms in a
shallow baking dish that has been lightly coated with olive oil.

Nutritional information per piece:
Calories 93 (62% from fat)
Carbs 6g | Pro. 3g | Fat 6.5g |
Sat. Fat 2g | Chol. 6mg | Sod. 117mg |
Calc. 74mg | Fiber 1g

A variation of the quintessential hors d’oeuvre.
CLASSIC BRUSCHETTA

Makes 50 bruschette

Nutritional information per bruschetta:

- Calories 80 (19% from fat)
- Carbs 14g
- Protein 2g
- Fat 2g
- Saturated Fat 0g
- Cholesterol 0mg
- Sodium 176mg
- Calcium 23mg
- Fiber 1g

6 GARLIC CLOVES
2 CUPS FRESH BASIL
6 CUPS TOMATOES, CUT INTO 1-INCH PIECES
1/2 TO 3/4 TEASPOON KOSHER SALT

CLASSIC AND DELICIOUS EAT SMART • EAT WISE • EAT SATISFIED
**THREE TOMATO SALSA**

Makes 3 cups

Serve warm tortilla chips alongside this fresh and tangy salsa.

Nutritional information per serving (¼ cup):

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

**Ingredients**

- 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
- 1/4 pound ripe plum tomatoes, cut into 1-inch pieces
- 1/4 pound green, hothouse tomatoes, cut into 1-inch pieces
- 1/4 pound yellow tomatoes, cut into 1-inch pieces
- 1 teaspoon fresh lime juice

**Directions**

Tomatoes in two batches.

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

1. 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, jalapeño, 1 teaspoon of salt and half of the tomatoes into the work bowl and pulse to chop to desired consistency, about 8 to 10 quick pulses; repeat with the remaining half.

2. Combine the two batches in a large bowl and stir in the lime juice. Taste and adjust seasoning according to taste.

For better consistency, drain each batch in a strainer to remove excess liquid.

Serve with your favorite tortilla chips.

Approximate preparation time: 10 minutes

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Put 1/2 bunch fresh cilantro, 1/2 large Vidalia onion, 1 garlic clove, 1 jalapeño pepper, 2 teaspoons sea salt, 1/4 pound ripe plum tomatoes, 1/4 pound green, hothouse tomatoes, 1/4 pound yellow tomatoes, and 1 teaspoon fresh lime juice 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 according to taste.

For better consistency, drain each batch in a strainer to remove excess liquid.

Serve with your favorite tortilla chips.
APPETIZERS

HUMMUS

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, about 1 minute.

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Process the ingredients and process until smooth, about 1 minute. Scrape bowl and process again to fully incorporate all ingredients. Add remaining ingredients and process until smooth, about 1 minute. Scrape bowl and process again to fully incorporate all ingredients.

Makes 4 cups

Approximate preparation time: 10 minutes

Nutritional information per serving (2 tablespoons):
- Calories: 55 (49% from fat)
- Carbohydrates: 5g
- Protein: 2g
- Fat: 3g
- Cholesterol: 0mg
- Sodium: 163mg
- Calcium: 13mg
- Fiber: 1g

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

In a 10-cup food processor, process:
- ½ cup fresh parsley leaves
- 1 teaspoon lemon zest
- 1 teaspoon kosher salt
- 1 to 2 garlic cloves
- 4 cans (15½ ounces each) chickpeas, drained

Add:
- ¼ cup tahini
- ¼ cup extra virgin olive oil
- 1 teaspoon ground cumin
- 1 tablespoon fresh lemon juice

Makes 4 cups
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 tomatoes and pulse 3 times to chop. Add the cilantro and pulse 3 times to chop. Add the avocados and pulse 3 times to chop. 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

Make our fresh guacamole for the Sunday game or serve alongside cheesesticks for a fun dinner night.
A delicious lowfat dip for crudités or chips.

ARTICHOKE AND HERB YOGURT DIP

Makes 4 cups

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

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, about 5 pulses. Add remaining ingredients, including reserved Parmesan; pulse 5 times to combine. Allow dip to rest at least 2 hours in refrigerator for flavors to develop. Remove from refrigerator ½ hour before serving. Allow dip to rest at least 2 hours in refrigerator for flavors to develop. Remove from refrigerator ½ hour before serving.

Nutritional information per serving (¼ cup):

1 OUNCE PARMESAN, CUT INTO ⅛-INCH CUBES

2 TABLESPOONS FRESH BASIL

2 TABLESPOONS FRESH MINI ARTICHOKE HEARTS

16 OUNCES PLAIN LOW-FAT YOGURT

⅛ TEASPOON FRESHLY GROUND NUTMEG

⅛ TEASPOON KOSHER SALT

⅛ TEASPOON GROUND BLACK PEPPER

⅛ TEASPOON FRESHLY GROUND BASEL

⅛ TEASPOON LEMON ZEST
BREAKFAST & BRUNCH

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 and bright, 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. Add cooking butter as you go.

To serve crêpes: Warm a small pot of water to a simmer to reheat poached eggs. 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.

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

Makes 6 servings

Approximate preparation time: 10 minutes plus 35 minutes for cooking

Nutritional information per serving:

Serves 6

Cal. 398 (24% from fat)
Pro. 16g
Fat 11g
Sat. fat 4g
Chol. 46mg
Sod. 607mg
Calc. 98mg
Fiber 4g

BUCKWHEAT CRÊPES WITH SPINACH AND GOAT CHEESE

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 BUTTER, MELTED

FILLING:

½ RED ONION, CUT INTO ½-INCH PIECES
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

RECIPE FOR HOLLANDAISE SAUCE (PAGE 12)

This brunch dish is absolutely delicious served with hollandaise sauce.
BREAKFAST & BRUNCH

LEEK, SAUSAGE AND FONTINA QUICHE

A perfect dish for Sunday brunch.

Makes 12 servings

Approximate preparation time: 20 minutes plus 40 minutes for baking

Ingredients:
- 1 tablespoon unsalted butter
- 1/2 teaspoon freshly ground black pepper, divided
- 2 large eggs
- 2 large egg yolks
- 1/4 teaspoon kosher salt
- 1/2 cup whole milk
- 1/2 cup heavy cream
- 2 ounces Fontina cheese, shredded
- 1 tablespoon chopped garlic
- 1 small leek, white and light green parts only, cut into 1/2-inch pieces
- 6 ounces precooked chicken apple sausage, cut into small dice

Nutritional information per serving (including pastry):

<table>
<thead>
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<th>Carbs</th>
<th>Protein</th>
<th>Fat</th>
<th>Calories</th>
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</thead>
<tbody>
<tr>
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<td>4g</td>
<td>17g</td>
<td>181</td>
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</tbody>
</table>

Recipe Pâte Brisée (Page 16)

Filling:
- 1 tablespoon salt
- 6 large egg yolks
- 2 large eggs
- 1/2 cup heavy cream
- 1/2 cup whole milk
- 2 ounces Fontina cheese
- 1 tablespoon chopped garlic
- 1/2 teaspoon curry

Prepare Pâte Brisée according to recipe on page 16.

Preparation:

1. Preheat oven to 350°F.
2. Prepare Pâte Brisée according to recipe on page 16.
3. While the quiche shell is baking, prepare the filling by stirring together the chicken apple sausage, leeks, garlic, and pepper.
4. In a medium bowl, whisk together the eggs, yolks, milk, cream, Fontina cheese, salt, pepper, and garlic.
5. Pour the egg mixture over the sausage and leeks in the quiche shell.
6. Scatter the remaining Fontina cheese on top.
7. Bake for 35 to 40 minutes until quiche is lightly browned and set in the center.
8. Let the quiche cool for 5 to 10 minutes before slicing and serving.
BREAKFAST & BRUNCH

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

TRADITIONAL SCONES

Makes 8 scones

Approximate preparation time: 10 minutes plus

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

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
1 CUP CREAM
½ CUP PLUS 1 TABLESPOON BUTTERMILK
¼ TEASPOON PURE VANILLA EXTRACT
1 LARGE EGG
½ CUP CURRANTS
1 TABLESPOON HEAVY CREAM
1 TABLESPOON GRANULATED SUGAR

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

TRADITIONAL SCONES
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.

**CHOCOLATE CHIP CRUMB CAKE**

Makes one 8-inch square cake

Approximate preparation time: 15 to 20 minutes, plus 45 minutes for baking

Nutritional information per serving:

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<th></th>
<th>Calories</th>
<th>Fat (g)</th>
<th>Protein (g)</th>
<th>Carbohydrates (g)</th>
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**CRUMB TOPPING:**

- 2 cups unbleached, all-purpose flour
- 1 cup brown sugar
- ½ cup unsalted butter, cut into small cubes
- ½ teaspoon pure vanilla extract
- 1 teaspoon ground cinnamon
- 1 cup roasted pecans or walnuts
- ½ teaspoon salt

**CAKE:**

- 3½ 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

**EXTRACT:**

Pure vanilla extract

**Baking spray:**

Nonstick cooking spray

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

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. Remove and reserve.

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.
BREAKFAST & BRUNCH

CHERRY CRUMB MUFFINS

Makes 12 muffins
Approximate preparation time: 15 minutes plus 20 minutes for baking

A hit at every brunch table.

Nonstick cooking spray

Nutritional information per muffin:

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<tr>
<th>Nutrient</th>
<th>Amount</th>
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<tr>
<td>Saturated fat</td>
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<tr>
<td>Sodium</td>
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<tr>
<td>Protein</td>
<td>2g</td>
<td>2%</td>
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</table>

Cherry Crumb Muffins

| Cup dried cherries | 1 |
| Pure vanilla       | 1 |
| Large egg          | 1 |
| Cup vegetable oil  | % |
| Cup butter rum      | % |
| Cup light brown sugar | % |
| Cup granulated sugar | % |
| Cup cinnamon       | % |
| Cup ground cinnamon | % |
| Cup salt            | % |
| Tablespoon baking soda | % |
| Teaspoon salt       | % |
| Teaspoon baking soda | % |
| All-purpose flour   | % |
| Cup unbleached, all-purpose flour | % |

1 ½ cups unbleached, all-purpose flour
½ teaspoon baking soda
½ teaspoon salt
½ teaspoon ground cinnamon
⅓ cup granulated sugar
¼ cup light brown sugar
¾ cup buttermilk
1 ½ cups vegetable oil
1 large egg
1 teaspoon pure vanilla extract
1 cup dried cherries

Cherry Crumb Topping

1½ cups unbleached, all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
⅔ cup granulated sugar
¼ cup light brown sugar
¾ cup buttermilk
1 cup unsalted butter, cut into small cubes
1 cup chopped pecans or walnuts

Preheat oven to 400°F. Coat a 12-cup muffin pan with nonstick cooking spray. Scoop muffin batter evenly into the prepared muffin cups. Sprinkle the crumb topping evenly on the tops of the muffins. Bake for 18 to 20 minutes, until a cake tester comes out clean.

To combine:
1. 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.
2. 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.
3. Replace the large metal chopping blade into the large work bowl; add the sugars and buttermilk, and process for about 5 seconds to combine the small field these dry ingredients with the wet ingredients. Whisk the eggs and vanilla in a liquid measuring cup. With the work bowl of the Cuisinart® Food Processor full of the batter, add 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 pulses. Scrape the work bowl and add the dry and buttermilk, and process for about 5 seconds. Scrape the work bowl and add the dried cherries, pulse 2 to 3 times to combine. Remove work bowl and reserve.

Preheat oven to 400°F. Coat a 12-cup muffin pan with nonstick cooking spray.

Makes 12 muffins.
BASICS

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 YOLLS
1 TABLESPOON ICE WATER
¼ TEASPOON LEMON ZEST (OPTIONAL)
½ TEASPOON PURE VANILLA EXTRACT

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 remaining dry ingredients. Process 10 seconds to sift. Add the butter and process until combined, about 30 seconds. With the machine running, 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. Pulse 30 minutes for resting. Approximate preparation time: 5 minutes plus 30 minutes for resting.

For the almond sucrée:

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

To make this an almond sucrée, substitute 1/3 cup of the all-purpose flour for toasted almonds. Finely grind the almonds by processing 45 seconds, and then add the almonds by processing 45 seconds, and then add the remaining dry ingredients. Process 10 seconds to sift. Add the butter and process until combined, about 30 seconds. With the machine running, 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. Pulse 30 minutes for resting. Approximate preparation time: 5 minutes plus 30 minutes for resting.

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

For the almond sucrée:

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 sucrée:

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

Have leftover dough? Use this sweet dough for simple cookies.

PÂTE SUCRÉE

EXTRACT
TEASPOON PURE VANILLA (OPTIONAL)
TEASPOON LEMON ZEST
TABLESPOON ICE WATER
LARGE EGG YOLLS
TEMPERATURE
UNSALTED BUTTER ROOM TEMPERATURE
TABLESPOONS (% CUP)
TEASPOON SALT TABLE SALT
SUGAR
CUPS UNBLEACHED ALL-PURPOSE FLOUR

Just roll and cut into your favorite shapes.

Have leftover dough? Use this sweet dough for simple cookies.
**PÂTE BRISÉE**

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

1. 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 and coat the flour.

2. Evenly add the butter and pulse on the dough speed setting until mixture resembles coarse crumbs. Add the 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.

3. 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:

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Value</th>
<th>% Daily Value</th>
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</thead>
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<td>Fat</td>
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<td></td>
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<tr>
<td>Sat. Fat</td>
<td>0g</td>
<td></td>
</tr>
<tr>
<td>Chol.</td>
<td>0mg</td>
<td></td>
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<tr>
<td>Sod.</td>
<td>98mg</td>
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<tr>
<td>Calc.</td>
<td>2mg</td>
<td></td>
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<tr>
<td>Fiber</td>
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**Tip:** For a sweet Pâte Brisée, follow the same recipe as above except add 1½ tablespoons of granulated sugar along with the flour and salt.

Nutritional Information per Serving:

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<tr>
<td>Sat. Fat</td>
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<tr>
<td>Chol.</td>
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<tr>
<td>Calc.</td>
<td>2mg</td>
<td></td>
</tr>
<tr>
<td>Fiber</td>
<td>0g</td>
<td></td>
</tr>
</tbody>
</table>

**Basics**

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
1 TABLESPOON TABLE SALT
2 CUPS UNBLEACHED ALL-PURPOSE FLOUR
BASICS FOR A ONE-CRUST PIE:
1½ cups unbleached, all-purpose flour
¼ teaspoon salt
¹⁄₈ 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

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, or until the mixture resembles coarse corn meal and no pieces of butter larger than a pea remain visible. Quick pulse the dough until the mixture begins to clump together into a ball. Add the liquid sparingly, 1 to 2 tablespoons at a time, with 2 to 3 quick pulses on the dough speed setting after each addition, adding just enough to form a ball. Do not allow the dough to form a ball in the processor. Press the dough into a disc, turn out onto a lightly floured surface and form into a disc. Wrap in plastic wrap and refrigerate for at least 2 hours before using. The dough will keep refrigerated for up to 3 days, or can be frozen up to 3 months. Thaw in the refrigerator for 1 hour before using. Use as directed in recipe.

For a one-crust pie:

5 to 8 tablespoons ice water
1½ cups chilled, nonhydrogenated shortening (preferably nonhydrogenated), cut into ½-inch pieces

For a two-crust pie:

2 to 4 tablespoons ice water
1½ cups chilled, nonhydrogenated shortening (preferably nonhydrogenated), cut into ½-inch pieces

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

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

Nutritional information based on 12 servings per pie:

1-crust pie: Calories 138 (65% from fat) | protein 1g | carbohydrate 11g | fat 10g | saturated fat 1g | cholesterol 20mg | sodium 48mg | calcium 2mg | fiber 0g

2-crust pie: Calories 277 (65% from fat) | protein 3g | carbohydrate 22g | fat 20g | saturated fat 1g | cholesterol 40mg | sodium 104mg | calcium 2mg | fiber 0g

BASIC FLAKY PASTRY DOUGH
BASICS

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.

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 blend. 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. Place dough in a large bowl, cover with plastic wrap, and allow to rest 30 minutes. Once dough has rested, divide dough into 4 equal parts and pass through a pasta roller machine. For spinach pasta dough:

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

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

SPINACH PASTA DOUGH

Add a healthy, colorful ingredient to your pasta bowl.

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. Add half of the spinach and pulse 10 times. Add remaining spinach and pulse 10 times. Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add both flours and salt to work bowl and pulse 5 to 6 times to blend. 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. Place dough in a large bowl, cover with plastic wrap, and allow to rest 30 minutes. Once dough has rested, 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

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

1 PACKAGE ACTIVE DRY YEAST
1 TEASPOON GRANULATED SUGAR
1 1/4 CUPS WARM WATER (105° TO 115°F)
3 1/3 CUPS UNBLEACHED, ALL-PURPOSE FLOUR
1/2 TABLESPOON KOSHER SALT
2 TEASPOONS EXTRA VIRGIN OLIVE OIL

Makes 1 3/4 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
1 2-inch crusts / 6 servings

Nutritional information per serving (1 ounce):
Calories 112 (2% from fat) | carb. 24g | pro. 3g | fat 0g | sat. fat 0g | chol. 0mg | sod. 134mg | calc. 0mg | fiber 1g

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 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. Place dough in a plastic food storage bag and seal the top. Let rise in a warm place for about 45 minutes. Coat dough evenly with extra virgin olive oil and transfer to a plastic food storage bag and seal the top. Let rise in a warm place for about 45 minutes. Once you see how simple pizzas are to make, you will never order one to be delivered again.
**HOLLANDAISE SAUCE**

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

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

**TARTAR SAUCE**

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


111

111

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

Makes about 3 cups

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

Preheat oven to 425°F. Line a baking sheet with parchment.

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, turning as needed. Once the peppers have become soft and slightly charred all over, place them in the bowl with the garlic and cover with lid. Allow peppers to cool, and peel to remove skins.

While the peppers are roasting, cut the remaining peppers into 1-inch pieces. Insert the large metal chopping blade into the medium work bowl of the Cuisinart® Food Processor, add the shallots and pulse to chop, then 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. Reserve the pepper cooking liquid to add in step 6.

When the peppers are tender, uncover and increase heat over medium. Once the butter melts, add the garlic and stir in the pepper cooking liquid and white wine. Reduce heat to low and cover with lid. Allow peppers to reduce by half, stirring occasionally.

Nutritional information per serving (½ cup):

<p>| | | | |</p>
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<td>Pro.</td>
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</tr>
<tr>
<td>Fat</td>
<td>3g</td>
<td></td>
<td>1g</td>
</tr>
<tr>
<td>Chol.</td>
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<td>Sod.</td>
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This sauce combines the sweetness of the red pepper with its roasted counterpart to create a flavorful, packed yet healthy sauce, perfect for chicken and fish.

ROASTED RED PEPPER SAUCE

BLACK PEPPER

FRESHLY GROUND KOSHER SALT

½ TO ¾ TEASPOON KOSHER SALT

3 ½ TABLESPOONS WHITE WINE

3 TABLESPOONS EXTRA VIRGIN OLIVE OIL

1 ½ TABLESPOONS UNSALTED BUTTER

FINELY CHOPPED GARLIC CLOVES (UNPEELED)

(POUR (APPROXIMATELY 8 MEDIUM)

POUNDS RED BELL PEPPERS

PEPPERS

PREPARE A BAKING SHEET WITH PARCHMENT

PREHEAT OVEN TO 425°F. LINE A BAKING SHEET WITH PARCHMENT.
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; 2 1/2 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)

Nutritional information per serving (1/2 cup):

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<tr>
<td>For pasta sauce</td>
<td>46</td>
<td>22%</td>
<td>2g</td>
<td>6g</td>
<td>1g</td>
<td>0g</td>
<td>0mg</td>
<td>457mg</td>
<td>91mg</td>
<td>1g</td>
</tr>
<tr>
<td>Reduced for pizza sauce</td>
<td>74</td>
<td>22%</td>
<td>3g</td>
<td>9g</td>
<td>2g</td>
<td>0g</td>
<td>0mg</td>
<td>732mg</td>
<td>91mg</td>
<td>2g</td>
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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 garlic and oregano. Cook until the onion is softened and the garlic is fragrant. With the processor running, drop the garlic through the feed tube to chop. Add the garlic and oregano to the pan.

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 the mixture cool. When the sauce is cool, puree in a food processor or blender until smooth. Add black pepper and optional red pepper flakes. Taste and adjust seasoning accordingly.

Cool before using as a pizza topping. If you would like a sauce for pizza, continue to simmer, uncovered, for an additional 40 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.

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)
BASIL PESTO

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

Makes about 2½ cups

Approximate preparation time: 5 minutes

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

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

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. The pesto will also keep frozen.

To prevent refrigeration or freezer burn, wrap pesto tightly in plastic wrap or foil. Float a layer of olive oil on top; cover with plastic wrap and refrigerate.
**Herbed Vinaigrette**

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

**In a small work bowl of the Cuisinart® Food Processor, process:**
- 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

**Nutritional information per serving (1 tablespoon):**
- Calories 91 (99% from fat)
- Carbs 0g
- Protein 0g
- Fat 11g
- Saturated fat 2g
- Cholesterol 0mg
- Sodium 76mg
- Calcium 2mg
- Fiber 0g

**Basic Mayonnaise**

Taste the difference in homemade mayonnaise.

**In a small work bowl of the Cuisinart® Food Processor, process:**
- 4 large egg yolks*
- ½ teaspoon kosher salt
- 2 tablespoons Dijon-style mustard
- 2 teaspoons fresh lemon juice or white wine vinegar
- 2 to 2½ cups vegetable or canola oil, divided

Makes about 3 cups

Approximate preparation time: 5 to 10 minutes

**Nutritional information per serving (1 tablespoon):**
- Calories 85 (98% from fat)
- Carbs 0g
- Protein 0g
- Fat 10g
- Saturated fat 1g
- Cholesterol 17mg
- Sodium 38mg
- Calcium 2mg
- Fiber 0g

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**Tips:**
- Dressing can easily be increased—use either the medium or large work bowl depending on the amount of dressing desired.
- Store in refrigerator 3 minutes.

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*I* 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, grade A or AA eggs with intact shells and proper refrigerated, clean, grade A oysters. For lower-cholesterol mayonnaise, and to avoid using raw eggs, try this recipe using Egg Beaters in place of the egg yolks.
ASIAN MARINADE

1 OUNCE PEELED FRESH GINGER, CUT INTO ½-INCH PIECES
2 GARLIC CLOVES
²∕³ 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: 5 minutes

This marinade is equally good for pork, chicken or salmon.

This marinade is also a good sauce for serving with dim sum.

SWEET AND SOUR MARINADE

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

This marinade pairs well with poultry and pork.

BASICS

Insert the large metal chopping blade into the medium work bowl of the Cuisinart® Food Processor. Add the ginger and garlic and pulse until well mixed, about 45 seconds. Process again until well mixed.

Insert the large metal chopping blade into the medium work bowl of the Cuisinart® Food Processor. Add the garlic and process to finely chop. Add the remaining ingredients to the work bowl of the Cuisinart® Food Processor and add the ginger and garlic and pulse to chop. About 8 to 10 times. Transfer to a container, cover and refrigerate if not using immediately. Maintenance of seal and refrigeration of remaining ingredients and process until smooth, about 15 seconds. Transfer to a container, cover and refrigerate for 2 hours before tasting 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

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
### Gorgonzola Butter

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.

**Makes 1 roll compound butter, 16 slices**
- Approximate preparation time: 4 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)
- Carbs 0g
- Protein 0g
- Fat 6g
- Saturated fat 4g
- Cholesterol 16mg
- Sodium 5mg
- Calcium 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. Combine, about 60 seconds. Scrape bowl as necessary. Add remaining ingredients including the butter and process to combine, about 60 seconds. Scrape bowl as necessary. 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.

Nutritional information per serving (1 tablespoon):
- Calories 103 (98% from fat)
- Carbs 0g
- Protein 0g
- Fat 11g
- Saturated fat 7g
- Cholesterol 30mg
- Sodium 2mg
- Calcium 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 smooth. Roll and wrap well in plastic. Butter can either be refrigerated or frozen.

Nutritional information per serving (1 tablespoon):
- Calories 100 (71% from fat)
- Carbs 4g
- Protein 4g
- Fat 9g
- Saturated fat 1g
- Cholesterol 0mg
- Sodium 1mg
- Calcium 9mg
- Fiber 1g
BASIC FRESH BREADCRUMBS

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

BASIC FRESH BREADCRUMBS

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

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

Tip: For seasoned breadcrumbs, add ⅛ teaspoon each dried oregano, dried basil, garlic powder, and ground onion flakes to toasted bread and process as above.

There is no need to buy breadcrumbs when you can make them in no time with your Cuisinart® Food Processor.
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 Crab Cakes
To help your Cuisinart Elite Collection® 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.

Bon appétit!
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