

Cuisinart®

Simple & Enticing Recipes



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Appetizers

Classic Cheese Fondue

Servings: 6 – 8

- 1 pound Gruyère cheese
(not processed), grated
- $\frac{3}{4}$ pound Emmenthal cheese,
grated
- 6 teaspoons cornstarch
- $1\frac{1}{2}$ teaspoons dry mustard
- 1 clove garlic, peeled, cut in half
- $2\frac{1}{4}$ cups dry white wine
(not chardonnay)
- $2\frac{1}{2}$ tablespoons Kirschwasser

Place the grated cheeses in a large bowl and toss to combine. Add the cornstarch and dry mustard and toss to coat the grated cheese completely. Reserve.

Rub the bottom and lower half of the sides of Cuisinart® Electric Fondue Pot with the cut sides of the garlic clove. Pour the wine into the fondue pot. Turn the temperature to Setting 5 and bring the wine to a strong simmer (bubbling, but not boiling strongly). While stirring constantly with a wooden spoon or nonstick whisk, gradually whisk in the grated cheeses, sprinkling in one handful at a time; don't add any more cheese until each handful is completely melted and smooth. The mixture will slowly thicken. When all the cheese has been added, stir in the Kirschwasser and serve. Reduce the temperature setting of the fondue pot to Setting 3. The fondue should just simmer; it should never boil.

This fondue is traditionally served with cubes of crusty bread. For a change you may also serve blanched to crisp-tender vegetables or cooked but firm new potatoes.



Deep-Fried Turkey & Potato Fondue

Servings: 6 – 8

3½ cups flavorless vegetable oil

2 pounds boneless, skinless turkey breast, well trimmed

1 pound new red potatoes, cut into bite-sized pieces and steamed until just tender

kosher salt and freshly ground pepper

Heat oil in Cuisinart® Electric Fondue Pot on Setting 7½ until hot and bubbly but not boiling – oil should test at 375°F with a candy/deep fry thermometer for best results. Cut turkey into cubes, about ¾ inch in size.

Skewer turkey and dip in hot oil to cook. Take care to cook turkey thoroughly – until it is no longer pink in the center – this will take about 3 minutes. Skewer potato wedges and dip into hot oil to cook. When golden and cooked, sprinkle to taste with kosher salt and pepper. Drain turkey cubes and potato wedges and let cool for a few moments before eating. Serve with mustard sauces for dipping.

Suggested dipping sauces:

Apricot Mustard, Cranberry Mustard, Horseradish Mustard Sauce



Ultimate Nachos

Servings: 8 – 10

- 8 cups tortilla chips
(this is an estimate – you need enough to cover the bottom of the baking pan, but can have more or less depending on how many mouths you need to feed), divided
- 2½ cups shredded Cheddar and/or Monterey Jack, divided
- ¾ cup refried beans (about ½ of a 15.5-ounce can)
- 2 small to medium tomatoes, seeded and chopped
- 1 jalapeño, halved, seeded and thinly sliced
- 4 scallions, thinly sliced
- 1 can (4.5 ounces) chopped green chiles
- 1 cup sliced black olives (These can be purchased pre-sliced. Be sure to drain them first.)
- salsa, guacamole and sour cream for serving
- lime wedges, for serving

Line the baking pan with aluminum foil. Evenly distribute half of the chips in the prepared pan. Cover with about ½ cup of the cheese, then the remaining chips. Top with the remaining ingredients, as evenly as possible, finishing with the remaining cheese.

Adjust the rack to position 2. Preheat the oven by selecting Dual Cook, first set to Bake at 350°F for 5 minutes, then set to Broil at 500°F for 5 minutes.

When the oven beeps to signal that it is preheated, put the nachos in. Keep an eye on the nachos while they are cooking – some cheeses melt and brown more quickly than others.

Serve immediately with salsa, sour cream, guacamole and lime wedges.

Nutritional information per serving (based on 10 servings): Calories 246 (54% from fat) carb. 18g • pro. 10g • fat 15g • sat. fat 7g • chol. 30g • sod. 431mg • calc. 253mg • fiber 2g



Stuffed Twice Baked Potatoes

Servings: 6

- 6 medium russet potatoes, scrubbed
- 1 tablespoon olive oil
- ¼ cup whole milk or heavy cream
- 4 tablespoons unsalted butter
- ¼ cup crème fraîche, at room temperature
- ½ cup shredded sharp Cheddar
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 2 slices bacon, cooked and crumbled
- 2 tablespoons chopped chives

With the tines of a fork, evenly prick each potato all over, about 8 times. Divide the oil evenly over the potatoes and rub well into the skins. Adjust the rack to position 2 and place the potatoes directly on the oven rack. Select Bake at 400°F for 45 minutes. Press Speed Convection, then Start, to begin baking.

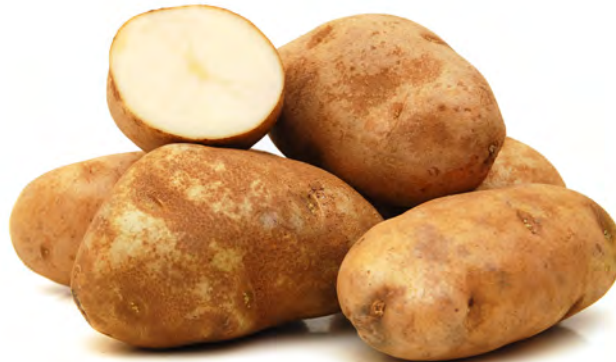
Remove the potatoes from the oven and set aside until cool enough to handle. Slice off the top quarter of each potato and discard. Scoop out the cooked flesh, leaving an ⅛-inch border, into a large bowl.

Heat the milk and butter in a small saucepan over low heat until warmed through and the butter has melted. Add the warmed butter and milk to the potato flesh. Using a potato masher, combine until smooth. Add the remaining ingredients and continue to mash until evenly distributed. Adjust seasoning to taste.

Line the baking pan with foil.

Divide the potato mixture evenly among the shells until filled ½- to ¾-inch above the top of the potato, being sure to really pack the filling into each potato, as there should be no filling left over. Arrange the potatoes on the prepared tray and put in the oven with the rack in the same position. Select Bake at 350°F for 25 minutes. Press Speed Convection, then Start to begin baking. Begin checking potatoes at 20 minutes to be sure they do not darken too much.

Nutritional information per potato: Calories 326 (42% from fat) • carb. 40g • pro. 8g fat 15g • sat. fat 9g • chol. 38mg • sod. 292mg • calc. 105mg • fiber 3g



Grilled Figs with Gorgonzola wrapped in Prosciutto

Servings: 6

12 ripe, yet firm figs

1 ounce Gorgonzola

6 ounces prosciutto, thinly sliced

Place Cuisinart Griddler or Grill and Griddle in open position fitted with the grill plates; preheat to Sear.

Cut each fig in half lengthwise. Place a small piece of Gorgonzola in the center of each cut fig. Wrap each fig completely with a slice of prosciutto. If desired secure with a toothpick.

Grill each side until golden and so the cheese has melted, about 10 to 15 minutes total.

Nutritional information per serving (1 tablespoon): Calories 119 (19% from fat) • carb. 19g pro. 6g • fat 3g • sat. fat 1g • chol. 17mg • sod. 411mg • calc. 63mg • fiber 3g



Classic Tomato Bruschetta

Servings: 16

- 16 slices (½-inch thick) French bread (baguette)
- 4 tablespoons extra virgin olive oil, divided, plus 1 teaspoon
- 1 pint grape tomatoes, quartered (about 1½ cups)
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 6 small garlic cloves, chopped
- 3 medium fresh basil leaves, thinly sliced (chiffonade)
- ½ ounce Parmesan, grated or finely shredded

Griddler® Deluxe Cooking Position: Flat and Closed
Plate Side: Grill

Fit the Griddler® Deluxe with the grill plates and preheat both plates to 450°F.

Using 2 tablespoons of the oil, brush all the bread on both sides. Once the unit has preheated, put all pieces of oiled bread onto the hot plates and grill about 3 to 5 minutes per side, until lightly browned.

While bread is grilling, prepare topping. In a small bowl, stir together the tomatoes, salt, pepper, garlic and basil with the remaining oil.

Keeping the upper plate at 450°F, reduce the lower plate to Warm. Move all toasted bread to the lower plate and distribute the tomato mixture evenly on each piece, then top with the Parmesan. Setting the cover height adjuster at the highest notch, close the upper plate until it is sitting just above the Parmesan, but not touching it. Let the bruschetta cook until the cheese is just melted, about 5 minutes.

Serve immediately.

Nutritional information per bruschetta: Calories 67 (34% from fat) • carb. 9g • pro. 2g fat 3g • sat. fat 1g • chol. 1mg • sod. 138mg • calc. 21mg • fiber 1g



Beverages

Tropical Vitamin C Smoothie

Servings: 1

- ¼ cup frozen mango pieces
- 1 large kale leaf (about ½ ounce),
hard stem removed and cut
into 1-inch pieces
- ¼ cup fresh pineapple pieces, cut
into 1-inch pieces
- ½ cup fresh papaya pieces,
peeled, seeded and cut into
1-inch pieces
- ½ cup orange juice

Put all of the ingredients, in the order listed, into the travel cup. Secure blade assembly.

Run on High until smooth, about 1 minute.

Serve immediately.



Super Antioxidant Smoothie

Makes about 6 cups

- 2 cups pomegranate juice
- 1 banana, cut into 1-inch pieces
- 4 cups mixed frozen berries
- 2 tablespoons ground flaxseed

Put ingredients into the blender jar in the order listed.

Cover and blend on the Smoothie function.

Serve immediately.

Nutritional information per serving (8 ounces): Calories 118 (11% from fat) • carb. 28g pro. 1g • fat 2g • sat. fat 0g • chol. 0mg • sod. 5mg • calc. 14mg • fiber 4g



Sweet Green Smoothie

Makes 3 ½ cups

1½ cups almond milk

1 medium-large apple, cored
and cut into 1-inch pieces

¾ cup frozen mango chunks

¾ cup frozen strawberries

6 stems lacinato kale,
trimmed and chopped into
1-inch pieces

Put all ingredients into blender jar, in the order listed.

Cover and blend on the Smoothie function. For a smoother consistency, run on Smoothie function again, or run on High until desired result.

Serve immediately.

*Nutritional information per serving (7 ounces): Calories 82 (15% from fat) • carb. 18g
pro. 1g • fat 1g • sat. fat 0g • chol. 0mg • sod. 128mg • calc. 102mg • fiber 3g*



Super Chocolatey Shake

Servings: 8

½ cup chocolate syrup

2 cups chilled lowfat milk

2 ½ cups chocolate ice cream

Place all ingredients in blender jar attachment in order listed. Place cover on blender jar. Turn to speed 12 and turn mixer on. Blend until thick, smooth, and creamy, about 40 seconds. Serve immediately in tall glasses with straws.



Super “C” Smoothie

Servings: 2 cups

- ½ cup orange juice
- ½ cup navel orange sections, all pith and membrane removed
- ½ cup grapefruit sections, all pith and membrane removed
- ½ cup fresh mango, cut into ½ inch cubes
- ½ cup frozen strawberries

Place all ingredients in order listed in the Cuisinart blending cup. Using the Cuisinart® Cordless Hand Blender, blend using a gentle up-and-down motion until ingredients are homogenous, about 30 seconds. Be sure to keep the metal blade completely submerged while blending.

*Calories 116 (4% from fat) • carb. 29g. • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg
sod. 11mg calc. 56mg • fiber 3g*



Breads

Cinnamon Swirl Bread

Servings: About 24 one-ounce servings

Cinnamon Swirl:

- ¼ cup granulated sugar
- ½ tablespoon cinnamon
- 1¼ cup raisins (optional)

Bread:

- 1 cup milk, room temperature
- 2 tablespoons unsalted butter, room temp, cut into 1/2-inch pieces
- 1 egg, large, room temp
- 1 teaspoon salt
- 1 tablespoons granulated sugar
- 3½ cups bread flour
- 2 teaspoons yeast, active dry, instant or bread machine

In a small bowl combine the cinnamon swirl ingredients, including the raisins if using. Reserve.

Place the bread ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Secure the bread pan in the Cuisinart® Automatic Bread Maker. Press the menu button to select the Basic/White program. Press loaf size and crust color buttons to select both size and crust preference. Press Start/Stop to mix, knead, rise, and bake. When paddle signal sounds remove dough and kneading paddle. Place the dough on a floured surface. Roll the dough out into a rectangle, about 1/4-inch thick. Sprinkle the cinnamon swirl mixture evenly over the surface of the dough. Roll the dough into a tight cylinder beginning with the shorter side, making sure the ends are tucked in and sealed. Place dough back in the bread pan (make sure the kneading paddle is removed) and when the cycle is complete, remove the bread pan from the machine and transfer bread to a wire rack to cool completely before slicing.

Nutritional information per serving (1 ounce): Calories 98 (16% from fat) • carb. 17g • pro. 3g fat 2g • sat. fat 1g • chol. 12mg • sod. 106mg • calc. 19mg • fiber 1g



Sauces & Dressings

Mixed Citrus Vinaigrette

Servings: 1 Cup

- 1 inch piece shallot, peeled
- 1 teaspoon Dijon-style mustard
- 1 teaspoon fresh thyme leaves
- ¼ teaspoon kosher salt
- Pinch freshly ground black pepper
- ½ grapefruit, juiced (about 3 tablespoons)
- ½ orange, juiced (about 2 tablespoons)
- ½ lemon, juiced (about 1 tablespoon)
- ¼ teaspoon mixed grapefruit, orange and lemon peel, bitter white pith removed
- $\frac{2}{3}$ cup light olive oil

Put all of the ingredients, except for the olive oil, into the blending cup in the order listed. Select High and blend until mixed and ingredients are broken up, about 10 seconds.

Add oil. Select Low and blend, keeping the metal blade completely submerged, until the mixture starts to emulsify. Continue processing, using a gentle up-and-down motion, until homogenous, about 10 additional seconds.

Taste and adjust seasoning as desired.

Nutritional information per serving (2 tablespoons): Calories 168 (95% from fat) • carb. 2g sugar 0g • pro. 0g • fat 19g • sat. fat 3g • chol. 168mg • sod. 82mg • calc. 2mg • fiber 0g



Lemon Herb Seasoning

Servings: ¼ cup (as a seasoning)
or ⅓ cup (as breadcrumb coating)

- 1 tablespoon fresh parsley
- ½ teaspoon black peppercorns
- ½ teaspoon kosher salt
- 1½ inch strip lemon peel, bitter
 white pith removed
- 1 teaspoon fresh oregano
- 2 teaspoons fresh rosemary
- ¼ cup olive oil (optional)
- 3-4 tablespoons plain
 breadcrumbs (optional)

Put all of the ingredients into the chopping cup fitted with the chopping/grinding blade.

Pulse to break up and then process on High until the mixture is well chopped and combined, about 20 seconds.

If using as an herb seasoning, mix with the olive oil. If using as a breadcrumb coating, add the breadcrumbs to the seasoning in the chopping cup and pulse to combine.

Use immediately or store in the refrigerator for up to 3 days.

Nutritional information per serving (1 tablespoon with no oil or breadcrumbs): Calories 5 (14% from fat) carb. 1g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 287mg calc. 10mg • fiber 0g



Bolognese

Servings: 5 cups

- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- 1 medium onion, peeled and finely chopped
- 1 medium carrot, peeled and finely chopped
- 1 medium celery stalk, finely chopped
- 4 garlic cloves, finely chopped
- ½ pound ground beef
- ½ pound ground veal
- ½ pound Italian sausage, casings removed (about 3 links)
- 1 teaspoon sea or kosher salt, divided
- 1 cup whole milk
- ¾ cup dry white wine
- ½ teaspoon freshly ground black pepper
- 1 can (35 ounces) tomatoes, roughly chopped (with juices)

Settings: Brown/Sauté
Slow Cook

Put the oil and butter into the cooking pot of the Multicooker, set to Brown/Sauté at 400°F. When the butter melts, stir in the chopped vegetables including garlic. Sauté vegetables until soft and fragrant, about 5 to 6 minutes, stirring occasionally. Stir in the ground meats and ½ teaspoon of salt. Cook until completely browned, breaking up meat with a wooden spoon as it cooks.

Once the meat is brown, stir in the milk. Allow the mixture to simmer until the milk is completely evaporated. Add the wine and also simmer until liquid has completely evaporated. Add the remaining salt, pepper and chopped tomatoes to the cooking pot. Stir ingredients together well.

Switch to Slow Cook on Low for 6 hours.

Once unit switches to Keep Warm, use sauce immediately or cool to place in storage containers for refrigerator or freezer.

Sauce will keep up to five days in refrigerator or three months in the freezer.

Nutritional information per serving (¼ cup): Calories 118 (57% from fat) • carb. 4g • pro. 7g fat 7g • sat. fat 3g • chol. 28mg • sod. 294mg • calc. 40mg • fiber 1g



Soups, Salads, Sandwiches

Cucumber Salad with Asian-Style Dressing

Servings: 3 cups

Dressing:

- 2 tablespoons rice vinegar
- 2 teaspoons reduced-sodium soy sauce
- ¼ teaspoon fish sauce (optional)
- 1 teaspoon packed light brown sugar
- 1 1-inch piece fresh ginger, peeled and grated
- 1 small garlic clove, grated
- ⅓ cup grapeseed oil

Salad:

- 2 tablespoons packed fresh cilantro leaves, roughly chopped
- 2 large carrots
- 3 medium radishes
- 1 large seedless cucumber
- Pinch of salt, for serving

Prepare dressing by combining all the ingredients in a large bowl. Fold in the cilantro. Set aside.

Trim vegetables to fit into spiralizer. Prepare carrots and radishes by spiralizing on the thin julienne setting. Add to the large bowl with the dressing.

Prepare cucumber by spiralizing on the thick julienne setting. Add to the large bowl with the carrots, radishes and dressing. Toss gently. Sprinkle with salt before serving.

Serve immediately.

Nutritional information per serving (1 cup): Calories 152 (70% from fat) • carb. 11g • pro. 1g fat 12g • sat. fat 1g chol. 0mg • sod. 108mg • calc. 39mg • fiber 2g



Salade Niçoise

Servings: 4

- 4 large eggs
- sea or kosher salt
- 8 ounces green beans
- 4-6 small red potatoes
- 4 ounces mixed greens with herbs – particularly dill and parsley (about 8 cups), loosely packed
- 1 cup grape tomatoes, halved
- 1 ripe avocado, sliced
- ½ cup niçoise olives, pitted

Dressing: makes about ¾ cup

- 1 small shallot
- ½ teaspoon Dijon mustard
- 3 tablespoons champagne vinegar
- ¾ teaspoon sea or kosher salt
- 1 teaspoon herbes de Provence
- ¾ cup extra virgin olive oil

Tuna:

- 1 pound fresh tuna steak (2 inches thick)
- ¼ teaspoon sea or kosher salt
- ¼ teaspoon freshly ground black pepper
- ½ teaspoon herbes de Provence
- ½ teaspoon olive oil

Put eggs in a medium saucepan and cover with water by two inches. Bring to a boil over medium-high heat. Once the water comes to a boil, reduce heat to low and simmer for one minute. Remove pan from heat and let sit for 12 minutes. Remove eggs with a slotted spoon and reserve; reserve hot water in saucepan.

Put saucepan back over medium-high heat to bring to a boil. Add 2 to 3 large pinches of salt to the water. As the water is heating, set up an ice-water bath – a large mixing bowl filled with cold water and ice.

Once the water comes to a boil, add the green beans and cook until crisp and tender, about 3 to 5 minutes. Remove beans with slotted spoon and immediately plunge them into the ice bath so that they stop cooking and maintain their bright green color. Reserve. Add the potatoes and cook until just cooked through, about 15 to 20 minutes. Remove potatoes with a slotted spoon and reserve.

While the vegetables are cooking, prepare the dressing. Chop the shallot and then add the Dijon, vinegar, salt and herbes de Provence into a medium bowl and whisk to combine. Continue whisking while slowly adding the olive oil until all is emulsified. Reserve.

Prepare large serving platter: arrange greens on platter with halved tomatoes and sliced avocado around the sides. Sprinkle tomatoes and avocado with salt. Scatter the olives around the platter. Slice the potatoes and drizzle with extra virgin olive oil. Slice the eggs in half. Arrange potato slices, eggs and green beans around the platter.

Season both sides of the tuna with the salt, pepper and herbes de Provence. Heat ½ teaspoon of olive oil in a nonstick skillet over medium to medium-high heat. Once oil starts to shimmer across the pan and just begins to smoke, add the tuna and sear each side for about 3 to 4 minutes for medium rare.

Slice tuna against the grain and arrange down the center of the platter. Drizzle the dressing all over the salad. Serve immediately.



Quinoa Tabbouleh Salad

Servings: 6 cups

- 4 cups steamed quinoa*
- ½ cup packed fresh parsley leaves, chopped
- ½ cup packed fresh mint leaves, chopped
- 2 cups cherry tomatoes, halved
- 1½ cups cucumber, cut into ½-inch dice (about ½ English cucumber)
- 1½ teaspoons kosher salt
- ½ teaspoon freshly ground pepper
- 3 tablespoons fresh lemon juice
- 4 tablespoons extra virgin olive oil

Combine the quinoa, parsley, mint, cherry tomatoes, cucumber, salt, pepper, lemon juice and olive oil all together in a large bowl so ingredients are thoroughly combined.

Taste and adjust seasoning as desired.

Nutritional information per serving: Calories 342 (26% from fat) • carb. 16g • pro. 47g fat 10g • sat. fat 2g



White Bean Salad

Servings: 3 cups

- 2 cups steamed white beans*
- ½ small red onion, finely chopped (about ⅓ cup)
- ½ medium red bell pepper, finely chopped (about ⅔ cup)
- ½ cup fresh parsley leaves, chopped
- 1 tablespoon extra virgin olive oil
- 2 teaspoons fresh lemon juice
- ½ teaspoon kosher salt
- Pinch freshly ground black pepper
- 1-2 pinches crushed red pepper (optional)
- 2 tablespoons goat cheese, crumbled

Put all of the ingredients, except for the goat cheese, into a medium mixing bowl. Toss to fully combine. Sprinkle with the goat cheese and gently stir to combine.

Taste and adjust seasoning as desired.

Nutritional information per serving (½ cup): Calories 117 (11% from fat) • carb. 17g sugars 1g • pro. 7g • fat 3g • sat. fat 1g • chol. 1mg • sod. 206mg • calc. 15mg • fiber 4g



Asparagus Leek Soup

Servings: 7 ½ cups

- 2 garlic cloves, peeled
- 2 medium leeks, white and light green parts only, cut into 1-inch pieces
- 2 tablespoons olive oil
- 1-1½ teaspoons kosher salt, to taste, divided
- 2 large bunches asparagus (about 2 to 2½ pounds), rough ends trimmed and cut into 2-inch pieces (tips removed and reserved for garnish), optional (see note in step 4)
- 1 large red potato (about 8 ounces), peeled and cut into ½-inch pieces, held in water to prevent oxidation
- ¼ cup dry white wine or cognac
- ¼ teaspoon freshly ground black pepper
- 5 cups vegetable or chicken broth, low sodium (the more clear the broth, the greener the soup will be)
- 1 teaspoon fresh lemon juice
- Crème fraîche for garnish
- Chopped chives for garnish

Put the garlic into the chopping cup. Select High and process to chop, about 2 to 3 seconds. Remove and reserve. Put the leeks into the chopping cup and process on High until chopped, about 8 seconds.

Heat the olive oil in a small to medium stockpot set over medium heat. Once hot, add the garlic and leeks with ¼ teaspoon of the salt; stir until you hear a slight sizzle and then cover pot to sweat the leeks for about 5 to 10 minutes, until they are very soft.

Add the asparagus, potato and ½ teaspoon of the salt to the pan. Stir to coat all vegetables and sauté until soft, about 10 minutes. Pour in white wine or cognac and stir until completely reduced. Add remaining salt and pepper, and stir in the vegetable broth. Simmer, partially covered, until all the vegetables are very tender, about 20 to 25 minutes.

While soup is simmering, steam the asparagus tips separately, about 5 to 8 minutes until crisp tender. Shock tips in ice water to maintain a bright green color. Once cool, slice tips thinly lengthwise for garnish. (Note: This step is optional, but makes for a great presentation.)

Remove soup from heat. Select Medium and blend, using a gentle up-and-down motion. Gradually increase to High until very smooth, about 1½ minutes.

Stir in lemon juice. Taste and adjust seasonings as desired.

Serve immediately, garnishing with a dollop of crème fraîche, some chopped chives and asparagus tips.

Nutritional information per serving (about 1 cup): Calories 116 (31% from fat) • carb. 15g sugar 5g • pro. 5g • fat 4g • sat. fat 1g • chol. 0mg • sod. 747mg • calc. 52mg • fiber 4g



Carrot-Ginger Soup

Makes about 5 cups

- 1 small onion, cut into 1-inch pieces
- 2 tablespoons unsalted butter or olive oil
- ½ ounce fresh ginger, peeled and cut into ½-inch pieces
- 1 garlic clove
- 1 pound carrots, peeled and cut to fit feed tube
- ½ teaspoon kosher salt
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon ground allspice
- Pinch freshly ground nutmeg
- 1 thyme sprig
- 4 cups chicken broth, low sodium

Insert the metal chopping blade into the Food Processor Attachment and place on the blender base. Add the onion and pulse on High to roughly chop, about 8 to 10 pulses.

Put the butter or oil into a 6-quart saucepan set over medium heat. Add onion. While onion is cooking, chop ginger and garlic together by running on High. Add ingredients to the saucepan.

Continue cooking and replace the chopping blade with the slicing disc. Slice the carrots and then stir directly into the saucepan, adding the salt, cinnamon, allspice, nutmeg and thyme. Stir ingredients together well and then add the chicken broth. Increase heat and bring to a boil. Once soup comes to a boil, reduce the heat so that it is barely simmering. Cover and simmer until the carrots become tender, about 50 to 60 minutes.

Once tender, separate the solids from liquid. Put about half of the broth and half of the solids into the blender jar. Blend on Low for about 10 seconds and then switch to High to blend thoroughly. Pour soup into a clean pot. Repeat with remaining ingredients. Taste and adjust seasoning as desired.

Nutritional information per serving (1 cup): Calories 95 (44% from fat) • carb. 12g • pro. 2g fat 5g • sat. fat 3g • chol. 12mg • sod. 733mg • calc. 69mg • fiber 3g



Gazpacho

Makes about 7 cups

- 3 cups tomato or vegetable juice cocktail, divided
- 1-2 garlic cloves
- 1 large celery stalk, peeled and cut into 1-inch pieces
- 1 medium to large cucumber, peeled, halved lengthwise, seeded and cut into 1-inch pieces
- 1 red or yellow bell pepper, cored, seeded and cut into 1-inch pieces
- 1 jalapeño, seeded and cut into ½-inch pieces
- 6 scallions, trimmed and cut into ½-inch pieces
- 4 medium tomatoes, cored, seeded and cut into 1-inch pieces
- 3 tablespoons sherry vinegar
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

Put 1 cup of the juice, the garlic, celery, cucumber, pepper, jalapeño and scallions to the blender jar. Blend on Low until vegetables are medium-finely chopped, about 15 to 20 seconds. Transfer to a large serving bowl.

Add the remaining juice with the tomatoes to the blender jar. Pulse the blender on High, about 4 to 5 times to chop (or you may blend it if a smoother gazpacho is preferred). Add to the bowl of vegetables/juice. Season with the sherry vinegar, salt and pepper, adjusting amounts to taste.

Chill well before serving.

Nutritional information per serving (1 cup): Calories 47 (6% from fat) • carb. 9g • pro. 2g fat 0g • sat. fat 0g • chol. 0mg • sod. 399mg • calc. 23mg • fiber 2g



Baby Chicken Salad

Servings: 1 $\frac{1}{3}$ cups

8 ounces chicken breast, cut into
½- to 1-inch pieces

3 ounces celery, thinly sliced

175 ml water

2 tablespoons plain yogurt

Pot the chicken and celery into the work bowl fitted with the steam blade.

Add the water to the steam/bottle warming chamber and set the measuring cup in its place.

Close the lid to lock and then turn the dial to steam.

Once the light goes out indicating the steaming is complete, turn the dial to chop. Pulse to roughly chop. Add the yogurt and continue to pulse until desired consistency is achieved.

*Nutritional information per 1-ounce serving: Calories 26 (23% from fat) • carb. 0g • Pro. 5g
fat 1g • sat. fat 0g • chol. 14mg • sod. 32mg • calc. 8mg • fiber 0g*



Dilly Potato Salad

Servings: Makes 5 cups

- 2 lbs small red potatoes, cut into eighths
- ½ cup packed fresh dill, chopped
- 1 green onion, chopped (about ½ cup)
- 2 tbsp white wine vinegar
- ⅓ cup extra virgin olive oil
- ½ tsp Dijon-style mustard
- 2 tsp kosher salt
- ½ tsp freshly ground black pepper

Put potatoes onto the tray inside the steamer. Secure lid. Select Vegetable, set the timer to 15 minutes and press Start.

Once timer expires, test potatoes to confirm they are cooked through. Toss in a medium stainless bowl with the remaining ingredients.

Taste and adjust seasoning as desired.

Nutritional information per serving (based on 10 servings): Calories 135 (49% from fat) carb. 16g • pro. 2g • chol. 0mg • fat 8g • sat. fat 1g • sod. 485mg • calc. 13mg • fiber 2g



Super Chili

Servings: 6 cups

1¾ pounds ground beef
(chuck works well)

- 1 teaspoon vegetable oil
- 1 medium onion, peeled and finely chopped
- 1 jalapeño, seeded and finely chopped
- 1 large red pepper, cut into ¼-inch dice
- 4 garlic cloves, finely chopped
- ⅓ cup chili powder
- 2 teaspoons dried oregano
- 2 teaspoons sea or kosher salt
- ¼ teaspoon cayenne pepper
- 1 can (15 ounces) crushed tomatoes
- 1 can (15 ounces) diced tomatoes, drained

Settings: Brown/Sauté
Slow Cook

Set the Multicooker to Brown/Sauté at 400°F. Once hot, add the ground beef and break apart with a wooden spoon. Cook until meat is completely cooked through. Remove cooked meat and carefully remove pot from the unit and drain out all of the fat. Return pot to the base.

Add the teaspoon of vegetable oil to the cooking pot and set to Brown/Sauté at 350°F. Once hot, add the onion, jalapeño, red pepper and garlic. Stir together and sauté until soft and fragrant, about 5 to 8 minutes. Return the cooked beef to the pot with the sautéed vegetables. Stir in the chili powder, oregano, salt and cayenne until fully combined.

Add the crushed and diced tomatoes. Cover and switch the unit to Slow Cook on Low for 6 hours. When unit switches to Keep Warm, degrease the chili by either skimming any excess fat with a ladle or by gently blotting the surface with a paper towel.

Taste and adjust seasoning accordingly. Leave on Keep Warm until ready to serve.

Nutritional information per serving (1 cup): Calories 315 (43% from fat) • carb. 16g pro. 30g • fat 15g • sat. fat 6g • chol. 86mg • sod. 953mg • calc. 83mg • fiber 6g



Shrimp & Chorizo Gumbo

Servings: 14 cups

¼ teaspoon vegetable oil

1 pound chorizo or andouille sausage cut into ½-inch dice

½ cup dry white wine, divided

½ cup (1 stick) unsalted butter

¾ cup unbleached, all-purpose flour

1 large onion, peeled and finely chopped

4-5 large celery stalks, finely chopped

1 large green pepper, finely chopped

4 garlic cloves, finely chopped

2 tablespoons Creole seasoning

½ teaspoon sea or kosher salt

2 cans (14.5 ounces each) diced tomatoes, drained

1 bay leaf

10 cups shrimp stock

10 ounces okra (about 22 to 24 pieces), cut into ¼-inch slices, fresh or frozen

2 pounds large shrimp, peeled, deveined and rinsed

Settings: Brown/Sauté

Slow Cook

Put the oil into the cooking pot of the Multicooker set to Brown/Sauté at 400°F. Once the oil is hot, add the chorizo/sausage and cook until browned all over, about 6 to 10 minutes. Carefully degrease the pan either by sopping up the grease with paper towels, or by removing pot and carefully pouring off the grease into a separate container. Return the pot to the base (if removed). Stir in ¼ cup of the white wine in order to scrape up all the brown bits that may have accumulated on the bottom of the pot. Remove sausage and reserve.

Lower the heat to 300°F and add the butter. Once butter has melted, stir the flour into the butter with a wooden spoon so that the mixture comes together – this is called a roux. Continue stirring roux until it is smooth and resembles the color of peanut butter, approximately 30 to 40 minutes. It is important to keep a close eye during this step as the roux could burn if it is not occasionally stirred and a low heat is not maintained.

Once the roux has reached the appropriate color, raise temperature to 325°F, stir in the onion and celery; sauté for about 5 minutes. Stir in the green pepper and garlic and continue to cook for another 5 minutes. Stir in the remaining ¼ cup of white wine, and again scrape any brown bits that may have accumulated on the bottom of the cooking pot. Stir in Creole seasoning and salt – stir over heat for 1 minute. Stir in drained, diced tomatoes and bay leaf. Once all ingredients are well incorporated, slowly whisk in the shrimp stock, using a nonstick whisk. Continue whisking until all ingredients are incorporated.

Add the reserved cooked sausage. Cover and switch unit to Slow Cook on Low for 4 hours. Once unit switches to Keep Warm, stir in the okra; switch to Brown/Sauté at 300°F to simmer for an additional 30 minutes. Taste and adjust seasoning.

(continued on next page)



Shrimp & Chorizo Gumbo

The final step is to stir in the shrimp. The shrimp will take only 5 minutes to cook so wait until just before serving to add. If desired, set to Warm on Slow Cook for serving. Tip: Gumbo is best served in shallow bowls over rice.

* Shrimp stock is a key ingredient for this dish, and is easy to make with the shells from the shrimp used in the recipe. However, if necessary, vegetable broth can be substituted. Note: Should there be excessive grease remaining in the bottom of the pot after browning sausage in Step 1, refer to the instructions on page 8 of the instruction book for removal.

Nutritional information per serving (1 cup): Calories 343 (65% from fat) • carb. 9g • pro. 20g fat 25g • sat. fat 9g • chol. 126mg • sod. 488mg • calc. 74mg • fiber 1g



Smothered Chicken Sub

Servings: 4

- 1 small onion, thinly sliced
- 1 medium red bell pepper, thinly sliced
- 1 medium yellow bell pepper, thinly sliced
- 10 white button mushrooms, thinly sliced (or you may purchase about 1½ cups sliced mushrooms)
- ¾ teaspoon kosher salt, divided
- ½ teaspoon freshly ground black pepper, divided
- ¼ cup olive oil, divided
- 4 medium to large boneless, skinless chicken breasts (about 2 pounds)
- 4 thin slices Provolone
- 4 hero rolls (7 inches in length – also called French or grinder rolls), split width wise, but not cut all the way through

Fit the Griddler® Deluxe with the grill plates and preheat both plates to 400°F

While the grill is preheating, toss the onion, peppers and mushrooms with ½ teaspoon of the salt, ¼ teaspoon of the pepper and 2 tablespoons of the olive oil. Once grill is ready, place the vegetables on the lower grill plate. Close cover and grill until tender, about 10 minutes. Remove and reserve vegetables.

While vegetables are cooking, season chicken breasts on both sides with the remaining salt, pepper and oil. Once vegetables have been removed, place chicken breasts on the lower plate. Close cover and grill for about 7 to 9 minutes, or until chicken is cooked through. With about 1 to 2 minutes remaining, evenly divide the grilled vegetables onto the chicken, and then top with a slice of cheese. Using the cover height adjuster, close the upper plate so the hinge is set to the position where the upper grill plate is sitting just above the cheese but not touching it. Allow to cook until cheese is melted.

Using tongs or a heat-proof spatula, carefully remove the chicken and allow to rest for a few minutes.

While chicken is resting, place rolls, cut side down, on the hot grill. Close cover and grill for about 3 to 4 minutes to lightly toast.

Remove rolls, top with smothered chicken and serve immediately.

Calories 559 (41% from fat) • carb. 25g • pro. 57g • fat 25g • sat. fat 6g • chol. 155mg sod. 876mg • calc. 165mg • fiber 3g



Side Dishes

Pear Chips

Servings: 50 chips

- 1 pear, firm
- 2 teaspoons ground cinnamon
- 1 teaspoon brown sugar
- 1 teaspoon granulated sugar

Trim pear to fit into spiralizer*. Preheat oven to 300° F. Prepare 2 baking trays with parchment paper. Set aside. Combine cinnamon and sugars in a small bowl. Set aside.

Prepare pear by spiralizing on ribbon setting. Break large pieces into single layer rounds and place on prepared baking trays. Sprinkle pears evenly with 2 teaspoons of cinnamon sugar mixture. Turn pears over and sprinkle with remaining cinnamon sugar.

Bake for 45 minutes, rotating pans halfway through baking. Remove from oven and let pears cool so they become crunchy, at least 5 minutes.

*Note: To make fruit or vegetable chips, trim both ends of the fruit or vegetable, making sure they are flat and even. Position tip of sharp knife over middle of top of core and cut straight down (leaving ¼" from the bottom uncut) on one side only. As food spiralizes, chips are pre-cut – there's no long spiral that needs to be cut into pieces.

Nutritional information per serving (10 chips): Calories 56 (2% from fat) • carb. 14g • pro. 0g fat 0g • sat. fat 0g • chol. 0mg • sod. 1mg • calc. 8mg • fiber 2g



Maple Cinnamon Oatmeal

Servings: 4 cups

- 1 cup steel-cut oats
- ⅓ cup raisins or any other dried fruit (for larger dried fruit varieties, chop into small, bite-size pieces)
- 1 cinnamon stick
- 1 tablespoon pure maple syrup
- 1-2 pinches kosher salt
- Pinch ground nutmeg
- 2 cups water

Put all of the ingredients into a 9x3-inch loaf pan. Cover with foil and place on tray inside the steamer. Secure lid.

Select Manual, set timer for 45 minutes and press Start. Once timer expires, allow oats to rest in steamer for an additional 5 minutes.

Carefully remove steamer lid and foil from the pan. Remove cinnamon stick, stir and serve immediately.

Nutritional information per serving (1 cup): Calories 201 (11% from fat) • carb. 40g • pro. 5g fat 3g • sat. fat 1g • chol. 0mg • sod. 42mg • calc. 15mg • fiber 4g



Lemon-Poppy Seed Waffles

Servings: 6 waffles

- 2 cups unbleached, all-purpose flour
- 2 tablespoons yellow cornmeal
- 2 tablespoons granulated sugar
- 1 tablespoon poppy seeds
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{3}{4}$ teaspoon kosher salt
- $2\frac{1}{2}$ cups buttermilk
- 2 large eggs
- 1 tablespoon grated lemon zest
- 1 teaspoon fresh lemon juice
- 1 teaspoon pure vanilla extract
- $\frac{2}{3}$ cup vegetable oil

Combine all dry ingredients in a large mixing bowl; whisk until well blended. In either a large measuring cup or separate mixing bowl, combine the remaining ingredients and whisk to combine. Add the liquid ingredients to the dry and whisk until smooth.

Preheat the waffle maker to desired setting (a tone will sound when preheated).

Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle: Calories 456 (55% from fat) • carb. 41g • sugars 9g pro. 10g • fat 28g • sat. fat 4g • chol. 68mg • sod. 464mg • calc. 157mg • fiber 1g



Chocolate Waffles

Servings: 6

- 2 cups unbleached, all-purpose flour
- ½ cup granulated sugar
- ⅔ cup unsweetened cocoa powder, sifted
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- ½ teaspoon ground cinnamon
- 2½ cups buttermilk
- 2 large eggs
- 1 teaspoon pure vanilla extract
- ⅓ cup vegetable oil
- ½ cup semisweet mini chocolate morsels

Combine the flour, sugar, cocoa powder, baking powder, baking soda, salt and cinnamon in a large mixing bowl; whisk to blend. In either a large measuring cup or separate mixing bowl, combine the liquid ingredients and whisk to combine. Add to the dry ingredients and whisk until smooth. Fold in the morsels.

Preheat the waffle maker to desired setting (a tone will sound when preheated).

Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle: Calories 503 (37% from fat) • carb. 69g • sugars 33g pro. 12g • fat 21g • sat. fat 6g • chol. 66mg • sod. 523mg • calc. 129mg • fiber 3g



Cornmeal-Chive Waffles

Servings: 6 waffles

- 2 cups unbleached, all-purpose flour
- ½ cup yellow cornmeal
- 1 teaspoon kosher salt
- ¾ teaspoon baking soda
- 2½ cups buttermilk
- 3 large eggs
- ⅔ cup vegetable oil
- ¼ cup finely chopped fresh chives

Combine the flour, cornmeal, salt and baking soda in a large mixing bowl; whisk to combine. In either a large measuring cup or separate mixing bowl, combine the liquid ingredients and whisk to combine. Add to the dry ingredients and whisk until smooth. Fold in the chives.

Preheat the waffle maker to desired setting (a tone will sound when preheated).

Pour a scant cup of batter through the top of the spout. When tone sounds, the waffle is ready. Carefully open the waffle maker and remove baked waffle. Close waffle maker and repeat with remaining batter. For best results, serve immediately.

Nutritional information per waffle: Calories 467 (54% from fat) • carb. 42g • sugars 14g pro. 12g • fat 29g • sat. fat 4g • chol. 99mg • sod. 570mg • calc. 141mg • fiber 2g



Chicken and Waffles

Servings: 8

Fried Chicken:

- 2 cups buttermilk
- 1 tablespoon hot sauce
- 1 tablespoon Dijon-style mustard
- 1½ teaspoons kosher salt, divided
- 1½ teaspoons freshly ground black pepper, divided
- 8 boneless, skinless chicken breasts (about 1½ pounds), pounded thin
- 2 cups unbleached, all-purpose flour
- 1½ teaspoons baking powder
- 1 teaspoon paprika
- Oil for frying (such as vegetable, canola or grapeseed)
- 4 prepared Cornmeal-Chive Waffles (page 41), kept warm

In a medium, non-reactive bowl stir together the buttermilk, hot sauce, mustard, 1 teaspoon salt and 1 teaspoon freshly ground pepper. Add the chicken pieces and coat well with buttermilk mixture. Refrigerate overnight.

In a shallow mixing bowl, mix together the flour, baking powder, paprika and remaining salt and pepper.

Preheat the Cuisinart® Compact Deep Fryer to 375°F.* While the oil is heating, line a baking pan with paper towels and insert a cooling rack inside the pan; reserve.

While the oil is heating, remove chicken from buttermilk mixture, and lightly coat each chicken piece evenly with the flour mixture, tapping away any excess.

Fry chicken in batches, about 3 minutes per side. Internal temperature of chicken should register 170°F. Transfer to prepared cooling rack.

To serve, quarter each waffle and serve 2 quarters with one piece of fried chicken and maple syrup on the side.

*If you do not have a deep fryer, the chicken can easily be fried on the stovetop. In a large sauté pan, add about 1 inch of oil and set the pan over medium-high heat. Using a deep-fat thermometer, bring oil to 375°F. Fry the chicken in batches, about 2 pieces at a time. You do not want to crowd the pot or the oil will cool down too much and not fry well. Fry, flipping once, until chicken is nicely browned, about 4 minutes per batch. Chicken should have an internal temperature of 170°F. Transfer chicken to the prepared cooling rack.

Nutritional information per serving: Calories 477 (57% from fat) • carb. 26g • sugars 4g pro. 25g • fat 30g • sat. fat 4g • chol. 105mg • sod. 853mg • calc. 100mg • fiber 1g



Entrees

Paella

Servings: 10

- 1 whole chicken, approximately 4 pounds, cut into 10 pieces
- 1¾ teaspoons kosher salt, divided
- ¾ teaspoon freshly ground black pepper, divided
- 1 teaspoon olive oil
- 9 ounces Spanish chorizo, cut into ½-inch slices
- 5 garlic cloves, peeled
- 1 medium onion, cut into 1-inch pieces
- ¼ teaspoon smoked paprika
- 1-2 sprigs fresh oregano
- 1 can (28 ounces) plum tomatoes, puréed
- 2 cups bomba* rice
- 3 cups hot chicken broth, low sodium
- large pinch saffron
- 1 pound large shrimp (about 20), rinsed, peeled and deveined
- 12 littleneck clams, scrubbed
- ½ cup peas, fresh or frozen (thawed)
- ½ cup chopped parsley
- ½ lemon, juiced
- lemon wedges for serving

Season the chicken parts on both sides with 1 teaspoon salt and ½ teaspoon pepper. Heat the olive oil in the paella pan over medium-high heat. Rotate pan throughout cooking to ensure even heating. Once the oil is hot, add the chicken to the pan and reduce the heat to medium; brown the chicken in 2 batches, about 8 to 10 minutes per side. Remove and reserve. Add the chorizo and brown until slightly crispy, 2 to 3 minutes per side.

While the chicken and chorizo are browning, finely chop the garlic cloves and onion.

Add the garlic and onion to the paella pan with the browned chorizo, paprika, oregano and ¼ teaspoon salt. Sauté until vegetables are soft and lightly browned, 3 to 4 minutes. Rotate pan to ensure even heating.

Add the puréed tomatoes to the paella pan with sautéed vegetables. Increase the heat to medium-high and cook until tomato juices are reduced and tomatoes are slightly caramelized, about 10 minutes. Stir occasionally to prevent burning.

Add the rice to the paella pan and stir to coat with tomato mixture. Add the hot broth and saffron; stir together well. Bring mixture to a boil, then reduce heat and simmer, stirring gently, until most of the broth is absorbed and rice has increased in volume, about 10 minutes. Rotate pan to ensure even heating.

Nestle the reserved chicken pieces into the rice. Cover and simmer gently, until rice is mostly tender and a crust begins to form on the bottom of the pan, about 15 minutes. Again, rotate pan to ensure even heating.

While the chicken is simmering, season shrimp with remaining salt and pepper. Once the rice is mostly tender, add the seasoned shrimp to the paella pan with the clams in the center. Cover and continue to simmer gently until clamshells have opened, about 20 minutes.

(continued on next page)

Sprinkle paella with peas, chopped parsley and lemon juice.



Paella

* Bomba rice is a Spanish, medium-grain rice, perfect for paella. If not available, Arborio rice may be substituted.

Remove from heat and let stand, uncovered, for about 5 minutes. Serve with lemon wedges on the side.

*Nutritional information per serving: Calories 497 (36% from fat) • Carb. 38g • Pro. 39g
Fat 20g • Sat. Fat 6g • Chol. 150mg • Sod. 1116mg Calc. 90mg • Fiber 2g*



Moules Marinières

Servings: 2 – 4

- 1 tablespoon unsalted butter
- 2 tablespoons extra virgin olive oil
- 2 shallots, thinly sliced
- 3 garlic cloves, thinly sliced
- 1 celery stalk, thinly sliced
- 1 small fennel bulb, fronds removed, thinly sliced
- 2 sprigs fresh thyme
- ¼ teaspoon crushed red pepper
- ½ cup dry white wine
- ½ cup chicken broth
- 1 pound mussels, scrubbed, with beards removed

Melt the butter with the olive oil in a stockpot over medium heat.

When butter has melted, add shallots, garlic, celery, fennel, thyme and crushed red pepper. Gently sauté until vegetables are soft and fragrant.

Add wine and broth to the pot and increase the heat. When liquid comes to a boil, add the mussels and cover the pot. Steam until mussels have opened, about 5 minutes.

Discard any mussels that have not opened.

Serve in shallow soup bowls with crusty bread to sop up the broth.



Boeuf Bourguignon

Servings: 6

- 6 bacon slices, cut into ½-inch dice
- 12 ounces sliced wild mushrooms
- 2 pounds beef chuck, cut into 1½-inch cubes
- 1 teaspoon sea or kosher salt
- ½ teaspoon freshly ground black pepper
- olive oil if necessary
- 1 shallot, finely chopped
- 1 leek, washed well, root end trimmed, white and light green parts only, finely chopped
- 2 medium carrots, peeled and thinly sliced
- 1 celery stalk, thinly sliced
- 2 cups dry red wine
- 1 cup veal or beef stock
- 1 tablespoon tomato paste
- 2 fresh thyme sprigs
- 1 bunch baby carrots, lightly steamed to fork-tender
- 8 ounces oignons glacés à brun
Beurre Manié (if desired)
- 2 tablespoons unsalted butter, room temperature
- 2 tablespoons unbleached, all-purpose flour

Preheat oven to 300°F.

Cook bacon in the casserole over medium heat until just cooked through. Remove and reserve. Sauté mushrooms in the bacon fat in 2 batches until golden, about 8 to 10 minutes for each batch. Remove and reserve separate from the bacon.

Season the beef on all sides with salt and pepper. Increase the heat to medium-high and sear the beef, in batches, browning each side for about 4 to 5 minutes, using additional oil should the pan seem dry. Remove and reserve.

Add the vegetables to the pan, scraping up any brown bits left on the bottom with a wooden spoon. Cook vegetables until softened, about 5 minutes.

Add the wine to the pan and cook until reduced by half. Stir in the stock, tomato paste and thyme sprigs and bring to a simmer. Add the beef and bacon back to the pan. Cover and place in the oven and cook for about 3 hours until meat is completely tender.

Remove from the oven. Should a thicker sauce be desired, prepare a beurre manié by mixing together the butter and flour into a homogenous paste with a fork. Return casserole to the stove and bring to a light simmer. Whisk about 2 to 3 tablespoons of beurre manié into the liquid, a little at a time, and simmer for several minutes to thicken.

Once desired consistency is achieved, add the reserved mushrooms along with the baby carrots and pearl onions. Simmer briefly to heat through.

Taste and adjust seasoning accordingly.



Crispy Potatoes and Frizzled Onions

Serves: 4 –6 people

- 1 russet potato
- 1 sweet potato
- 1 medium onion
- 4 cups vegetable or canola oil, for frying
- $\frac{3}{4}$ teaspoon salt, divided

Trim vegetables to fit into spiralizer. Prepare vegetables by spiralizing each on the thick julienne setting. Set aside.

Put vegetable oil in a medium saucepan*. Heat until oil reaches 375° F. Add russet potato to oil in two batches. Fry until golden brown, adjusting the heat as necessary, about 4 minutes per batch. Remove from oil and drain on a plate lined with paper towels. Sprinkle with a pinch of the salt.

When the oil reaches 375° F again, add the sweet potato. Fry until golden brown, about 4 minutes. Remove from oil and drain alongside fried russet potato. Sprinkle with a pinch of salt. Repeat with onion. Taste and adjust seasoning as desired.

Serve immediately.

*Note: When frying, oil should be several inches deep to prevent crowding. There should also be at least 3 to 4 inches of clearance from the top of the pot to prevent splattering.

Nutritional information per serving (1 cup): Calories 333 (73% from fat) • carb. 22g • pro. 2g fat 28g • sat. fat 48g • chol. 0mg • sod. 327mg • calc. 29mg • fiber 3g



Fresh Summer “Spaghetti”

Servings: 5 cups

- 2 medium zucchini, about 1 pound total
- 1 large carrot (only use wide end of carrot)
- 2 tablespoons extra virgin olive oil
- 2 garlic cloves, smashed
- ¼ teaspoon crushed red pepper
- 1 pint grape tomatoes, halved
- ¾ teaspoon salt
- ¼ cup packed fresh basil leaves, sliced very thin

Trim vegetables to fit into spiralizer. Prepare zucchini by spiralizing on the thick julienne or ribbon setting. Set aside. Prepare carrot by spiralizing on the thick julienne setting. Set aside with zucchini.

In a large skillet, heat olive oil, garlic and crushed red pepper over medium-high heat until hot and fragrant, about 5 minutes.

Add tomatoes and ¼ teaspoon salt; cook until blistered, about 6 to 8 minutes.

Remove skillet from heat. Remove garlic cloves. Stir in zucchini, carrot, basil and remaining salt. Taste and adjust seasoning as desired.

Serve immediately.

Nutritional information per serving (1 cup): Calories 81 (62% from fat) • carb. 7g • pro. 2g fat 6g • sat. fat 1g • chol. 0mg • sod. 338mg • calc. 29mg • fiber 2g



Indoor Clambake

Servings: 4

- 1 tablespoon olive oil
- 2 shallots, sliced
- 4 garlic cloves, crushed
- 4 sprigs thyme
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 10 small red potatoes
- 2 lobster tails
- 12 littleneck clams, scrubbed
- 2 ears corn, cut into 2-inch pieces
- ½ small fennel bulb, sliced
- ½ cup white wine
- 1 pound mussels, scrubbed and debearded
- ½ tablespoon finely chopped parsley

Put the oil, shallots, garlic, thyme, salt, pepper and potatoes into the steamer without the tray. Secure lid. Select Seafood, set timer to 20 minutes and press Start.

After 10 minutes, press Pause and add the lobster, clams, corn, fennel and white wine. Replace lid and then press Pause again to resume cooking. After an additional 4 minutes, press Pause and add the mussels. Press Pause again to resume cooking.

Once all the clams and mussels have opened and the timer expires, divide clambake into two serving dishes and garnish with the chopped parsley.

Nutritional information per serving: Calories 587 (13% from fat) • carb. 74g • pro. 50g fat 8g • sat. fat 1g chol. 156mg • sod. 1625mg • calc. 191mg • fiber 8g



Cantonese-Style Steamed Bass

Servings: 2

- 2 teaspoons granulated sugar
- ¼ cup plus 2 teaspoons mirin, divided
- 1 large garlic clove, finely chopped
- 1 1-inch piece of fresh ginger, peeled and finely chopped
- 1 green onion, thinly sliced
- 1 chili pepper, like serrano or Fresno, thinly sliced
- 1 baby bok choy, rinsed, cleaned and quartered
- 2 sea bass fillets, about ½ pound each
- ¼ cup grapeseed oil
- 2 teaspoons soy sauce, reduced sodium
- 1 teaspoon sesame oil
- Lime wedges, cilantro (optional for garnish)

In a small bowl, stir together sugar, ¼ cup of mirin, garlic, ginger, onion and pepper. Set aside.

Put the bok choy onto the tray inside the steamer. Secure lid. Select Vegetable, set timer to 8 minutes and press Start. When timer expires, divide bok choy evenly between two serving plates.

Rinse the sea bass fillets and place onto the tray inside the steamer. Drizzle each with a teaspoon of the remaining mirin and replace lid. Select Seafood, set timer to 10 to 12 minutes depending on the thickness of the fillets and press Start. While the fish is cooking, put the grapeseed oil into a small saucepan and place over medium-high heat. Once oil is hot, add the reserved mirin mixture and stir over heat until boiling.

When timer expires, remove bass and place each fillet over the bed of bok choy on prepared serving plates. Drizzle each with 1 teaspoon of soy sauce and ½ teaspoon sesame oil. Spoon the chili-ginger sauce evenly over the fish on each plate.

Serve immediately. If desired, garnish with cilantro and a squeeze of lime.

Nutritional information per serving: Calories 395 (44% from fat) • carb. 23g • pro. 33g chol. 70mg • fat 19g • sat. fat 3g • sod. 559mg • calc. 60mg • fiber 1g



Bacon and Gruyère Soufflé

Servings: 8

- 4 tablespoons unsalted butter, softened and divided
- ¼ cup grated Parmesan
- ¼ pound bacon, cut crosswise into ⅓-inch strips
- 3 tablespoons unbleached, all-purpose flour
- ⅛ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- pinch ground nutmeg
- ¾ cup whole milk
- ¼ cup dry white wine
- 3 large egg yolks, lightly beaten
- 1 cup shredded Gruyère, plus 2 tablespoons for topping soufflé
- 5 large egg whites, room temperature
- ¼ teaspoon cream of tartar

Preheat oven to 400°F with the rack in the middle position.

Generously butter a 2-quart (8-cup) soufflé dish with 1 tablespoon of the softened butter. Add Parmesan to evenly coat bottom and sides of dish. Wipe the rim of the dish with a clean towel to ensure that no butter or cheese is on it; reserve.

In a medium skillet set over medium-high heat, sauté the bacon to desired doneness. Reserve.

Melt the remaining butter in a medium saucepan set over medium-low heat. Stir in flour, pinch of salt, pepper and nutmeg over heat for about 3 to 4 minutes to cook off any raw flour taste. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speed 2; mix the butter/flour mixture directly in the pan while slowly adding the milk. Cook until thickened, about 4 minutes.

Once all the milk is added, continue to cook and whisk until thickened, another 2 to 3 minutes. Whisk in the wine, gradually increasing speed to 4 until a smooth and homogenous consistency is achieved. Continue to whisk, cooking an additional 3 to 5 minutes. Remove saucepan from heat and allow to cool slightly.

Put the yolks in a large mixing bowl. Slowly spoon a small amount of the milk mixture into the yolks while simultaneously mixing on speed 1. Continue mixing in the remaining mixture, 1/3 at a time until combined; stir in the cheese and reserved bacon; reserve.

Put the egg whites in a large mixing bowl. Replace the beaters in the hand mixer with the chef's whisk. Starting on speed 1, begin to whip them. After 1 to 2 minutes, once the whites begin to show some bubbles around the edges, gradually raise to speed 3, mixing for at least 30 seconds on each speed. Once the whites begin to foam, add the remaining salt and the cream of tartar. Gradually increase the speed to 7, not raising it too fast or the egg whites will get lumpy, until medium-stiff peaks are achieved.

Using a large spatula, stir about ½ cup of the egg whites into the egg yolk/cheese mixture. Very carefully, fold in the remaining whites. Transfer mixture to the prepared soufflé dish. Gently smooth the top to ensure an even rise.

(continued on next page)



Bacon and Gruyère Soufflé

Put the soufflé in the preheated oven. Once the oven door has closed, immediately turn the temperature down to 375°F. Bake until soufflé has risen 2 to 3 inches above the sides of the dish and the top is a nice dark golden color; this should take 30 to 35 minutes.

Serve immediately.

*Nutritional information per serving: Calories 252 (72% from fat) • carb. 4g • pro. 12g
fat 20g • sat. fat 10g • chol. 126mg • sod. 283mg • calc. 228mg • fiber 0g*



Herb Roasted Chicken

Servings: 6

- 1 tablespoon olive oil
- 1 teaspoon dried basil
- 1 teaspoon dried thyme
- 1 tablespoon chopped fresh rosemary
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 lemon, halved
- 1 4-5-pound chicken, rinsed and patted dry, giblets removed
- 2 garlic cloves, smashed
- butcher's twine

Combine the olive oil, dried and fresh herbs, salt, and pepper in a small bowl to make a paste. Set aside.

Squeeze the lemon all over the outside and inside of the chicken. Stuff the chicken with the lemon halves and garlic cloves. Rub the herb paste all over the chicken's skin. Tie the chicken using butcher's twine so its shape is tight and compact.

Place the chicken on the broiling pan set over the baking pan.

Adjust the rack to position 1 and put the chicken in the oven. Select Roast at 400°F for 1½ hours. Press Speed Convection, then Start, to begin roasting.

Cook the chicken until the internal temperature of the breast is 165°F and the juices run clear when the thigh is pierced. Depending on the weight of your bird, begin checking the internal temperature 15 to 20 minutes before time expires.

Nutritional information per serving: Calories 312 • (55% from fat) • carb. 2g • pro. 33g fat 18g • sat. fat 5g • chol. 114mg • sod. 493mg • calc. 30mg • fiber 1g



Lemon Chicken with Rosemary

Servings: 8

- 4 lbs bone-in, skinless chicken thighs, trimmed of excess fat
- 1¼ tsp kosher salt, divided
- ¾ tsp freshly ground black pepper
- ½ cup unbleached, all-purpose flour
- 1 tsp extra virgin olive oil
- 3 large onions, halved and sliced
- 6 garlic cloves, roughly chopped
- 3 fresh rosemary sprigs
- ½ cup fresh lemon juice
- ¾ cup chicken broth
- 1 tbsp lemon zest
- 1 lemon, thinly sliced
- chopped rosemary for garnish

Preheat the 14" Skillet to 400°F.

Season the chicken thighs on both sides with 1 teaspoon of salt and all of the pepper. Dredge the chicken thighs in flour to coat lightly. Once Skillet is heated, add the olive oil. Place chicken in hot Skillet. Brown on both sides, about 5 to 7 minutes, per side. It is important not to move the chicken when it is first placed in pan; chicken will release from Skillet once it is browned. Reserve.

Reduce heat to 350°F. Sauté onions and garlic for 2 to 3 minutes until softened. Stir in the rosemary sprigs and remaining ¼ teaspoon of salt. Add the lemon juice to the Skillet, scraping up any brown bits that remain on the cooking surface with a wooden spoon. Let juice come to a boil and reduce by half. Add the chicken broth and lemon zest and let come to a boil.

Nestle the browned chicken thighs in the onion mixture. Place lemon slices on top of the chicken. Reduce heat again to 300°F. Cover and cook until thighs are cooked through, about 45 to 50 minutes.

Garnish with rosemary; serve in shallow bowls with rice or mashed potatoes.

Nutritional information per serving: Calories 342 (26% from fat) • carb. 16g • pro. 47g fat 10g • sat. fat 2g



The Best Burgers

Servings: 4

1½ pounds freshly ground chuck
(15% lean)

¼ teaspoon kosher salt

¼ teaspoon freshly ground
black pepper

Preheat the Cuisinart™ Griddler fitted with the grill plates in the closed grill position to 400°F.

Working the ground chuck as little as possible, shape into 4 six-ounce burger patties about 4-inches in diameter. (The best way to do this is to use a 4-inch round cookie cutter. Place 6 ounces of meat in the cookie cutter and gently press to fill the cookie cutter evenly. It is important that all the burgers be of the exact same height for optimal grilling results.)

Place the burgers on the bottom grill plate of the Griddler™ evenly spaced. Close the Griddler™ and grill for 4 to 6 minutes (until the internal temperature reaches from 140°F to 165°F) depending on personal preference.

Remove burgers from Griddler™ and sprinkle with salt and pepper. Serve hot with your favorite condiments.

Nutritional information per serving: 254 calories (48% from fat) • carb. 0g • pro. 401g fat 14g • sat. fat 5g • chol. 105mg • sod. 182mg • calc. 10mg • fiber 0g



Guinness Braised Short Ribs

Servings: 6 – 8

- 10 beef short ribs (about 3 pounds total)
- 1½ teaspoons sea or kosher salt, divided
- ¼ teaspoon freshly ground black pepper
- 1½ teaspoons olive oil
- 1 small onion, peeled and finely chopped
- 1 leek, root end trimmed, white parts only, washed and finely chopped
- 2 medium carrots, peeled and finely chopped
- 1 celery stalk, finely chopped
- 3 garlic cloves, finely chopped
- ¾ teaspoon dried thyme
- 12 ounces Guinness beer (one standard bottle)
- 2 tablespoons tomato paste
- 4 fresh Italian parsley springs, chopped
- water, if necessary

Season the beef well on all sides with ½ teaspoon of the salt, and all the pepper.

Put the oil into the cooking pot of the Multicooker set to Brown/Sauté at 400°F. Once hot, add the short ribs (may need to cook in two batches). Cook for 5 to 6 minutes on each side, until very nicely browned. Remove and reserve (repeat with remaining if necessary). Carefully wipe up most fat, leaving only about 2 teaspoons behind.*

Add the vegetables, garlic, thyme and remaining salt to the pot and reduce the temperature to 375°F. Cook until onion is translucent and vegetables are slightly softened, about 3 to 5 minutes. Stir in the Guinness and simmer to reduce slightly (about 3 to 5 minutes). Stir in the tomato paste. Nestle the ribs and any accumulated liquid into the vegetables. Be sure liquid comes halfway up the ribs (if it does not, add enough water to reach to that point).

Cover and switch unit to Slow Cook on Low for 10 to 20 hours, depending on time available. The longer it cooks the more tender the meat will be.

When unit switches to Keep Warm, it is recommended to degrease the pot before serving. Either remove grease with a ladle or blot with a fat mop or paper towel.

Once ready to serve, stir in the chopped parsley. Taste and adjust seasoning accordingly.

* Should there be excessive grease in the bottom of the pot after browning the short ribs in Step 2, refer to the instructions on page 8 of the instruction book for removal.

Nutritional information per serving (based on 8 servings): Calories 707 (80% from fat carb. 6g • pro. 4g • fat 63g • sat. fat 27g • chol. 129mg • sod. 406mg • calc. 35mg • fiber 1g



The All-American Burger

Servings: 6

- 2 pounds ground beef round or chuck (freshly ground if possible)
- 1½ teaspoons kosher salt
- ¾ teaspoon freshly ground black pepper
- ½ teaspoon garlic powder
- 3 tablespoons crumbled blue cheese, divided
- 6 hamburger buns, for serving

Griddler® Deluxe Position: Closed

Plate Side: Grill

Fit the Griddler® Deluxe with the grill plates and preheat both plates to 450°F.

Working the ground chuck as little as possible, mix in a large bowl with the salt, pepper and garlic powder. Shape into 6 patties, about 4 inches in diameter. The best way to do this is to use a 4-inch round cookie cutter: Divide meat equally into six portions, put each into the cookie cutter and gently press to evenly fill. All burgers should be the same thickness for optimal results. Use your thumb to press a dimple into the center of each patty.

When the unit has preheated, place the burgers on the lower grill plate, evenly spaced. Using the cover height adjuster, close the upper plate so the hinge is set to the position where the upper grill plate is just sitting on the burgers without pressing them.

Contact grill for 5 minutes for rare burgers (this will result in a medium-rare burger by the end of cooking). Then open the unit and top with the blue cheese, ½ tablespoon per burger. Setting the cover height adjuster, close the upper grill plate so it is sitting over the blue cheese but not touching it. Grill for an additional 2 minutes, or until the cheese is just melted.

Remove burgers and serve immediately.

NOTE: For toasted buns, halve the buns and grill in the Closed position, using the cover height adjuster so that the upper plate is just touching the tops of the buns. Grill for about 30 seconds right after finishing burgers.

Nutritional information per burger: Calories 283 (54% from fat) • carb. 0g • pro. 31g • fat 16g sat. fat 7g • chol. 101mg • sod. 549mg • calc. 42mg • fiber 0g



Cuban Sandwich

Servings: 4

- 4 Portuguese rolls, split
- 2-4 tablespoons unsalted butter, softened
- 4 teaspoons mustard, divided (use your favorite variety – we used golden-brown)
- 6 ounces sliced Swiss cheese
- 8 medium-thin slices of ham (about 6 ounces)
- 2 cooked pork chops (page 18), very thinly sliced
- 1 large sour or dill pickle, sliced

Griddler® Deluxe Cooking Position: Closed
Plate Side: Grill

Fit the Griddler® Deluxe with the grill plates and preheat both plates to 400°F.

Lightly brush the outside of each roll with the softened butter.

Spread the inside of each half of the roll with 1 teaspoon mustard. Evenly divide the Swiss, ham, pork and pickles and put on the bottom of each roll, starting and ending with the cheese. Top with the other halves of the rolls, buttered side up.

When the unit is ready, place the sandwiches on the lower grill plate. Lower cover and press lightly on the handle for 30 seconds. Grill for 5 minutes, until the roll is golden, and well toasted, the filling is warm and cheese is melted. Halve each sandwich and serve warm.

Nutritional information per serving: Calories 656 (51% from fat) • carb. 24g • pro. 54g fat 37g • sat. fat 18g • chol. 165mg • sod. 1139mg • calc. 455mg • fiber 2g



Desserts

Pâte À Choux

Makes about 20 two-inch choux or
40 one-inch choux

- ½ cup water
- ¼ cup (½ stick) unsalted butter
- ¼ teaspoon fine sea salt or
table salt
- ½ teaspoon granulated sugar
- ½ cup plus 2 tablespoons
unbleached, all-purpose flour
- 2 large eggs, plus 1 or 2 more
if necessary
- 2 large egg whites (lightly beaten
with the whole eggs)

Preheat oven to 425°F.

Bring the water, butter, salt and sugar to a boil in a small saucepan over medium heat. Once the mixture comes to a boil, remove from heat and stir in all of the flour. Return pan to the burner and raise the heat to medium-high. Using a wooden spoon, continuously stir the mixture until it dries. You will know it is done when the dough leaves a thick film on the bottom of the pot. It is better to overcook at this stage than undercook. This should take about 3 minutes.

Remove from heat and transfer the mixture to the bowl of a stand mixer fitted with the mixing paddle. Mix at low speed to release steam and cool.

Once the dough has cooled, after mixing about 2 to 3 minutes, add the combined eggs and egg whites with the machine on low speed, a little at a time, until fully incorporated before adding the next bit (you may not need all the eggs). The dough is ready when it becomes a pale yellow color and is thickened. Pâte à choux batter should drop from the paddle in a slow stream. If the dough is too thick, beat additional eggs together and add them little by little, with the mixer running. Be sure not to make the dough too runny or it will not hold its shape when piped.

Transfer the batter to a pastry bag fitted with a medium-sized plain pastry tip. Line a baking sheet with parchment. Tack down corners of parchment paper to the pan by piping small amounts of batter underneath each corner to stabilize. Pipe the batter out in 1- or 2-inch rounds onto the prepared pan, about 1-inch apart.

Put the pan in the oven and bake for 10 minutes. Reduce temperature to 350°F and bake until the choux are puffed, nicely browned and not wet inside, about another 10 to 20 minutes. To ensure even color, turn baking sheet halfway through baking.

Let choux cool and fill with desired filling (crème pâtissière, ice cream, flavored whipped cream, etc).



Sauce au Chocolat

Makes about $\frac{3}{4}$ cup

$\frac{3}{4}$ cup semi- or bittersweet chocolate (about 6 ounces), chopped

$\frac{1}{2}$ cup heavy cream

1 tablespoon light corn syrup

$\frac{1}{4}$ teaspoon pure vanilla extract

pinch of sea or kosher salt

pinch of ground cinnamon

Put the chocolate into a mixing bowl.

In a small saucepan, bring the remaining ingredients to a strong simmer over medium heat.

Immediately pour the simmered mixture over the chocolate and let sit for five minutes before whisking to combine.

Use immediately, or keep warm over a pot of warm water.



Profiteroles

Servings: 20

- 1 recipe prepared pâte à choux (2-inch puffs), cooled (page 61)
- 3 cups vanilla ice cream (or whatever is your favorite; vanilla is the classic combination)

Sauce au Chocolat (page 62)

Cut off the top third of each prepared pâte à choux, and reserve.

Using an ice cream or cookie scoop, put about $\frac{1}{4}$ cup of ice cream in the bottom of each choux.

Replace the top over the ice cream and drizzle with chocolate sauce.

Serve immediately.

Nutritional information per serving: Calories 342 (26% from fat) • carb. 16g • pro. 47g fat 10g • sat. fat 2g



Cinnamon Pecan Rolls

Servings: 8

nonstick cooking spray

Pecan filling:

$\frac{3}{4}$ cup packed light brown sugar

$1\frac{1}{2}$ teaspoons ground cinnamon

$\frac{1}{4}$ teaspoon kosher salt

$\frac{1}{2}$ cup toasted, chopped pecans

Rolls:

$\frac{3}{4}$ cup reduced-fat milk,
room temperature

4 tablespoons unsalted butter,
melted and cooled to room
temperature, plus 1 tablespoon
for brushing

1 large egg, room temperature,
lightly beaten

$\frac{1}{2}$ teaspoon pure vanilla extract

$2\frac{3}{4}$ cups unbleached, all-purpose
flour, plus more for dusting
kneading surface

$\frac{1}{4}$ cup granulated sugar

$1\frac{1}{2}$ teaspoons baking powder

$\frac{1}{2}$ teaspoon kosher salt

Glaze:

1 cup confectioners' sugar,
sifted

2 tablespoons whole milk

$\frac{1}{4}$ teaspoon pure vanilla extract

Preheat oven to 400°F. Lightly coat an 8-inch round cake pan with nonstick cooking spray; reserve.

Prepare the pecan filling: Put all the ingredients in a small bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speeds 1 to 2 until combined. Reserve.

In a separate small bowl, combine the milk, 4 tablespoons of butter, egg and vanilla. It is important that all of the liquid ingredients be at room temperature. Mix on speeds 2 to 3 until just combined; reserve.

Add the flour, sugar, baking powder, and salt to a mixing bowl. Mix on speed 2 until combined, about 10 seconds. With mixer running, slowly add the liquid ingredients. Gradually increase to speed 4 and mix until well combined, about 30 seconds. Mix for an additional 15 seconds.

Transfer dough to a heavily floured surface and knead a few times. Roll dough into a 12x9-inch rectangle. Sprinkle the reserved pecan filling on dough, leaving a $\frac{1}{2}$ -inch border. Carefully roll dough, starting from the bottom and working away from you, into a tight log (brush off excess flour). Cut into 8 equal pieces and put in the prepared baking pan; brush tops with the reserved melted butter.

Bake in the preheated oven for about 25 to 30 minutes, or until firm and golden in color.

While cinnamon rolls are baking, prepare the glaze. Put confectioners' sugar, milk and vanilla in a small bowl. Using the hand mixer fitted with the chef's whisk, whisk on speed 3 until well mixed with no lumps. Reserve until ready to use. You may have to whisk again right before using to smooth out the icing.

Let the cinnamon pecan rolls cool in the pan for about 5 minutes, and then transfer to a cooling rack. Spoon the reserved icing over warm rolls.

*Nutritional information per serving: Calories 415 (27% from fat) • carb. 71g • pro. 6g
fat 13g • sat. fat 5g • chol. 46mg • sod. 304mg • calc. 72mg • fiber 2g*



Chocolate Chunk Cookies

Makes about 3 dozen cookies

- 1½ cups unbleached, all-purpose flour
- 1 cup cake flour, not self-rising
- ½ teaspoon baking soda
- 2 teaspoons kosher salt
- 12 tablespoons unsalted butter, melted and cooled to room temperature
- ½ cup granulated sugar
- 1½ cups packed light brown sugar
- 2 large eggs, room temperature
- 1½ teaspoons pure vanilla extract
- 10 ounces bittersweet (or semisweet) chocolate, broken into ½-inch pieces (about 2¼ cups)
- 1 cup walnuts, toasted and chopped

Preheat oven to 350°F.

In a small bowl, combine the flours, baking soda and salt. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix on speed 1 until just combined, about 20 seconds. Reserve.

Put the butter and sugars in a medium-large mixing bowl. Mix on speed 3 until creamy and light, about 2 minutes, increasing to speed 4 halfway through. With the mixer running, add the eggs, one at a time. Mix until fully incorporated, about 2 minutes. Add the vanilla. Reduce to speed 1 and add the dry ingredients. Once almost fully combined, add the chips and nuts.

Using a 2-tablespoon scoop, measure dough and place on an ungreased or parchment-lined cookie sheet. Bake in preheated oven until lightly golden, about 12 to 15 minutes. Cool on wire rack. Repeat with remaining dough. It is recommended to store the cookie dough in the refrigerator until ready to use.

Nutritional information per cookie: Calories 170 (47% from fat) • carb. 22g • pro. 2g • fat 9g sat. fat 4g chol. 22mg • sod. 151mg • calc. 5mg • fiber 1g



Marshmallow Frosting

Servings: 3 cups

1 cup granulated sugar

½ cup light corn syrup

2 large egg whites

¼ teaspoon cream of tartar

3 tablespoons warm water

1 teaspoon pure vanilla extract

Combine the sugar, corn syrup, egg whites, cream of tartar, and the warm water in a large mixing bowl. Insert the chef's whisk into the Cuisinart® Hand Mixer. Beat on speed 3 gradually increasing to speed 4 for about 1 minute, or until fully combined and slightly thickened. Put the mixing bowl over a pot of simmering water set on medium heat. While still using the hand mixer, beat starting on speed 3 and gradually increasing to speed 7 for about 7 minutes, or until an instant read thermometer registers 160°F. Transfer the bowl to a towel set on a countertop. Add the vanilla and continue to mix on speed 7 for another 2 to 3 minutes, or until the frosting is thickened with stiff peaks. The frosting should have a thick but soft and fluffy marshmallow cream texture.

Note: While this frosting is best used right away, it can be stored in an airtight container in the refrigerator overnight.

Nutritional analysis per serving (1 tablespoon): Calories 24 (0% from fat) • carb. 6g • pro. 0g fat 0g • sat. fat 0g • chol. 0mg • sod. 4mg • calc. 0mg • fiber 0g



Filled Chocolate Cupcakes

Makes 18 cupcakes

Cupcakes:

nonstick cooking spray

1¾ cups unbleached,
all-purpose flour

1½ cups granulated sugar

¼ cup plus 2 tablespoons
unsweetened cocoa powder

1½ teaspoons baking soda

¾ teaspoon kosher salt

1½ cups water

2 large eggs

1/3 cup vegetable oil

1½ teaspoons pure vanilla extract

1½ teaspoons white vinegar

½ recipe Marshmallow Frosting,
(page 66)

Ganache icing:

4 ounces heavy cream

4 ounces semisweet or
bittersweet chocolate,
chopped

Prepare the cupcakes:

Preheat the oven to 350°F. Coat 18 standard muffin cups well with nonstick cooking spray. Reserve.

Put the flour, sugar, cocoa, baking soda and salt in a large mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix dry ingredients on speed 3 to thoroughly sift.

In a small bowl, whisk the water with the eggs, vegetable oil, vanilla and vinegar. While mixing on low speed, slowly add the liquids to the dry ingredients. Mix until just combined.

Divide evenly among prepared muffin cups and bake the cupcakes in the middle of the preheated oven for 25 to 30 minutes, or until puffed and they spring back to the touch. Let muffins cool in pan on cooling rack for 5 to 10 minutes. Unmold and continue to cool on rack.

While cupcakes are cooling, fill pastry bag fitted with a star tip with the Marshmallow Frosting. Once completely cool, fill the cupcakes. Place star tip into the lower center of the cupcake through the top. Fill cupcake until the frosting slightly bulges out of the top where it is being filled. Spread any frosting that comes out of the top of the cupcake with a spatula

Prepare ganache icing:

Put heavy cream into saucepan and place over medium heat. Heat cream until it is barely simmering. While cream is heating, place chopped chocolate into a small mixing bowl. Once heated, pour cream over chocolate and stir together until chocolate is melted and smooth.

Dip the tops of the filled cupcakes in the warm ganache. Refrigerate until set.

Nutritional information per cupcake: Calories 193 (31% from fat) • carb. 32g • pro. 2g fat 7g • sat. fat 2g • chol. 28mg • sod. 213mg • calc. 6mg • fiber 1g



Rich Chocolate Frosting

Makes 3½ cups – enough to frost a two-layer, 9-inch cake

- 5 ounces semisweet chocolate, chopped
- 5 ounces milk chocolate, chopped
- 2 ounces bittersweet chocolate, chopped
- 6 ounces unsalted butter, room temperature and cut into cubes
- 2¼ cups confectioners' sugar, sifted
- 1½ teaspoons pure vanilla extract
- ¼ teaspoon kosher salt
- 9 tablespoons sour cream

Put the chopped chocolates into a double boiler* to melt; reserve and keep warm.

Once the chocolate has melted, put the butter into a separate mixing bowl. Insert the mixing beaters into the Cuisinart® Hand Mixer. Mix the butter on speed 2 and add the sugar ½ cup at a time until completely incorporated. Mix in the vanilla and salt.

With the mixer running on speed 2, gradually add the melted chocolate until all is incorporated.

Mix in the sour cream, one tablespoon at a time. The frosting will look quite grainy. Keep adding the sour cream and around the 4th or 5th tablespoon the frosting will come together and be quite smooth and silky.

For best results, use the frosting the same day, before refrigerating. Otherwise, allow frosting to come to room temperature before using.

*If you do not have a double boiler, put chocolates into a heat-proof bowl placed over a pot of simmering water.

Nutritional information per serving (2 tablespoons): Calories 179 (55% from fat) • carb. 20g pro. 1g • fat 11g • sat. fat 7g • chol. 21mg • sod. 28mg • calc. 18mg • fiber 1g



Dairy-Free Vanilla Ice Cream

Makes about 4 cups

- 3 cups unsweetened dairy-free milk (soy, hemp, almond, rice)
- 2 tablespoons tapioca starch
- $\frac{2}{3}$ cup granulated sugar
- Pinch kosher salt
- $1\frac{1}{2}$ teaspoons pure vanilla extract

In a medium bowl, use a hand mixer on low speed or whisk to combine all of the ingredients. Cover, refrigerate at least 2 hours, preferably overnight. Whisk mixture again before continuing.

Assemble the paddle holder of the Cuisinart® Fruit Scoop™ Frozen Dessert Maker with the ice cream attachment. Place in freezer bowl and turn the unit on. While the unit is running, pour the mixture into the frozen freezer bowl. Allow to churn until thickened, about 20 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on $\frac{1}{2}$ cup): Calories 103 (11% from fat) • carb. 19g pro. 3g • fat 2g • sat. fat 0g • chol. 0mg • sod. 11mg • calc. 15mg • fiber 2g



Double Chocolate Ice Cream

Makes about 5 cups

- ¾ cup cocoa powder, sifted
- ½ cup granulated sugar
- ⅓ cup packed light or dark brown sugar
- Pinch kosher salt
- 1 cup whole milk
- 2 cups heavy cream
- ½ tablespoon pure vanilla extract
- ½ cup Hot Fudge Sauce, warm (on next page)

In a medium bowl, whisk together the cocoa, sugars and salt. Add the milk and, using a hand mixer on low speed or a whisk, beat to combine until the cocoa, sugars and salt are dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate at least 2 hours, preferably overnight. Whisk mixture together again before continuing.

Assemble the paddle holder of the Cuisinart® Fruit Scoop™ Frozen Dessert Maker with the ice cream paddle. Place in freezer bowl and turn the unit on. While the unit is running, pour the mixture into the frozen freezer bowl. Allow to churn until thick, about 18 to 20 minutes. Just before finishing, add the Hot Fudge Sauce and allow to mix into the churning ice cream for about 1 minute. Turn unit off. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup): Calories 160 (25% from fat) • carb. 28g pro. 2g • fat 5g • sat. fat 3g • chol. 10mg • sod. 43mg • calc. 32mg • fiber 2g



Hot Fudge Sauce

Makes about 2 cups

- $\frac{2}{3}$ cup heavy cream
- $\frac{1}{3}$ cup light corn syrup
- $\frac{1}{3}$ cup packed light brown sugar
- $\frac{1}{4}$ cup cocoa powder, sifted
- $\frac{1}{4}$ teaspoon kosher salt
- 2 tablespoons unsalted butter
- 1 teaspoon pure vanilla extract
- 6 ounces semisweet chocolate, chopped

In a heavy-bottomed saucepan, combine all ingredients except for semisweet chocolate. Set over medium-low heat and bring to a slight boil. Add chocolate and whisk to combine. Best when served hot or warm. If using at another time, cool to room temperature and then store in the refrigerator; reheat before serving. Hot Fudge Sauce will keep in the refrigerator for up to 1 week.

Nutritional information per serving (2 tablespoons): Calories 137 (50% from fat) • carb. 17g pro. 1g • fat 8g • sat. fat 5g • chol. 17mg • sod. 42mg • calc. 4mg • fiber 1g



Salted Caramel Ice Cream

Makes about 3½ cups

Ice Cream Base:

1¼ cups whole milk

1¼ cups heavy cream

⅓ cup granulated sugar, divided

Pinch kosher salt

1½ teaspoons pure vanilla extract

4 large egg yolks

Caramel Sauce:

½ cup granulated sugar

¼ teaspoon kosher salt

2-3 tablespoons water (enough to cover sugar to make it seem like wet sand)

¼ cup heavy cream

2 tablespoons unsalted butter

Flaked sea salt, for garnish

In a medium saucepan set over medium-low heat, whisk together the milk, cream, half of the sugar, salt and vanilla extract. Bring the mixture just to a boil.

While the milk/cream mixture is heating, combine the yolks and remaining sugar in a medium bowl. Using a hand mixer on low speed or whisk, beat until mixture is pale and thick.

Once the milk/cream mixture has come to a slight boil, whisk about 1/3 of the hot mixture into the yolk/sugar mixture. Add another ⅓ of the mixture, then return the combined mixture to the saucepan. Using a wooden spoon, stir the mixture constantly over low heat until it thickens slightly and coats the back of the spoon. This mixture must NOT boil or the yolks will overcook – the process should take about 5 to 15 minutes, depending on the pot being used and the stove.

Pour the mixture through a fine mesh strainer and bring to room temperature. Cover and refrigerate 1 to 2 hours, preferably overnight.

Once the ice cream base has sufficiently cooled, prepare the caramel sauce. Put the sugar, salt and water in a heavy bottomed, small saucepan set over medium heat. Keep an eye on the caramel and allow to cook until amber in color (the color of maple syrup). Remove from heat and stir in the heavy cream and butter (it will froth a bit, so add it slowly). Whisk together and then set aside until ready to use. Allow to cool to room temperature.

Reserve 2 tablespoons of the caramel sauce and add the rest to the ice cream base; whisk well to combine.

(continued on next page)



Salted Caramel Ice Cream

Assemble the paddle holder of the Cuisinart® Fruit Scoop™ Frozen Dessert Maker with the ice cream attachment. Place in freezer bowl and turn the unit on. While the unit is running, pour the mixture into the frozen freezer bowl. Mix until thickened, about 20 minutes. Add the reserved 2 tablespoons of the caramel sauce and allow to churn until just swirled in, no more than 30 seconds. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving. Garnish with a pinch of the flaked sea salt.

Nutritional information per serving (based on ½ cup): Calories 353 (65% from fat) • carb. 26g pro. 3g • fat 24g • sat. fat 16g • chol. 189mg • sod. 104mg • calc. 67mg • fiber 0g



Simple Vanilla Ice Cream

Makes about 3 cups

$\frac{3}{4}$ cup whole milk

$\frac{1}{2}$ cup granulated sugar

Pinch kosher salt

$1\frac{1}{2}$ cups heavy cream

$1\frac{1}{2}$ teaspoons pure vanilla extract

In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar and salt until the sugar is dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate a minimum of at least 2 hours, preferably overnight. Whisk mixture together again before continuing.

Assemble the paddle holder of the Cuisinart® Fruit Scoop™ Frozen Dessert Maker with the ice cream paddle. Place in freezer bowl and turn the unit on. While the unit is running, pour the mixture into the frozen freezer bowl. Allow to churn until thickened, about 20 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on $\frac{1}{2}$ cup): Calories 286 (70% from fat) • carb. 18g pro. 1g • fat 21g • sat. fat 15g • chol. 84mg • sod. 40mg • calc. 38mg • fiber 0g



Chocolate Hazelnut Fondue

Servings: 8

1½ cups half-and-half

1 cup heavy cream

1½ pounds bittersweet or
semisweet chocolate,
finely chopped

¼ cup Frangelico liqueur

¼ cup chopped
toasted hazelnuts

Pour the half-and-half and heavy cream into the Cuisinart® Electric Fondue Pot. Heat creams using Setting 4½, until the cream is bubbling. Reduce the heat to Setting 3½ and gradually stir the chopped chocolate into the hot cream, ½ cup at a time, whisking while adding with a plastic or nonstick whisk. When the chocolate is completely blended in, add the liqueur.

Keep warm using setting 3. Sprinkle with chopped hazelnuts just before serving.

Dipping suggestions include cookies, biscotti, cubes of vanilla or chocolate cake, dried apricots, brownies, fresh berries, sliced pears, pineapple cubes, and marshmallows.



Chocolate Bourbon Fondue

Servings: 6 – 8

- 1 cup heavy cream
- 1 cup half-and-half
- 8 ounces unsweetened chocolate, grated
- 8 ounces milk chocolate, grated
- 2 tablespoons instant espresso powder
- 2-3 tablespoons Kentucky bourbon

Pour the heavy cream and half-and-half into the Cuisinart® Electric Fondue Pot and bring to a simmer at Setting 4½. When the cream is bubbling lightly, lower heat to setting 4 and add the grated chocolates, about ½ cup at a time, stirring with a plastic or coated whisk until smooth and creamy after each addition. Stir the espresso powder into 2 tablespoons of the bourbon. Stir into the chocolate fondue. Add the remaining bourbon to taste. Reduce the temperature to Setting 3 to serve the fondue.

Dipping suggestions:

Sliced apricots, strawberries, cherries, Clementine sections, dried apricots, pound cake cubes, cookies, biscotti.



Chocolate Glazed Coconut Layer Cake

Servings: 16

Cake:

- cooking spray
- 3 cups unbleached, all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- ½ cup sour cream, room temperature
- ½ cup cream of coconut
- ½ teaspoon pure vanilla extract
- ½ teaspoon coconut extract
- 2 sticks unsalted butter, room temperature, cut into cubes
- 2 cups granulated sugar
- 3 large eggs, room temperature
- 2 large egg yolks, room temperature
- 1½ cups unsweetened shredded coconut

Chocolate Glaze:

- 8 ounces bittersweet chocolate chips
- 1 cup heavy cream
- 3 tablespoons unsalted butter, cut into cubes

(continued on next page)

Spray two 9-inch round baking pans with cooking spray. Line the bottoms with parchment paper rounds and spray the parchment. Set aside.

In a medium bowl whisk together the flour, baking powder, baking soda and salt. In a separate bowl whisk together the sour cream, cream of coconut and both extracts.

Put the butter in a large bowl and with a hand mixer on low speed, beat it for about 30 seconds until creamy. Increase to speed 2 and gradually add the sugar, beating the mixture until it is light and fluffy, about 2 minutes. Add the eggs and yolks one at a time, waiting until each egg is incorporated before adding the next.

With the mixer on the lowest speed, alternately add the dry ingredients and sour cream mixture, ending with the dry ingredients. Mix until just combined. With a spatula, fold in the coconut. The batter will be quite thick.

Adjust the rack to position 1 and the other to position 3. Preheat the oven by selecting Bake with Convection at 300°F for 50 minutes. Evenly divide the batter between the prepared pans. When the oven beeps to signal that it is preheated, put the cakes into the oven. Rotate the pans halfway through baking from top to bottom and front to back to make sure they are browning evenly. Bake until a toothpick inserted into the cake comes out clean. Begin checking the cakes at 45 minutes.

Remove the pans to cool on a large wire rack set over a parchment-lined baking sheet (or two small baking sheets, whichever will fit comfortably in your refrigerator). When the pans are cool enough to touch, invert them onto the rack and remove the cakes. Peel off the parchment and let the cakes cool completely. Keep the cake bottoms facing upward, as these will now be the top.

(continued on next page)



Chocolate Glazed Coconut Layer Cake

Garnish and Frosting:

- 1 cup unsweetened coconut flakes
- 1 cup chilled heavy cream
- ¼ cup confectioners' sugar
- 2 tablespoons cream of coconut
- ½ teaspoon coconut extract

Once the cakes have cooled, prepare the glaze. Place the chocolate in a medium bowl. In a small saucepan heat the heavy cream over medium-low heat until it just comes to a simmer. Pour the hot cream over the chocolate and let stand for 1 minute. Whisk the chocolate until it is fully melted and homogenous. While whisking, add the butter one piece at a time, until completely incorporated and chocolate is shiny. The glaze consistency should not be too thick and should flow easily from a spoon.

Working quickly, evenly divide the glaze over the tops of the cakes, pouring it directly in the center. With an offset spatula, smooth the glaze as evenly as possible over the top and the sides of each cake so both are completely covered in chocolate. Place the cakes in the refrigerator for at least 10 minutes, until the glaze has set and hardened.

While the cake is chilling, preheat the oven by selecting Bake at 325°F for 5 minutes with the rack in position 3. Line the baking pan with parchment and spread the coconut flakes on it evenly in a single layer. Bake the coconut until it is golden and toasted, being sure to keep a close eye on it so it does not burn. Remove the coconut from the oven and let cool completely.

In a bowl using a hand mixer on low speed, whip the cream. When soft peaks have formed add the remaining ingredients to the bowl. Increase the mixer speed to medium and continue whipping until stiff peaks have formed.

Remove the cakes from the refrigerator. Stack the cakes onto a cake stand or other serving plate. Spoon the cream onto the center of the top cake. Using an offset spatula, evenly spread the whipped cream all over the top and sides of the cake so it is coated completely. Top the cake with the toasted coconut. Return cake to the refrigerator to chill for at least 5 to 10 minutes before slicing.

Nutritional information per serving: Calories 420 (59% from fat) • carb. 40g • pro. 4g fat 28g • sat. fat 20g • chol. 92mg • sod. 102mg • calc. 11mg • fiber 2g



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