

Cuisinart®

12-Cup Food Processor

CFP-24DCNGMPC



Instruction &
Recipe Booklet

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

IMPORTANT UNPACKING INSTRUCTIONS

This package contains a Cuisinart Elite Collection® 12-Cup Food Processor and the accessories for it:

12- and 4-cup work bowls, work bowl cover, large and small metal chopping/mixing blades, dough blade, adjustable slicing disc, reversible shredding disc, stem adapter, large and small pushers, spatula, and instruction/recipe book.

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

1. Place the box on a low table or on the floor next to the kitchen counter or table where you intend to keep the food processor. Be sure the box is right side up.
2. Open top flaps. You will see a rectangular block of plastic foam that holds the processor parts, each fitted into a cavity in the foam. Remove the instructional material first.

The spatula and stem adapter (A) are in cavities at one short side of the foam block. Remove them next.

The bowl cover (B) is in a cavity at the center of the foam block. Grasp the edge of the bowl cover and lift it straight up to remove it.

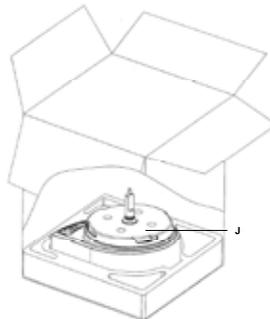
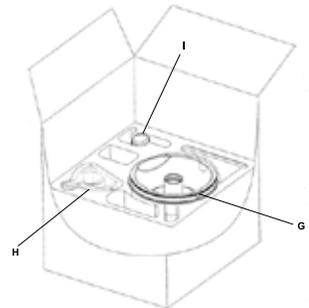
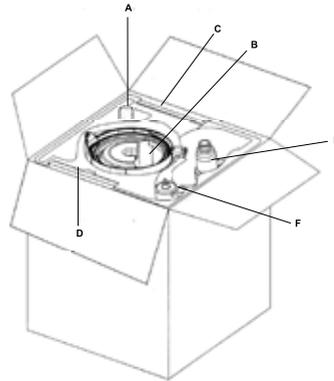
The adjustable slicing disc (C) and reversible shredding disc (D) are on either long side of the foam block. Slide them out of their grooves **WITH GREAT CARE. THE BLADES ARE VERY SHARP.**

Remove the large (E) and small (F) metal chopping/mixing blades from the foam block. **CAREFULLY REMOVE THEM BY GRASPING THE CENTER HUB AND LIFTING THEM STRAIGHT UP. NEVER TOUCH THE BLADES, AS THEY ARE RAZOR SHARP.**

3. Lift out the top foam block.
4. The 12- and 4-cup work bowls (G), large/small pushers (H), and dough blade (I) are in the middle foam block. Remove them next.
5. Lift out the middle foam block.
6. The housing base (J) is at the bottom of the box. Assemble the work bowl on the base by placing them over the shaft and using the handle to turn the work bowl counterclockwise to lock it, then

remove the housing base (J) from the bottom of the box.

7. Place the food processor on the countertop or table. Read the Assembly and Operating Instructions (pages 7–9) thoroughly before using the machine.
 8. Save the box and plastic foam blocks. You will find them very useful if you need to repack the processor for moving or other shipment.
- NOTE:** We recommend that you visit our website, WWW.CUISINART.COM for a fast, efficient way to complete your product registration.



IMPORTANT SAFEGUARDS

Always follow these safety precautions when using this appliance.

GETTING READY

1. Read all instructions.
2. **BLADES AND DISCS ARE SHARP.** Handle them carefully.
3. **TURN THE APPLIANCE OFF, THEN UNPLUG FROM THE OUTLET WHEN NOT IN USE, BEFORE ASSEMBLING OR DISASSEMBLING PARTS AND BEFORE CLEANING. TO UNPLUG, GRASP THE PLUG AND PULL FROM THE OUTLET. NEVER PULL FROM THE POWER CORD.**
4. Do not use outdoors.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the manufacturer at their customer service telephone number for information on examination, repair, or adjustment.

OPERATION

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

6. Never try to override or tamper with cover interlock mechanism.

CLEANING

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

GENERAL

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
2. Do not operate this, or any other motor-driven appliance, while under the influence of alcohol or other substances that affect your reaction time or perception.
3. This food processor is UL listed for household use. Use it only for food preparation as described in this recipe and instruction book. Do not use this appliance outside of its intended use.
4. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock or personal injury, or damage to your food processor.
5. To avoid possible malfunction of work bowl switch, never store processor with pusher assembly in locked position.
6. Maximum rating of 6.5 amperes is based on the attachment that draws the greatest current. Other recommended attachments may draw significantly less current.
7. Do not operate your appliance in an appliance garage or under a wall cabinet. **WHEN STORING IN AN APPLIANCE GARAGE, ALWAYS UNPLUG THE UNIT FROM THE ELECTRICAL OUTLET.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

NOTICE: Do not fill the work bowl above marked maximum fill line (or rated capacity) to avoid risk of injury due to damage to the cover or bowl.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

WARNING: RISK OF FIRE OR ELECTRIC SHOCK



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

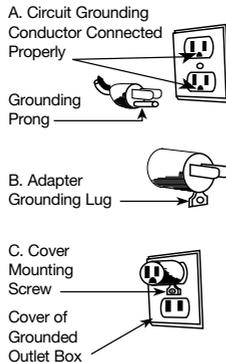


The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

NOTICE

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

If a grounding-type outlet



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

NOTE: Do not remove the grounding prong.

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

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

CONTENTS

Important Unpacking Instructions.....	2
Important Safeguards.....	3
Food Processor Parts & Accessories	5
Assembly and Operating Instructions.....	7
Machine Functions.....	10
User Guide and Capacity Chart.....	11
Cleaning, Storage and Maintenance.....	15
For Your Safety.....	15
Technical Data.....	15
Troubleshooting.....	16
Warranty Information.....	18
Recipes.....	21

WARNING

RISK OF FIRE OR ELECTRIC SHOCK
DO NOT OPEN

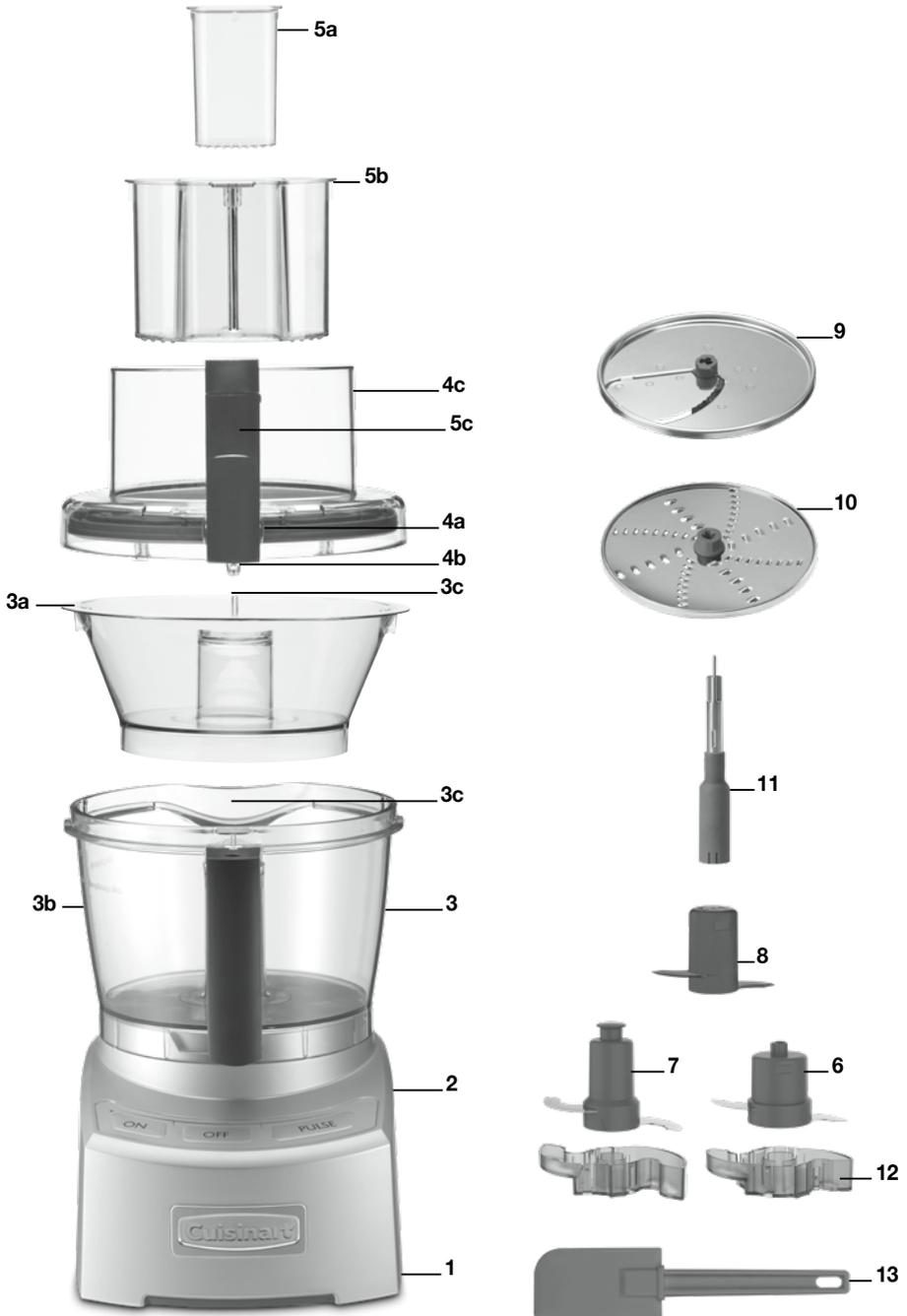
WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,

DO NOT REMOVE COVER (OR BACK)

NO USER-SERVICEABLE PARTS INSIDE

REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY

FOOD PROCESSOR PARTS & ACCESSORIES



FEATURES AND BENEFITS

1. HOUSING BASE AND MOTOR

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

2. TOUCHPAD CONTROL PANEL

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

3. WORK BOWLS

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

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

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

4. WORK BOWL COVER WITH FEED TUBE

Work bowl cover with SealTight™ Advantage feature allows for maximum bowl capacity during processing and pouring. To remove the work bowl cover, push in the release buttons (a) on either side of the handle interlock (b). The seal can be removed for cleaning by hand or dishwasher.

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

5. PUSHER ASSEMBLY

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

6. SMALL CHOPPING/MIXING BLADE

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

7. LARGE CHOPPING/MIXING BLADE

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

8. DOUGH BLADE

Designed for superb results, this blade will knead through all types of dough. The dough blade can be used only in the large bowl.

9. ADJUSTABLE SLICING DISC

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

10. REVERSIBLE SHREDDING DISC

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

11. STEM ADAPTER

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

12. BLADE COVERS

Store your blades in the blade covers while they're not in use. Blade covers also help protect the edge of the blade.

13. SPATULA

Uniquely designed for use with either work bowl.

14. CORD STORAGE (NOT SHOWN)

Keeps countertops safe and clean by conveniently wrapping excess cord under the unit.

15. BPA FREE (NOT SHOWN)

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

ASSEMBLY AND OPERATING INSTRUCTIONS

BEFORE FIRST USE

Before using your Cuisinart Elite Collection® 12-Cup Food Processor for the first time, wash the work bowls, work bowl cover, pusher assembly, blades, discs, and spatula (see Cleaning Instructions on page 15).

1. Place the food processor base on a dry, level countertop with the controls facing toward you. Do not plug the unit in until it is fully assembled.
2. With the large bowl on the base, use the handle to turn the work bowl counterclockwise to lock it onto the housing base.

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

LARGE BOWL & ACCESSORIES



SMALL BOWL & ACCESSORIES



BLADE OPERATION

The BladeLock feature is designed to keep the blade in place during processing, pouring, and lifting, – but is not permanently attached. **HANDLE WITH CARE. ALWAYS CHECK TO BE SURE THE BLADE IS SECURELY LOCKED BEFORE TURNING THE BOWL UPSIDE DOWN.**

NOTE: THE CHOPPING/MIXING BLADES SHOULD NOT BE REMOVED WITH LIQUID CONTENTS ABOVE THE HUB OF THE BLADE IN THE BOWLS, AS THIS WILL DEFEAT THE SEALTIGHT™ SYSTEM.

LARGE BLADE

3. With your large work bowl assembled on the base, grasp the large chopping/mixing blade by its hub, align it over the center of the bowl, place it on the shaft and turn it until it slides into place. Firmly push down to lock. **ALWAYS CHECK TO BE SURE THE BLADE IS SECURELY LOCKED BEFORE TURNING THE BOWL UPSIDE DOWN.** (To remove, first take the bowl off the base and put it on a flat surface. Rest the heel of your hand on the rim of the bowl and pull up gently and carefully.)

DOUGH BLADE

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

SMALL BLADE

5. With both work bowls assembled on the base, position the stem adapter over the center of the bowls, place it on the shaft and turn it until it slides into place. Grasp the small chopping/mixing blade by its hub, place it over the stem adapter, turning it until it slides into place, and push down firmly to lock. **ALWAYS CHECK TO BE SURE THE BLADE IS SECURELY LOCKED BEFORE TURNING THE BOWL UPSIDE DOWN.** (To remove, first take the bowl off the base and put it on a flat surface. Rest the heel of your hand on the rim of the bowl and pull up gently and carefully.)

BLADE COVERS

6. Blade covers for small and large chopping/mixing blades are provided with this food processor to help store the blades while they're not in use. Blade covers also help protect the edge of the blade. **CAUTION: Blades are sharp. Handle them carefully.** When using a blade cover, always insert or remove the blade carefully and properly.

To remove the blade cover, place your hand over the cover with your thumb and finger lightly pressing on the finger ribs. With your other hand, carefully pull the blade out of the cover. To store the blade with cover, place your hand over the closed part of the cover. Hold the blade hub with your other hand. Properly position and carefully insert the blade into the cover and lightly push to snap in place.



If you accidentally drop the blade cover, check it for cracks. Do not use if the blade cover is damaged. Do not wash the blade when it's in the cover. Thoroughly wash, then dry the blade before placing in the cover.

DISC OPERATION

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

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

Press down here



COVER OPERATION

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

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

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



NOTE: THE WORK BOWL COVER FITS, LOCKS AND SEALS ON THE LARGE BOWL

WITH ANY NESTED BOWL COMBINATION. THE WORK BOWL COVER WILL BECOME EASIER TO ENGAGE WITH REPEATED USE.

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

NOTE: THE BOWL, LID AND PUSHERS MUST BE SECURELY IN PLACE FOR THE UNIT TO OPERATE.

MACHINE CONTROLS

ON BUTTON

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

- Properly assemble and engage the machine.
- Add ingredients to the work bowl, either through the feed tube or directly into the bowl.
- Press the ON button. The blue LED light will illuminate and the motor will start.
- Press the OFF button when finished.

PULSE BUTTON

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

- With the machine properly assembled and engaged, and ingredients in the work bowl, press PULSE repeatedly as needed. The blue LED ON light will be illuminated upon activation.

WORK BOWLS

Two nested work bowls are provided for versatile processing. We recommend using the work bowls in a manner that will optimize efficiency. For example, if your recipe requires using both bowls, begin with the small bowl to minimize cleaning. This way the small bowl can serve as a prep bowl to reserve chopped ingredients for a recipe. A great example of this method is the Cherry Crumb Muffins recipe on page 38.

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

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

RECOMMENDED MAXIMUM WORK BOWL CAPACITIES

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

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

MACHINE FUNCTIONS

CHOPPING (USING THE CHOPPING BLADE)

For raw ingredients: peel, core and/or remove seeds and pits. Food should be cut into even, 1/2- to 1-inch pieces. Foods cut into same-size pieces produce the most even results.

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

PURÉEING (USING THE CHOPPING BLADE)

To purée fresh fruits or cooked fruits/vegetables: Ingredients should be cut into 1-inch pieces; a smooth purée is achieved most easily when all the pieces are equal in size. Pulse to initially chop and then process continuously until food is puréed; scrape the work bowl as necessary. Do not use this method to purée cooked white potatoes (see Mashed Potato recipe on page 68.)

To purée solids for a soup or sauce: Strain the solids from the liquid and process the solids alone. Add cooking liquid and process as needed.

KNEADING (USING THE DOUGH BLADE OR THE METAL CHOPPING BLADE)

The dough blade is engineered to knead through yeast dough, while the metal chopping blade is ideal for pastry doughs.

The pusher lock is recommended to be in the locked position when kneading dough to avoid it from moving around – some vibration is still normal.

Dough kneading should be done in the large bowl only.

SLICING (USING THE ADJUSTABLE SLICING DISC)

The slicing disc makes whole slices. It slices fruits and vegetables, cooked meat and semi-frozen raw meat.

Disc Operation: When using the large bowl, position the stem adapter onto the shaft. Use the rotating hub and indicator markings to select slicing thickness from 1 to 7 (1, thin slice)(7, thick slice). Using the plastic hub, align and insert the disc over the stem adapter. The plastic hub may be used for removal of this disc.

NOTE: ALWAYS USE THE PUSHER WHEN SLICING. NEVER PUT YOUR FINGERS IN THE FEED TUBE WHILE UNIT IS RUNNING.

Always pack food in the feed tube evenly to slice. For smaller amounts of food, use the smaller feed tube. For cheese slicing, always use the large feed tube. The food will dictate the amount of pressure:

Use light pressure for soft foods, medium pressure for medium foods, and firm pressure for harder foods. Always process with even pressure.

When slicing cheese, be sure that the cheese is well chilled before slicing.

For julienne or matchstick cuts: Place food horizontally in the feed tube and process with even pressure to create long, plank-like slices. Replace stack of slices in feed tube vertically and process again using even pressure.

For round fruits or vegetables: Remove a thick slice on the bottom of the food so that it sits upright in the feed tube. If food does not fit in the feed tube, cut in half or quarters to fit. Process with even pressure.

For small ingredients, like mushrooms, radishes or strawberries: Trim the ends so the food sits upright in the feed tube. Take advantage of the smaller feed tube if appropriate.

SHREDDING (USING THE REVERSIBLE SHREDDING DISC)

The shredding disc shreds most firm and hard cheeses. It also shreds vegetables like potatoes, carrots and zucchini.

Disc Operation: When using the large bowl, position the stem adapter onto the shaft. Determine whether the fine or coarse side will be used and use the plastic hub to twist into position on the stem adapter. The plastic hub may be used for removal of this disc.

NOTE: ALWAYS USE THE PUSHER WHEN SHREDDING. NEVER PUT YOUR FINGERS IN THE FEED TUBE WHILE UNIT IS RUNNING.

Always pack food in the feed tube evenly to shred. For smaller amounts of food, use the smaller feed tube. For cheese shredding, always use the large feed tube. The food will dictate the amount of pressure: Use light pressure for soft foods, medium pressure for medium foods, and firm pressure for harder foods. Always process with even pressure.

When shredding cheese, be sure that the cheese is well chilled before shredding.

To shred leafy vegetables like lettuce or spinach: Roll leaves together and stand up in feed tube. Process with even pressure.

USER GUIDE & CAPACITY CHART

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

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

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

FOOD	TOOL	PROCESS	YIELD	DIRECTIONS
Egg Whites	Metal Blade	Chop	8 egg whites = 1 cup firm whites	Egg whites should be room temperature; add 1 teaspoon lemon juice or vinegar per white. Process in an absolutely clean bowl for 1 to 2½ minutes, until surface develops ridges and mass of whites almost stops moving. These egg whites should not be used in meringues. For whipped egg whites with volume, whip with whisk, electric mixer or additional Cuisinart® Whipping Disc. (This part can be ordered separately using part number FP-12WHP.)
Meat, Poultry, Fish	Metal Blade	Chop	2 pound boneless = 4 cups	Cut <i>very</i> cold, raw or cooked meat/poultry/fish into 1-inch pieces; pulse to chop. Process for a few seconds at a time for a finer chop. Check texture often to avoid overprocessing.
	Metal Blade	Purée	1 pound boneless = 2 cups	Cut <i>very</i> cold, raw or cooked meat/poultry/fish into 1-inch pieces; pulse to chop. Process continuously until desired texture.
	Slicing Disc	Slice	1 pound boneless = 2 cups	Slicing cooked meat/poultry: Be sure it is <i>very</i> cold. Use a single chunk of meat at a time. Slicing raw meat/poultry: Cut to fit feed tube; wrap in plastic to briefly freeze. Raw meat is ready to slice when hard to the touch, but can easily be pierced with tip of a sharp knife. *Slicing meats works best when semi-frozen.
Milk Shakes/Smoothies	Metal Blade	Chop/ Purée	Can make up to 16 8-ounce servings.	Milkshakes: Add ice cream first; process and add milk through feed tube. Smoothies: Add fruit first, then add the liquid while processing.
Nuts	Metal Blade	Chop	¾ pound = 3 cups	Pulse to chop. Hardness of nut dictates amount and time of processing. If either flour or sugar is added to nuts during processing, they can be processed as long as possible without becoming butter. Coarsely chopped nuts: 6 to 8 pulses. Finely chopped nuts: Pulse 2 to 3 times, then process 20 to 30 seconds, watching carefully for desired consistency.
	Metal Blade	Purée	¼ pound = 1 cup	Nut butter: Process nuts 2 to 3 minutes, scraping bowl as necessary. For smoothest consistency, add some oil to nuts while processing.
	Slicing Disc Shredding Disc	Slice Shred (fine/med.)	¼ pound = 1 cup ¼ pound = 1 cup	Medium pressure; nuts will have a coarse texture. Medium pressure; nuts will have a fine/medium texture.
Granulated Sugar (to make extra-super fine sugar)	Metal Blade	Chop	1 pound = 2 cups	Process 1 minute, or until fine.
Tofu	Metal Blade	Purée	10 ounces = ¾ cup	Drain; process 2 minutes or until smooth.
Whipping Cream	Metal Blade	Chop	1 cup = ½ cup whipped	Process well-chilled cream until cream begins to thicken. Add sugar as desired; process continuously until cream reaches desired consistency (about 3 to 4 minutes).
DOUGHS Pastry Dough	Metal Blade	Mix		Pulse mixture until it has consistency between cornmeal and small, pebbly crumbs. Add water, 1 tablespoon at a time; pulse until a dough forms.
Batters Quick Bread, Cake, Cookies	Metal Blade	Mix		First sift dry ingredients together by pulsing; remove and reserve. Process the fats and sugars together, and then add any remaining liquid ingredients. Pulse in reserved dry ingredients. Any ingredients that need to be coarsely chopped can be added with dry ingredients. For finely chopped ingredients, chop separately in small work bowl and then add to batter at the end.
Yeast Dough Breads	Dough Blade Dough Blade	Mix Knead		TIPS: Use ¾ cup warm liquid to proof 2¼ teaspoons dry active yeast. Sugar/honey aids in activating yeast, so add a small amount, about 1 teaspoon, to the warm liquid/yeast mixture when proofing. Food processor can handle up to 5 cups white flour for a yeast bread dough. The dough should have a soft, pliable texture and feel only slightly tacky.*
Sweet Dough Breads, Coffee Cakes	Dough Blade Dough Blade	Mix Knead		See TIPS above, but keep in mind that sweet doughs will be rich and sticky and may not clean sides of bowl; bowl may need to be scraped. Sweet doughs require less kneading once the ingredients are mixed.*

NOTE: Use dough blade for kneading dough in the large bowl only. The small bowl may not be used for dough. *See troubleshooting for additional direction and techniques.

CLEANING, STORAGE AND MAINTENANCE

Keep your Cuisinart Elite Collection® 12-Cup Food Processor ready to use on the kitchen counter. When not in use, leave it unplugged.

Keep the blades and discs out of the reach of children.

All parts except the housing base and the blade covers are dishwasher safe, and we recommend washing them in the dishwasher on the **TOP RACK ONLY**. Due to intense water heat, washing the work bowls, cover and accessories on the bottom rack may cause damage over time. Insert the cover with the feed tube facing up to ensure proper cleaning of the seal. (NOTE: The seal is removable for dishwashing or hand-washing.) Insert the work bowls and pushers upside down for drainage. Remember to unload the dishwasher carefully wherever you place sharp blades and discs.

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

If further cleaning of the cover is necessary after dishwashing or hand-washing, run faucet water pressure directly through the holes in the cover.

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

Do not wash the blade when it's in the blade cover. Wash the blade cover by hand. Do not wash the blade cover in the dishwasher. Thoroughly wash, then dry the blade before placing in the blade cover for storage.

The work bowls are made of durable plastic that is shatter resistant and heat resistant. They should not be placed in a microwave oven.

The housing base may be wiped clean with a soapy, nonabrasive material. Be sure to dry once it is clean.

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

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

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

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

FOR YOUR SAFETY

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

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

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

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

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

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

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

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

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

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

TECHNICAL DATA

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

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

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

TROUBLESHOOTING

Food Processing

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

Solution:

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

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

Solution:

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

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

Solution:

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

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

Solution:

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

Dough Processing

1. **Problem:** Motor slows down.

Solution:

- Amount of dough may exceed maximum capacity of your food processor. Remove half and process in two batches.
- Dough may be too wet. Follow solution number 9. If motor speeds up, continue processing. If not, add more flour, 1 tablespoon at a time until the motor speeds up. Process until dough cleans the sides of the work bowl.

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

Solution:

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

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

Solution:

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

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

Solution:

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

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

Solution:

- Amount of dough may exceed maximum capacity of your food processor. Remove half and process in two batches.
- Dough may be too dry (see number 8).
- Dough may be too wet (see number 9).

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

Solution:

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

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

Solution:

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

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

Solution:

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

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

Solution:

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

Technical

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

Solution:

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

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

Solution:

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

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

Solution:

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

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

Solution:

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

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

Solution:

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

6. **Problem:** The food processor vibrates/moves around the countertop during processing.

Solution:

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

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

Solution:

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

WARRANTY

Full Ten-Year Motor Warranty

Limited Three-Year Warranty

This warranty is available only to U.S. consumers who purchase products directly from Cuisinart® or an authorized Cuisinart® reseller. You are a consumer if you own a Cuisinart Elite Collection® 12-Cup Food Processor that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners or consumers who purchase from unauthorized Cuisinart® resellers. We warrant that your Cuisinart Elite Collection® 12-Cup Food Processor will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

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

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at **1-800-726-0190**. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart Elite Collection® 12-Cup Food Processor should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, email us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry>. Or call our toll-free customer service department at **1-800-726-0190** to speak with a representative.

Your Cuisinart Elite Collection® 12-Cup Food Processor has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

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

RECIPES

To help you feel right at home with your new Cuisinart Elite Collection® 12-Cup Food Processor in your kitchen, we've assembled a variety of delicious recipes to get you started – from quick and easy to more complex gourmet dishes. Breakfast and brunch through dinner and dessert, every meal is covered with these easy-to-follow recipes.

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

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

Bon appétit!

BASICS

Basic Fresh Breadcrumbs 24

BUTTERS

Gorgonzola Butter 24

Mediterranean Butter 25

Peanut Butter 25

MARINADES & DRESSINGS

Asian Marinade 26

Sweet and Sour Marinade 26

Herbed Vinaigrette 27

Basic Mayonnaise 27

SAUCES

Basil Pesto 28

Simple Tomato Sauce 29

Roasted Red Pepper Sauce 30

Hollandaise Sauce 31

Tartar Sauce 31

DOUGHS

Pizza Dough 32

Pasta Dough 33

Spinach Pasta Dough 33

Basic Flaky Pastry Dough 34

Pâte Brisée 35

Pâte Sucrée 36

BREAKFAST & BRUNCH

Cherry Crumb Muffins	37
Zucchini Spice Bread	38
Mushroom and Red Pepper Frittata	39
White and Sweet Potato Hash with Fennel	40

APPETIZERS

Artichoke and Herb Yogurt Dip	41
Chunky Guacamole	42
Hummus	43
Three-Tomato Salsa	44
Classic Bruschetta	45
Spinach, Feta and Artichoke Stuffed Mushrooms	46
Caramelized Onion, Steak and Gruyère Quesadillas	47

SOUPS

Gazpacho	48
Lightened Broccoli and Potato Soup	49
Tomato Soup	50
Roasted Butternut Squash Soup	51
French Onion Soup	52

SALADS

Chopped Salad	53
Classic Coleslaw	54
Creamy Chicken Salad	55
Shredded Carrot Salad with Honey-Ginger Dressing	56

ENTRÉES

Eggplant Parmesan	57
Eggplant Calzone	58
Spinach Ravioli	59
Classic Meatballs	60
Chicken Pot Pie	61
Braised Veal Shanks	62
Chicken Marsala	63
Crab Cakes	64

SIDES

Vegetable Napoleon	65
Stuffed Roasted Peppers	66
Mashed Potatoes	67
Grilled Rosemary Potatoes	68
Ginger Glazed Carrots	69

BREADS

Classic White Bread	70
Crusty French Bread	71
Classic Wheat Bread	72
Buttery Dinner Rolls	73
Buttermilk Biscuits	74
Popovers	75

DESSERTS

Chocolate Pecan Pinwheels	76
Classic Cheesecake	77
Graham Cracker Crust	77
Apple Crumb Pie	78
Crumb Pie Topping	78
Banana Cream Pie	79
Chocolate Cookie Crust	79
Pastry Cream	80
Deep Chocolate Layer Cake	81
Cream Cheese Frosting	81
Pound Cake with Pine Nuts and Olive Oil	82
Dessert Crêpes with Berries	83
Raspberry Sauce	84
Berry Mango Smoothie	85
Tropical Fruit Smoothie	85
Mango Sorbet	86
Blueberry Mint Sorbet	87
Banana "Ice Cream"	87

BASIC FRESH BREADCRUMBS

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



6 SLICES WHITE BREAD

Makes 1½ cups

⌚ Approximate preparation time: Less than one minute, plus 20 minutes for baking

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

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

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

Nutritional information per serving (2 tablespoons):

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

GORGONZOLA BUTTER

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



8 TABLESPOONS (1 STICK)
UNSALTED BUTTER,
ROOM TEMPERATURE
¼ CUP GORGONZOLA,
CRUMBLLED
PINCH FRESHLY GROUND
BLACK PEPPER

Makes 1 roll compound butter, 16 slices

⌚ Approximate preparation time: 5 minutes

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

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

Nutritional information per serving (1 tablespoon):

Calories 52 (96% from fat) | carb. 0g | pro. 0g | fat 6g | sat. fat 4g | chol. 16 mg | sod. 5mg | calc. 2mg | fiber 0g

MEDITERRANEAN BUTTER



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

Makes 1 cup or two 7-inch logs

Approximate preparation time: 5 minutes

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

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

Nutritional information per serving (1 tablespoon):

Calories 103 (98% from fat) | carb. 0g | pro. 0g | fat 11g | sat. fat 7g | chol. 30mg | sod. 2mg | calc. 2mg | fiber 0g

PEANUT BUTTER



- 4 CUPS DRY ROASTED PEANUTS

Makes 2 cups

Approximate preparation time: 4½ minutes

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Pulse peanuts about 10 times and then process until drops of oil are visible and the mixture is very smooth, about 4½ minutes.

TIP: Any variety of nut can be substituted in this recipe.

Nutritional information per serving (1 tablespoon):

Calories 100 (71% from fat) | carb. 4g | pro. 4g | fat 9g | sat. fat 1g | chol. 0mg | sod. 1mg | calc. 9mg | fiber 1g

ASIAN MARINADE

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



- 1 OUNCE PEELED, FRESH GINGER, CUT INTO 1/2-INCH PIECES
- 2 GARLIC CLOVES, PEELED
- 2/3 CUP SOY SAUCE (MAY USE LOW-SODIUM OR TAMARI)
- 1/2 CUP VEGETABLE OIL
- 1/4 CUP PLUS 2 TABLESPOONS HOISIN SAUCE
- 1/4 CUP PLUS 2 TABLESPOONS ASIAN SESAME OIL (TOASTED SESAME OIL)
- 2 TABLESPOONS RICE WINE VINEGAR
- 1/4 TEASPOON CAYENNE PEPPER

Makes about 2 cups

Approximate preparation time: 10 minutes

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

Nutritional information per serving (1 tablespoon):

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

SWEET AND SOUR MARINADE

This marinade pairs well with poultry and pork.



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

Makes 1 cup

Approximate preparation time: 5 minutes

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

Nutritional information per serving (1 tablespoon):

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

HERBED VINAIGRETTE

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



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

Makes 1 cup

 Approximate preparation time: 5 minutes

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

Nutritional information per serving (1 tablespoon):

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

BASIC MAYONNAISE

Taste the difference in homemade mayonnaise.



- 3 LARGE EGG YOLKS*
- 1 TABLESPOON FRESH LEMON JUICE
- 1 TABLESPOON WHITE WINE VINEGAR
- 1 TABLESPOON DIJON MUSTARD
- 1½ TEASPOONS GRANULATED SUGAR
- 1½ TEASPOONS KOSHER SALT
- ¼ TEASPOON FRESHLY GROUND BLACK PEPPER
- 1⅓ TO 2 CUPS VEGETABLE OIL, DIVIDED

Makes about 3 cups

 Approximate preparation time: 10 minutes

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

Process the egg yolks, lemon juice, vinegar, mustard, sugar, salt and pepper until smooth, about 20 seconds. With the machine running, add ¼ cup of the oil through the drizzle hole of the small pusher, drop by drop, being sure each drop is incorporated with the yolks before adding the next. This step should take about 1½ to 2 minutes. Once the mixture is emulsified and homogenous, slowly add remaining oil until thick, about 2 additional minutes. Taste and adjust seasoning as desired.

For fresh herb mayonnaise: Process ⅓ cup firmly packed fresh herbs (i.g., parsley, dill, tarragon, basil, etc.), stems removed, with the yolks before adding the oil.

*Raw egg warning:

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

For lower-cholesterol mayonnaise, and to avoid using raw eggs, egg substitute may be used for the egg yolks.

Nutritional information per serving (1 tablespoon):

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

BASIL PESTO

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



- 3 OUNCES REGGIANO PARMIGIANO, CUT INTO 1/2-INCH CUBES
- 2 GARLIC CLOVES, PEELED
- 1/2 CUP PINE NUTS OR WALNUTS, LIGHTLY TOASTED
- 5 CUPS TIGHTLY PACKED FRESH BASIL LEAVES, UNBLEMISHED (ABOUT 20 OUNCES)
- 1/4 TO 1/2 TEASPOON KOSHER SALT
- 2/3 TO 3/4 CUP EXTRA VIRGIN OLIVE OIL

Makes about 2 cups

 Approximate preparation time: 5 minutes

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

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

Nutritional information per serving (1 tablespoon):

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

SIMPLE TOMATO SAUCE

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



- 1 SMALL ONION, CUT INTO 1-INCH PIECES
- ½ TABLESPOON OLIVE OIL
- 4 GARLIC CLOVES, PEELED
- ¾ TEASPOON DRIED OREGANO
- 1 CAN (35 OUNCES) PLUM TOMATOES, WITH JUICES
- 2 SPRIGS FRESH BASIL (10 TO 12 LARGE LEAVES)
- ¼ CUP DRY WHITE WINE
- ½ TEASPOON KOSHER SALT
- ¼ TEASPOON FRESHLY GROUND BLACK PEPPER
- ¼ TO ¾ TEASPOON RED PEPPER FLAKES (OPTIONAL, FOR A SPICIER SAUCE)

Makes 3 cups tomato sauce for pasta / 1¾ cups tomato sauce for pizza

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

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

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

This sauce freezes well.

Nutritional information per serving (½ cup):

Calories 46 (22% from fat) | pro. 2g | carb. 6g | fat 1g | sat. fat 0g | chol. 0mg | sod. 457mg | calc. 91mg | fiber 1g

Nutritional information per serving, reduced for pizza sauce (½ cup):

Calories 74 (22% from fat) | pro. 3g | carb. 10g | fat 2g | sat. fat 0g | chol. 0mg | sod. 732mg | calc. 91mg | fiber 2g

ROASTED RED PEPPER SAUCE

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



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

Makes about 3 cups

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

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

Place half of the peppers on the prepared baking sheet with the garlic.

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

While the peppers are roasting, cut the remaining peppers into 1-inch pieces.

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor, add the shallots and pulse to chop, remove and reserve. Add the raw pepper pieces and pulse to roughly chop.

Put the butter and olive oil together into a large sauté pan over medium heat. Once the butter melts, add the chopped shallots; stir and sauté for about 2 minutes to soften, not picking up any color. Stir in the chopped, raw peppers. Reduce heat to low and cover with lid. Allow peppers to sweat for about 30 minutes, stirring occasionally. Peppers are done when they are soft. Remove lid from pan and increase heat slightly. Add the white wine and stir until liquid is mostly evaporated, about 2 minutes. Add the chicken stock, bring to a steady simmer, and allow to reduce by half, about 5 minutes.

Put the cooked peppers and the reserved roasted peppers and garlic into the work bowl. Add the lemon juice, salt and a pinch of pepper; pulse 2 to 3 times and then process for about 40 seconds, until ingredients are well blended. Taste and adjust seasoning accordingly.

Nutritional information per serving (½ cup):

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

HOLLANDAISE SAUCE

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



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

Makes 1½ cups

 Approximate preparation time: 15 minutes

Place butter in a saucepan over low heat to melt.

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

Taste and adjust seasoning accordingly. Serve while still warm.

Nutritional information per serving (1 tablespoon):

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

TARTAR SAUCE

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



- 4 MEDIUM SCALLIONS, TRIMMED AND CUT INTO 1-INCH PIECES
- 3 OUNCES DRAINED SWEET GHERKIN PICKLES
- ¼ CUP FRESH ITALIAN PARSLEY
- 1 TABLESPOON DILL WEED
- 1 TABLESPOON DIJON MUSTARD
- ½ TEASPOON FRESH THYME
- 3 TABLESPOONS DRAINED CAPERS
- 1½ CUPS MAYONNAISE
- ¼ CUP NONFAT PLAIN GREEK YOGURT
- ⅛ TEASPOON FRESHLY GROUND BLACK PEPPER

Makes about 2 cups

 Approximate preparation time: 5 minutes

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

Nutritional information per serving (1 tablespoon):

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

PIZZA DOUGH

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



- 1 PACKAGE (2¼ TEASPOONS)
ACTIVE DRY YEAST
- 1 TEASPOON GRANULATED
SUGAR
- 1¼ CUPS WARM WATER
(105°F TO 110°F)
- 3⅓ CUPS UNBLEACHED,
ALL-PURPOSE FLOUR
- 1½ TEASPOONS KOSHER SALT
- 2 TEASPOONS OLIVE OIL

Makes 1½ pounds dough (four 8-inch crusts or two 12-inch crusts) / 36 servings

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

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

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

Nutritional information per serving:

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

PASTA DOUGH

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



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

Makes 1½ pounds, about 10 servings

 Approximate preparation time: 5 minutes

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

Nutritional information per serving:

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

SPINACH PASTA DOUGH

Add a colorful ingredient to your pasta bowl.



- 6 OUNCES FRESH SPINACH LEAVES
- 1½ CUPS UNBLEACHED, ALL-PURPOSE FLOUR
- ¾ CUP SEMOLINA FLOUR
- 2 TEASPOONS KOSHER SALT

Makes 1 pound, about 6 servings

 Approximate preparation time: 10 minutes

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

Nutritional information per serving:

Calories 97 (3% from fat) | carb. 20g | pro. 3g | fat 0g | sat. fat 0g | chol. 0mg | sod. 718mg | calc. 89mg | fiber 1g

BASIC FLAKY PASTRY DOUGH

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



FOR A ONE-CRUST PIE:

- 1½ CUPS UNBLEACHED, ALL-PURPOSE FLOUR
- ¼ TEASPOON KOSHER SALT
- ⅛ TEASPOON BAKING POWDER
- 1 STICK (8 TABLESPOONS) UNSALTED BUTTER, COLD AND CUT INTO ½-INCH CUBES
- 2 TABLESPOONS VEGETABLE SHORTENING (PREFERABLY NON-HYDROGENATED), COLD AND CUT INTO ½-INCH CUBES
- 2 TO 4 TABLESPOONS ICE WATER

FOR A TWO-CRUST PIE:

- 3 CUPS UNBLEACHED, ALL-PURPOSE FLOUR
- ½ TEASPOON KOSHER SALT
- ¼ TEASPOON BAKING POWDER
- 2 STICKS (½ POUND) UNSALTED BUTTER, COLD AND CUT INTO ½-INCH CUBES
- ¼ CUP VEGETABLE SHORTENING (PREFERABLY NON-HYDROGENATED), COLD AND CUT INTO ½-INCH CUBES
- 5 TO 8 TABLESPOONS ICE WATER

 Approximate preparation time: 10 minutes, plus 30 minutes resting time

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

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

To bake the pastry blind for a single-crust, filled pie or tart, roll out pastry ⅛-inch thick and fit into pan; crimp and seal edges. Prick bottom all over with a fork. Chill for 30 minutes. Preheat the oven to 400° F. Cover the shell with a sheet of aluminum foil or parchment paper and weigh down with pie weights, dry rice or dried beans. Bake for 15 minutes.

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

Nutritional information based on 12 servings per pie: 1-crust pie

Calories 138 (65% from fat) | pro. 1g | carb. 11g | fat 10g | sat. fat 1g | chol. 20mg | sod. 48mg | calc. 2mg | fiber 0g

Nutritional information based on 12 servings per pie: 2-crust pie

Calories 277 (65% from fat) | pro 3g | carb 22g | fat 20g | sat. fat 1g | chol. 40mg | sod. 104mg | calc. 2mg | fiber 0g

PÂTE BRISÉE

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



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

Makes two single-crust 9-inch tarts/pies (24 servings),
or one double-crust pie (12 servings)

 Approximate preparation time: 5 minutes

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

Nutritional information per serving:

Calories 103 (42% from fat) | carb. 8g | pro. 1g | fat 8g |
sat. fat 5g | chol. 20mg | sod. 47mg | calc. 2mg | fiber 0g

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

Nutritional information per serving:

Calories 104 (42% from fat) | carb. 8g | pro. 1g | fat 7g |
sat. fat 5g | chol. 20mg | sod. 47mg | calc. 2mg | fiber 0g

PÂTE SUCRÉE

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



- 2 CUPS UNBLEACHED, ALL-PURPOSE FLOUR
- 2 TABLESPOONS GRANULATED SUGAR
- ½ TEASPOON KOSHER SALT
- 1½ STICKS (12 TABLESPOONS) UNSALTED BUTTER, CUT INTO TABLESPOONS, ROOM TEMPERATURE
- 2 LARGE EGG YOLKS
- 1 TABLESPOON ICE WATER
- ¼ TEASPOON GRATED LEMON ZEST (OPTIONAL)
- ½ TEASPOON PURE VANILLA EXTRACT

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

 Approximate preparation time: 5 minutes

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

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

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

Nutritional information per serving (based on 24 servings):

Calories 92 (58% from fat) | carb. 8g | pro. 1g | fat 6g | sat. fat 4g | chol. 32mg | sod. 23mg | calc. 2mg | fiber 0g

With the almond sucrée:

Nutritional information per serving:

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

CHERRY CRUMB MUFFINS

A hit at every brunch table.



NONSTICK COOKING SPRAY

CRUMB TOPPING:

- ½ CUP TOASTED PECANS OR WALNUTS
- ¼ CUP UNBLEACHED, ALL-PURPOSE FLOUR
- ⅓ CUP LIGHT BROWN SUGAR
- 4 TABLESPOONS (½ STICK) UNSALTED BUTTER, COLD AND CUT INTO SMALL CUBES
- 1 TEASPOON GROUND CINNAMON
- ¼ TEASPOON KOSHER SALT

MUFFINS:

- 1½ CUPS UNBLEACHED, ALL-PURPOSE FLOUR
- ½ TABLESPOON BAKING SODA
- ½ TEASPOON KOSHER SALT
- ½ TEASPOON GROUND CINNAMON
- ⅓ CUP GRANULATED SUGAR
- ¼ CUP PACKED LIGHT BROWN SUGAR
- ¾ CUP BUTTERMILK
- ⅓ CUP VEGETABLE OIL
- 1 LARGE EGG
- 1 TEASPOON PURE VANILLA EXTRACT
- 1 CUP DRIED CHERRIES

Makes 12 muffins

 Approximate preparation time: 15 minutes plus 20 minutes for baking

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

Insert the small chopping blade into the small work bowl of the Cuisinart® Food Processor. Put the nuts for the crumb topping recipe into the small work bowl and pulse to roughly chop. Add remaining crumb topping ingredients and pulse to achieve a crumb-like mixture, about 5 to 6 pulses. Remove work bowl and reserve.

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Process the flour, baking soda, salt and cinnamon for 10 seconds to sift. Remove and reserve the dry ingredients separately.

Add the sugars and buttermilk to the large work bowl and process together for about 5 seconds to combine.

Stir together the oil, egg and vanilla extract in a liquid measuring cup. With the machine running, pour the oil/egg/vanilla through the small feed tube and process with the sugar/buttermilk mixture until combined. Evenly add the reserved dry ingredients and pulse about 4 to 5 times. Scrape the work bowl and add the dried cherries, pulse 2 to 3 times to combine.

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

Nutritional information per muffin:

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

ZUCCHINI SPICE BREAD

This delicious zucchini bread is simple to prepare in your Cuisinart® Food Processor.



- NONSTICK COOKING SPRAY
- 2¼ CUPS UNBLEACHED, ALL-PURPOSE FLOUR
- ¼ TEASPOON BAKING SODA
- ¼ TEASPOON BAKING POWDER
- 1 TEASPOON GROUND CINNAMON
- ¼ TEASPOON GROUND CLOVES
- ¼ TEASPOON GROUND GINGER
- ¾ TEASPOON KOSHER SALT
- ½ CUP TOASTED WALNUTS
- 1 LARGE ZUCCHINI, ABOUT ½ POUND
- 1 CUP PACKED LIGHT BROWN SUGAR
- ½ CUP VEGETABLE OIL
- 1 LARGE EGG, LIGHTLY BEATEN
- ¾ TEASPOON PURE VANILLA EXTRACT

Makes one 9 x 5-inch loaf, approximately 12 servings

 Approximate preparation time: 15 minutes, plus 75 minutes for baking

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

Stir the flour, baking soda, baking powder, cinnamon, cloves, ginger and salt together in a bowl; reserve.

Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor and chop the walnuts by pulsing, about 6 to 8 pulses. Remove work bowl and reserve.

Insert the reversible shredding disc assembly on the medium shredding side into the large work bowl and process the zucchini; remove and reserve.

Insert the large metal chopping blade into the large work bowl and add the light brown sugar. With the machine running, add the oil, egg, and then the vanilla extract through the feed tube; process ingredients for 10 seconds.

Add reserved dry ingredients and zucchini. Pulse 4 times to incorporate ingredients and then process for 10 to 15 seconds until just combined.

Pour batter evenly into the prepared pans and bake for 1 hour and 15 minutes, until a cake tester comes out clean.

Nutritional information per serving:

Calories 259 (43% from fat) | carb. 34g | pro. 4g | fat 13g | sat. fat 2g | chol. 18mg | sod. 193mg | calc. 15mg | fiber 1g

MUSHROOM AND RED PEPPER FRITTATA

Try this frittata paired with a green salad for a light lunch or dinner.



- 3 OUNCES PARMESAN,
CUT INTO 1/2-INCH CUBES
- 3 GARLIC CLOVES, PEELED
- 8 OUNCES CREMINI MUSHROOMS
- 2 RED BELL PEPPERS, EACH CUT
INTO 4 STRIPS
- 1 TEASPOON DRIED THYME
- 1 1/2 TABLESPOONS EXTRA VIRGIN
OLIVE OIL
- 1/4 TEASPOON KOSHER SALT, DIVIDED
- 1/2 TEASPOON FRESHLY GROUND
BLACK PEPPER, DIVIDED
- 10 LARGE EGGS

Makes 10 servings

 Approximate preparation time: 25 minutes, plus 15 minutes for baking

Preheat oven to 350°F.

Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor and process the Parmesan until finely chopped; remove and reserve. Add the garlic cloves to the small bowl and process until finely chopped; remove bowl and reserve.

Insert the slicing disc assembly, adjusted to 4mm, into the large work bowl and slice the mushrooms. Adjust the disc to 2mm and then slice the red peppers.

Place a 12-inch nonstick skillet* over medium heat. Add the olive oil and swirl the pan to coat the pan surface evenly with the oil. Add the garlic to the skillet and sauté for 2 to 3 minutes, until fragrant. Add the mushrooms, red peppers, thyme, and a pinch each of the salt and pepper. Sauté for about 8 to 10 minutes, until the vegetables have softened.

While vegetables are cooking, beat the eggs together well and stir in the remaining salt and pepper and reserved Parmesan. Once vegetables are soft, reduce heat to medium low and pour the eggs into the skillet; lightly stir to evenly distribute the vegetables. Leave skillet on the heat so that the bottom of the frittata begins to set, about 5 minutes. Place skillet in oven and bake until the top of the frittata is golden and puffed, about 15 to 20 minutes.

Carefully remove skillet from oven and invert onto a cutting board to cut the frittata to serve immediately.

*If not using a nonstick pan, coat the pan with a nonstick cooking spray before adding the eggs. To do so, once the vegetables are sautéed, stir them into beaten eggs; spray the pan before adding the egg and vegetable mixture.

Nutritional information per serving:

Calories 102 (64% from fat) | carb. 2g | pro. 7g | fat 7g |
sat. fat 2g | chol. 212mg | sod. 295mg | calc. 38mg | fiber 1g

WHITE AND SWEET POTATO HASH WITH FENNEL

A twist on traditional hash, this dish could also make a great dinner side dish.



- 1/4** CUP FRESH ITALIAN PARSLEY
- 1** SMALL ONION, CUT INTO 1-INCH PIECES
- 1** POUND YUKON GOLD POTATOES, SCRUBBED WELL
- 1/2** POUND SWEET POTATOES, SCRUBBED WELL
- 1** MEDIUM FENNEL BULB
- 3** TABLESPOONS UNSALTED BUTTER, DIVIDED
- 3/4** TEASPOON KOSHER SALT
- 1/2** TEASPOON FRESHLY GROUND BLACK PEPPER
- 1/2** TEASPOON DRIED THYME

Makes 5 cups

 Approximate preparation time: 10 minutes, plus 25 minutes for cooking

Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor. Chop the parsley, about 15 seconds; remove and reserve. Add the onions and pulse to chop, about 6 pulses; remove work bowl assembly and reserve.

Insert the slicing disc assembly, adjusted to 6mm, into the large work bowl. Slice both the white and sweet potatoes. Remove sliced potatoes and cut into 1/2-inch dice.

Adjust the slicing disc to 4mm and slice the fennel.

Put 2 tablespoons of butter into a large sauté pan over medium heat. Once the butter has melted, add the onion, potatoes, fennel, salt, pepper and thyme. Sauté vegetables, stirring occasionally, for about 20 to 25 minutes, covering pan for the last 5 to 8 minutes. For a crisper hash, uncover and toss over heat for an additional 5 minutes.

Toss with remaining butter and reserved parsley. Taste, adjust seasoning accordingly, and serve.

Nutritional information per serving (1/2 cup):

Calories 118 (26% from fat) | carb. 20g | pro. 2g | fat 3g | sat. fat 2g | chol. 9mg | sod. 179mg | calc. 26mg | fiber 3g

ARTICHOKE AND HERB YOGURT DIP

A delicious lowfat dip for crudité's or chips.



- 1 OUNCE PARMESAN, CUT INTO ½-INCH CUBES
- 2 TABLESPOONS FRESH MINT
- ¼ CUP FRESH BASIL
- ¼ CUP FRESH ITALIAN PARSLEY
- 2 JARS (12 OUNCES EACH) ARTICHOKE HEARTS, DRAINED
- 1 QUART PLAIN LOW-FAT YOGURT
- ½ TEASPOON GRATED LEMON ZEST
- ½ TEASPOON FRESHLY GROUND BLACK PEPPER
- ¼ TEASPOON KOSHER SALT

Makes 4 cups

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

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Process the Parmesan until finely chopped; remove and reserve. Add the fresh herbs to the work bowl; pulse to chop, about 5 pulses. Add remaining ingredients, including reserved Parmesan; pulse 5 times to combine, and then process until all ingredients are incorporated.

Allow dip to rest at least 2 hours in refrigerator for flavors to develop. Remove from refrigerator ½ hour before serving.

Nutritional information per serving (¼ cup):

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

CHUNKY GUACAMOLE

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



- 1 GARLIC CLOVE, PEELED
- ½ JALAPEÑO, SEEDED,
CUT INTO 1-INCH PIECES
- ½ SMALL ONION, CUT INTO
1-INCH PIECES
- 1 TABLESPOON FRESH
CILANTRO LEAVES
- ¼ CUP GRAPE TOMATOES
- 3 RIPE AVOCADOS, HALVED
AND PITTED
- 1 TO 2 TABLESPOONS FRESH LIME JUICE
- ½ TEASPOON KOSHER SALT

Makes 3 cups

 Approximate preparation time: 10 minutes

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

Nutritional information per serving (¼ cup):

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

HUMMUS

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



- ¼ CUP FRESH ITALIAN PARSLEY
- ½ TEASPOON GRATED LEMON ZEST
- ½ TEASPOON KOSHER SALT
- 1 GARLIC CLOVE, PEELED
- 2 CANS (15 OUNCES EACH)
CHICKPEAS, DRAINED
- 2 TABLESPOONS TAHINI
- 2 TABLESPOONS FRESH
LEMON JUICE
- 2½ TABLESPOONS WATER
- ½ TEASPOON GROUND CUMIN
- 2 TABLESPOONS EXTRA VIRGIN
OLIVE OIL

Makes 2 cups

 Approximate preparation time: 10 minutes

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

Nutritional information per serving (2 tablespoons):

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

THREE-TOMATO SALSA

Serve warm tortilla chips alongside this fresh and tangy salsa.



- 5 SPRIGS FRESH CILANTRO, LEAVES ONLY
- ½ SMALL ONION, CUT INTO 1-INCH PIECES
- 1 SMALL GARLIC CLOVE, PEELED
- 1 SMALL JALAPEÑO, SEEDED
- 1 TEASPOON KOSHER SALT
- 1 PLUM TOMATO, CUT INTO 1-INCH PIECES
- 1 GREEN HOTHOUSE TOMATO, CUT INTO 1-INCH PIECES
- 1 YELLOW TOMATO, CUT INTO 1-INCH PIECES
- ½ TEASPOON FRESH LIME JUICE

Makes 2 cups

 Approximate preparation time: 10 minutes

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Place the cilantro, onion, garlic clove and jalapeño into the work bowl and pulse to chop, about 10 pulses. Add the salt, tomatoes and lime juice and pulse to chop until desired consistency is reached, about 8 to 10 pulses.

Taste and adjust seasoning accordingly.

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

Serve with your favorite tortilla chips.

Nutritional information per serving (¼ cup):

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

CLASSIC BRUSCHETTA

Classic and delicious.



- 4 GARLIC CLOVE, PEELED
- 1 CUP FRESH BASIL
- 4 CUPS TOMATO PIECES, CUT INTO 1-INCH PIECES
- ½ TEASPOON KOSHER SALT
- ⅛ TEASPOON FRESHLY GROUND BLACK PEPPER
- 2 TABLESPOONS EXTRA VIRGIN OLIVE OIL
- 1 TABLESPOON FRESH LEMON JUICE
- ½ BAGUETTE, CUT INTO ½-INCH SLICES
- 1 SMASHED GARLIC CLOVE

Makes 30 bruschette

 Approximate preparation time: 15 to 20 minutes, including toasting and assembly time

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor and process the garlic until finely chopped. Add the basil to the work bowl and pulse 5 to 6 times to roughly chop. Add the tomatoes and pulse to roughly chop. Strain mixture, put into a large mixing bowl and toss with the salt, pepper, oil and lemon juice. Taste and adjust seasoning accordingly.

Preheat oven to 400°F.

Rub the bread slices with the smashed garlic and place on a baking sheet. Bake in oven to toast, about 5 minutes.

Spoon ½ to 1 tablespoon of topping on each toasted slice and serve immediately.

Nutritional information per bruschetta:

Calories 80 (19% from fat) | carb. 14g | pro. 2g | fat 2g | sat. fat 0g | chol. 0mg | sod. 176mg | calc. 23mg | fiber 1g

SPINACH, FETA AND ARTICHOKE STUFFED MUSHROOMS

A variation of the quintessential hors d'oeuvre.



- 1 3/4-INCH SLICE FRENCH BREAD, CUT INTO 4 PIECES
- 1/2 OUNCE PARMESAN, CUT INTO 1/2-INCH PIECES
- 2 TABLESPOONS LIGHTLY TOASTED PINE NUTS OR WALNUTS
- 1 CAN (15 OUNCES) ARTICHOKEs, WELL DRAINED, GENTLY SQUEEZED IN PAPER TOWEL TO REMOVE EXCESS MOISTURE
- 1 GARLIC CLOVE, PEELED
- 1 SMALL SHALLOT
- 5 OUNCES FRESH SPINACH, WELL WASHED AND DRIED, TOUGH STEMS REMOVED
- 1/2 TEASPOON HERBES DE PROVENCE
- 2 OUNCES FETA CHEESE, SLIGHTLY CRUMBLed
- 2 OUNCES CREAM CHEESE, ROOM TEMPERATURE AND CUT INTO 1-INCH PIECES
- 30 1 1/2-INCH WHITE BUTTON OR CREMINI MUSHROOMS

Makes about 30 stuffed mushrooms

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

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

Insert the large metal blade into the large work bowl. With the machine running, drop the garlic and shallot through the feed tube to process. Scrape the sides of the bowl and add the spinach, about 3 ounces at a time, and pulse 12 to 15 times after each addition to chop. Add the herbes de Provence, feta and cream cheese and process for 20 seconds to incorporate. Add the reserved breadcrumb mixture and pulse about 15 times to incorporate. Transfer to a bowl. The stuffing may be made up to 2 days ahead.

Rinse and dry the mushrooms thoroughly. Remove the stems and discard or reserve for another use.

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

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

Nutritional information per mushroom:

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

CARAMELIZED ONION, STEAK AND GRUYÈRE QUESADILLAS

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



- 1½ POUNDS YELLOW ONIONS
- 4 TABLESPOONS (½ STICK) UNSALTED BUTTER
- ⅛ TEASPOON KOSHER SALT
- ⅛ TEASPOON FRESHLY GROUND BLACK PEPPER
- 4 OUNCES GRUYÈRE
- 1 POUND SIRLOIN STEAK
- 8 8-INCH FLOUR TORTILLAS
- OLIVE OIL FOR BRUSHING

Makes 16 servings

⌚ Approximate preparation time: 1 hour 40 minutes

Insert the slicing disc, adjusted to 3mm, into the large work bowl of the Cuisinart® Food Processor, and slice the onions. Place a large skillet over medium-low heat and add the butter. Once the butter is melted, add the onions with salt and pepper to the skillet and cook over low heat for about 1 hour, until onions are completely soft and caramel in color.

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

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

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

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

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

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

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

Nutritional information per serving:

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

GAZPACHO

This delicious soup is perfect all summer long.



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

Makes 8 cups

⌚ Approximate preparation time: 10 to 15 minutes

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

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

Pulse reserved vegetables 6 to 8 times to roughly chop. Add chopped vegetables to the strained broth. Taste and adjust seasoning as desired; serve.

Nutritional information per serving (1 cup):

Calories 172 (64% from fat) | carb. 14g | pro. 2g | fat 13g | sat. fat 2g | chol. 0mg | sod. 407mg | calc. 31mg | fiber 2g

LIGHTENED BROCCOLI AND POTATO SOUP

This soup is a delicious substitute for other cream soups.



- 4 OUNCES CHEDDAR
- 2 GARLIC CLOVE, PEELED
- 1 SMALL ONION, CUT INTO 1-INCH PIECES
- 2 TABLESPOONS OLIVE OIL
- 1½ TEASPOONS KOSHER SALT, DIVIDED
- 1 TEASPOON FRESHLY GROUND BLACK PEPPER, DIVIDED
- 1 POUND POTATOES
- 2 POUNDS BROCCOLI, STEMS PEELED AND FLORETS SEPARATED
- 2 TABLESPOONS SHERRY
- 1 QUART VEGETABLE STOCK
- ¾ TEASPOON GRATED LEMON ZEST

Makes about 10 cups

 Approximate preparation time: 25 to 30 minutes

Insert the reversible shredding disc assembly on the medium shredding side into the large work bowl of the Cuisinart® Food Processor and shred the cheese. Remove and reserve. Insert the large metal chopping blade. With the machine running, drop the garlic cloves through the small feed tube to finely chop. Add the onion to the work bowl and pulse to chop, about 10 pulses.

Heat the olive oil in a large saucepan over low heat. Add the garlic and onion, with a pinch each of salt and pepper. Sauté until softened, about 8 to 10 minutes.

While vegetables are cooking, insert the slicing disc assembly, adjusted to the 4mm setting, into the large work bowl. Slice the potatoes and the broccoli stems.

Increase the heat to medium and add the potatoes, broccoli stems and a pinch each of the salt and pepper; sauté 2 to 3 minutes, and then add the sherry. Let the sherry cook down until almost evaporated. Add the stock and bring to a boil.

Reduce heat to medium low and stir in the florets, lemon zest, ½ cup of Cheddar, and remaining salt and pepper. Simmer until vegetables are tender.

Strain the soup, reserving the liquid. Place the solids in the large work bowl with the large metal chopping blade and purée until completely smooth, about 1 minute.

With the machine running, add reserved liquid through the feed tube until desired consistency is achieved. Add remaining Cheddar.

Taste and adjust seasoning as desired.

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

Nutritional information per serving (1 cup):

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

TOMATO SOUP

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



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

Makes about 8 cups

 Approximate preparation time: 50 minutes

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

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

Add the onion and copped vegetables to the saucepan with the bacon fat and sauté 5 to 7 minutes, or until the onion is softened. Stir in the carrots and celery; sauté for 6 to 8 minutes, until tender. Stir in flour; cook for an additional minute.

Add the canned tomatoes with their juices, sun-dried tomatoes, reserved grape tomatoes, baking soda, stock and spices. Cover; bring to a slight boil. Reduce heat and uncover, let simmer about 20 minutes.

Carefully process soup until completely puréed. Return to saucepan to heat through. Add reserved bacon.

Taste and adjust seasoning as desired.

Nutritional information per serving (1 cup):

Calories 160 (55% from fat) | carb. 16g | pro. 3g | fat 10g | sat. fat 5g | chol. 15mg | sod. 870mg | calc. 94mg | fiber 3g

ROASTED BUTTERNUT SQUASH SOUP

A hearty, warming soup for a winter evening.



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

Makes about 12 cups

 Approximate preparation time: 65 to 75 minutes

Preheat oven to 375°F.

Place squash in a shallow roasting pan. Drizzle olive oil over flesh and into the pan and sprinkle the squash with ¼ teaspoon of the salt. Turn squash flesh down. Bake until squash is tender, about 45 minutes.

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

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

Add stock, roasted squash, nutmeg, and remaining salt and pepper to the pot. Cover; bring to a slight boil. Once boiling, uncover and let simmer for 15 to 20 minutes. Strain the soup, reserving the liquid. Place the solids into the large work bowl with the large metal chopping blade and purée until completely smooth, about 1 minute.

With the machine running, add reserved liquid through the feed tube until desired consistency is achieved.

Taste and adjust seasoning as desired.

Nutritional information per serving (1 cup):

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

FRENCH ONION SOUP

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



- 2 POUNDS YELLOW ONIONS,
PEELED
- 1 STICK (8 TABLESPOONS)
UNSALTED BUTTER
- 1 TEASPOON KOSHER SALT,
DIVIDED
- ½ TEASPOON FRESHLY GROUND
BLACK PEPPER, DIVIDED
- 10 OUNCES GRUYÈRE
- 1 TABLESPOON UNBLEACHED,
ALL-PURPOSE FLOUR
- 6 CUPS BEEF OR VEAL STOCK
- 1 SPRIG FRESH THYME
- 1 BAY LEAF
- 1 CUP DRY SHERRY
- ½ BAGUETTE, CUT INTO
½-INCH SLICES

Makes 10 servings

⌚ Approximate preparation time: about 2½ hours

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

Melt the butter in an 8-quart stockpot placed over medium-low heat. Once the butter has melted, add the onions and ¼ teaspoon of both the salt and pepper. Let the onions cook until deeply caramelized, about 1½ hours.

While the onions are cooking, replace the slicing disc with the reversible shredding disc on the medium shredding side to shred the Gruyère; reserve in the bowl.

Once onions have cooked, stir in the flour and cook for about 1 to 2 minutes. Add the stock, thyme and bay leaf. Increase the temperature to medium high and bring the mixture to a simmer. Add the sherry and return to a simmer. Reduce the temperature to low and let cook for 50 minutes. Stir in remaining salt and pepper. Taste and adjust seasoning accordingly.

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

Nutritional information per serving (1 cup):

Calories 311 (53% from fat) | carb. 21g | pro. 13g | fat 19g |
sat. fat 11g | chol. 54mg | sod. 806mg | calc. 318mg | fiber 2g

CHOPPED SALAD

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



- 2 CELERY STALKS, CUT INTO 1-INCH PIECES
- 2 MEDIUM CARROTS, ABOUT 4 OUNCES, CUT INTO 1-INCH PIECES
- ½ RED ONION, CUT INTO 1-INCH PIECES
- ¾ CUP FRESH ITALIAN PARSLEY
- 6 SCALLIONS, TRIMMED AND CUT INTO 1-INCH PIECES
- 1 SMALL TO MEDIUM CUCUMBER, CUT INTO 1-INCH PIECES
- ¾ POUND RIPE TOMATOES, CUT INTO 1-INCH PIECES
- 1½ CUPS CORN, FRESH OR FROZEN, THAWED
- 1 CAN (15 OUNCES) CHICKPEAS, DRAINED
- ½ TEASPOON KOSHER SALT
- ¼ TEASPOON FRESHLY GROUND BLACK PEPPER
- 3 TABLESPOONS HERBED VINAIGRETTE (PAGE 27)

Makes 10 cups

 Approximate preparation time: 20 to 25 minutes, including vinaigrette

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the celery, carrots, onion, parsley and scallions and pulse to chop, about 10 pulses. Remove and place vegetables in a large mixing bowl. Add the cucumber to the work bowl and pulse to roughly chop, 5 pulses, and add to mixing bowl. Roughly chop the tomatoes by pulsing them with 5 pulses and add to the mixing bowl with the corn and chickpeas. Toss all ingredients together with salt, pepper and vinaigrette. Taste and adjust seasoning accordingly. Serve immediately.

Nutritional information per serving (1 cup):

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

CLASSIC COLESLAW

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



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

Makes 8 cups

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

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

Nutritional information per serving (1 cup):

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

CREAMY CHICKEN SALAD

A delicious dish for a light lunch or dinner.



- 1/4 MEDIUM RED ONION, CUT INTO 1-INCH PIECES
- 2 CELERY STALKS, CUT INTO 1-INCH PIECES
- 1 POUND COOKED CHICKEN BREAST, CUT INTO 1-INCH PIECES
- 1/4 CUP LIGHT MAYONNAISE
- 1/4 TEASPOON KOSHER SALT
- 1/4 TEASPOON FRESHLY GROUND BLACK PEPPER
- PINCH PAPRIKA

Makes 2 cups

 Approximate preparation time: 5 to 10 minutes

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

Nutritional information per serving (1/2 cup):

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

SHREDDED CARROT SALAD WITH HONEY-GINGER DRESSING

Healthy, nutritious and delicious.



- $\frac{2}{3}$ CUP WALNUT HALVES
- $1\frac{1}{2}$ POUNDS CARROTS, CUT INTO 2-INCH PIECES
- 1 2-INCH PIECE FRESH GINGER, PEELED AND CUT INTO $\frac{1}{2}$ -INCH PIECES
- $\frac{1}{2}$ CUP PLAIN NONFAT GREEK YOGURT
- $\frac{1}{3}$ CUP FRESH MINT LEAVES
- $1\frac{1}{2}$ TABLESPOONS HONEY
- $\frac{2}{3}$ CUP GOLDEN RAISINS
- $\frac{1}{4}$ TEASPOON KOSHER SALT
- PINCH FRESHLY GROUND BLACK PEPPER

Makes 6 cups

 Approximate preparation time: 20 minutes, plus 8 hours (or overnight) to drain yogurt

Preheat oven to 350°F. Put the walnut halves in a baking pan and toast until golden brown and fragrant, about 8 to 10 minutes. Allow to cool slightly. Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor and pulse to coarsely chop nuts, about 5 to 6 times. Remove work bowl and reserve.

Insert the reversible shredding disc assembly on the medium side into the large work bowl. Place the carrots in the large feed tube horizontally and shred using medium pressure. Transfer to a large mixing bowl. Insert the large metal chopping blade. Process the ginger until finely chopped, about 5 to 10 seconds. Scrape bowl. Add the yogurt, mint and honey. Process to combine, about 10 seconds. Scrape bowl and process an additional 5 seconds. Add to shredded carrots and combine. Add walnuts, raisins, salt and pepper and gently mix. Taste and adjust seasoning accordingly. Serve chilled on a bed of lettuce.

Nutritional information per serving ($\frac{1}{2}$ cup):

Calories 111 (30% from fat) | carb. 18g | pro. 4g | fat 4g | sat. fat 0g | chol. 0mg | sod. 35mg | calc. 66mg | fiber 2g

EGGPLANT PARMESAN

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



NONSTICK COOKING SPRAY

- 1 TO 1¼ POUNDS EGGPLANT
- ½ CUP UNBLEACHED, ALL-PURPOSE FLOUR
- 3 LARGE EGGS, LIGHTLY BEATEN
- 1½ CUPS BASIC FRESH BREADCRUMBS (PAGE 24)
- ¼ CUP OLIVE OIL
- ½ OUNCE PARMESAN
- 4 OUNCES MOZZARELLA CHEESE, WELL CHILLED
- 2 CUPS SIMPLE TOMATO SAUCE (PAGE 29)

Makes 8 servings

 Approximate preparation time: 45 to 50 minutes, including cooking times

Preheat oven to 400°F. Line a baking sheet with parchment paper and spray one 13 x 9-inch pan with nonstick cooking spray.

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

Put the flour, eggs, and breadcrumbs into individual shallow containers. Dredge each slice of eggplant first in the flour, then in the eggs, and then in the breadcrumbs. After dredging in each ingredient, pat the eggplant to remove any excess. Drizzle the prepared baking sheet with olive oil and place eggplant in single layers on sheet. Bake in oven for 20 minutes, flipping eggplant halfway through the baking time.

While eggplant is baking, replace the slicing disc with the fine shredding disc and shred the Parmesan. Reverse shredding disc to the medium side and shred the mozzarella. Mix with a spatula to combine the cheeses.

Remove the eggplant from the oven, reduce oven temperature to 375°F, and prepare to assemble the Eggplant Parmesan. Place 1 cup of sauce on the bottom of the prepared pan. Layer the eggplant evenly in the pan. Top with an additional ¾ to 1 cup of sauce and then place the cheese mixture evenly on top. Bake in the oven for 15 to 20 minutes, until warmed through and cheese is melted and golden.

Nutritional information per serving:

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

EGGPLANT CALZONE

A great make-ahead dish to take to a picnic or tailgating party.



- 1 RECIPE PIZZA DOUGH*
(PAGE 32)
- 1 GARLIC CLOVE, PEELED
- 3/4 TEASPOON DRIED BASIL
- 1/4 CUP FRESH ITALIAN PARSLEY
- 6 OUNCES MOZZARELLA CHEESE,
COLD AND CUT INTO 1-INCH
PIECES
- 6 PITTED BLACK OLIVES
- 1/2 MEDIUM RED ONION
- 1 SMALL EGGPLANT,
(ABOUT 10 OUNCES),
QUARTERED LENGTHWISE
- 1 1/2 TABLESPOONS EXTRA VIRGIN
OLIVE OIL, DIVIDED
- 1/4 CUP RICOTTA CHEESE, DRAINED
IF ESPECIALLY WET
- 1/4 TEASPOON KOSHER SALT
- 1/4 TEASPOON FRESHLY GROUND
BLACK PEPPER
- CORNMEAL FOR SPRINKLING

Makes 2 large or 4 small calzones

 Approximate preparation time: 1 hour for the pizza dough, 25 minutes plus about 30 minutes baking and resting time

Prepare the Pizza Dough and let rise.

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Process the garlic, basil and parsley together until finely chopped, about 10 seconds. Add the mozzarella and the olives to the work bowl and pulse to coarsely chop, about 8 to 10 pulses. Transfer mixture to a large mixing bowl.

Insert the slicing disc assembly, adjusted to 4mm, to the large work bowl of the Cuisinart® Food Processor. Using medium pressure, slice the onion and then the eggplant. Heat 1 tablespoon of oil in a large skillet over medium heat. Once oil is hot and shimmers across the pan, add the onion and sauté until softened, about 8 minutes. Pour the remaining oil into the pan and add the eggplant; cook until tender, about 10 to 12 minutes. Add vegetables to mixing bowl and stir in the ricotta with salt and pepper; mix ingredients together well.

Preheat the oven to 450°F. If using a baking stone, place it on the rack. Sprinkle a nonstick baking sheet or pizza peel with cornmeal.

Punch down the pizza dough and divide into 2 or 4 equal balls. Cover loosely with plastic wrap and let rest for 10 minutes. Lightly flour the work surface. Roll into rounds, 12 inches each in diameter for 2 balls and 8 inches in diameter for 4 balls. Place equal amounts of the eggplant filling over half of the dough rounds, leaving a 1-inch border.

Brush the border of the dough lightly with water. Fold the dough over the filling and press firmly to seal the edges. Then make overlapping folds around the edges of the calzone. Use a serrated knife to make three 1-inch slashes on the top of each calzone for the steam to escape. Place on a cornmeal-dusted baker's peel and transfer to the preheated baking stone, or place on a cornmeal-dusted baking sheet and place in the hot oven.

Bake for 20 to 25 minutes, until the dough is baked through and is a deep golden brown. Transfer to a rack to cool for 10 minutes before serving. Calzones may be served hot or at room temperature. Leftover calzones should be wrapped in foil or plastic wrap and refrigerated. Re-warm in a 375°F oven before serving; microwaving is not recommended.

*The pizza dough recipe may yield more than necessary for these calzones; should you have leftover dough, it does freeze well. To freeze, wrap airtight in double thickness of plastic wrap.

Nutritional information per calzone:

Calories 360 (27% from fat) | carb. 53g | pro. 14g | fat 11g |
sat. fat 4g | chol. 22mg | sod. 565mg | calc. 157mg | fiber 3g

SPINACH RAVIOLI

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



- 1 GARLIC CLOVE, PEELED
- 1 TABLESPOON OLIVE OIL
- 10 OUNCES FRESH SPINACH
- 5 OUNCES PARMESAN
- ½ LEMON
- ½ POUND RICOTTA, DRAINED
- ½ TEASPOON KOSHER SALT
- ¼ TEASPOON FRESHLY GROUND NUTMEG
- 1 LARGE EGG
- 1 TEASPOON WATER
- 1 RECIPE PASTA DOUGH (PAGE 33)*

Makes 30 ravioli

 Approximate preparation time: 60 minutes, including rolling

Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor and process the garlic to finely chop. Put the olive oil into a large skillet over medium heat. When oil shimmers across the pan, add the chopped garlic and spinach in two batches to wilt the spinach and soften garlic. Remove and reserve.

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

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

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

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

Serve ravioli with the Simple Tomato Sauce (page 30) and freshly grated Parmesan.

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

Nutritional information per serving (based on 6 servings):

Calories 201 (42% from fat) | carb. 17g | pro. 12g | fat 9g | sat. fat 9g | chol. 74mg | sod. 712mg | calc. 249mg | fiber 1g

CLASSIC MEATBALLS

A classic recipe to use for meatballs and meatloaf.



- 1/2 MEDIUM ONION, QUARTERED
- 1/4 CUP LOOSELY PACKED FRESH ITALIAN PARSLEY
- 1 SLICE DAY-OLD FIRM BREAD, TORN INTO PIECES
- 3/4 POUND BONELESS CHUCK, CUT INTO 1-INCH PIECES
- 3/4 POUND BONELESS PORK, CUT INTO 1-INCH PIECES
- 2 1/2 TABLESPOONS NONFAT DRY MILK
- 1 TEASPOON KOSHER SALT
- 3/4 TEASPOON GROUND NUTMEG
- 1/4 TEASPOON DRIED THYME
- 1 LARGE EGG
- 2 TABLESPOONS COLD WATER (IF NECESSARY)

Makes approximately 16 meatballs

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

⌚ Approximate preparation time (meatloaf):
10 minutes plus 75 minutes for cooking

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Put the onion, parsley, bread, meats, dry milk, salt and spices into the work bowl and pulse 4 to 6 times, then process until finely chopped. Add the egg and pulse until desired consistency, should mixture seem too dry, pulse in water, 1 tablespoon at a time until desired consistency is reached; be careful not to overprocess.

Shape the mixture into balls, 2 tablespoons each. Arrange them in a single layer in a baking dish and bake at 375°F for 25 minutes or simmer in tomato sauce until cooked through.

To make meatloaf: Pack the mixture into an 8 1/2 x 4 1/4 x 3-inch loaf pan and bake at 375°F for about 75 minutes, until the top is well browned and the internal temperature registers 160°F.

Nutritional information per serving (1 meatball):

Calories 78 (55% from fat) | carb. 2g | pro. 7g | fat 5g | sat. fat 2g | chol. 31mg | sod. 125mg | calc. 20mg | fiber 0g

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

Calories 376 (55% from fat) | carb. 10g | pro. 31g | fat 22g | sat. fat 8g | chol. 151mg | sod. 601mg | calc. 95mg | fiber 1g

CHICKEN POT PIE

The ultimate comfort food.



- 1 ROASTED CHICKEN, APPROXIMATELY 4 POUNDS, CHILLED AND CUT INTO 1-INCH CUBES
- 1 LARGE ONION, CUT INTO 1-INCH PIECES
- 2 MEDIUM CARROTS
- 2 TABLESPOONS UNSALTED BUTTER
- 1 LARGE WAXY POTATO
- 1 MEDIUM SWEET POTATO, PEELED
- 2 TABLESPOONS UNBLEACHED, ALL-PURPOSE FLOUR
- 5 CUPS LOW SODIUM CHICKEN BROTH
- 1/2 TEASPOON KOSHER SALT
- 1/4 TEASPOON FRESHLY GROUND BLACK PEPPER
- 1/2 CUP FROZEN PEAS
- 1/2 CUP FROZEN PEARL ONIONS
- 1/2 RECIPE PREPARED BUTTERMILK BISCUITS (PAGE 74)
- NONSTICK COOKING SPRAY

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

 Approximate preparation time: 1 hour plus 50 minutes for baking

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the cubed chicken and pulse to roughly chop. Reserve.

Put the onion into the work bowl and pulse to chop, about 10 pulses. Replace the chopping blade with the slicing disc assembly, adjusted to 4mm, and slice the carrots.

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

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

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

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

Pour filling into the prepared pan. Top pan with 12 biscuits.

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

Nutritional information per serving:

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

BRAISED VEAL SHANKS

A perfect, comforting dish for a cold winter evening.



Makes 4 servings

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

- 2 TEASPOONS OLIVE OIL
- 4 VEAL SHANKS (ABOUT 4 POUNDS TOTAL), ABOUT 1¼ INCHES THICK, 3 TO 3½ INCHES IN DIAMETER, TIED WITH BUTCHER'S TWINE
- ½ TEASPOON KOSHER SALT
- ¼ TEASPOON FRESHLY GROUND BLACK PEPPER
- ½ CUP UNBLEACHED, ALL-PURPOSE FLOUR
- ¼ CUP FRESH ITALIAN PARSLEY
- 3 GARLIC CLOVES, PEELED
- ½ POUND ONIONS, CUT INTO 1-INCH PIECES
- 1 LEEK, WHITE PART ONLY, CLEANED WELL AND CUT INTO 1-INCH PIECES
- 1 MEDIUM CARROT, CUT INTO 1-INCH PIECES
- 1 CELERY STALK, CUT INTO 1-INCH PIECES
- 1 TABLESPOON UNSALTED BUTTER
- 1 TEASPOON DRIED THYME
- 1 CAN (28 OUNCES) WHOLE PLUM TOMATOES, DRAINED AND ROUGHLY CHOPPED
- ¼ CUP DRY WHITE WINE
- ¼ CUP CHICKEN STOCK, NONFAT, LOW SODIUM
- 1 TABLESPOON TOMATO PASTE
- 1 BAY LEAF

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

While shanks are cooking, insert the small metal blade into the small work bowl of the Cuisinart® Food Processor. Add the parsley and process to finely chop; remove work bowl and reserve. Insert the large metal chopping blade into the large work bowl. With the machine running, drop the garlic through the small feed tube to chop. Add the onions and leek and pulse to chop, about 10 to 12 pulses; remove and reserve separately. Chop the carrot and celery by pulsing, then add to the onion mixture.

Preheat oven to 300°F.

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

Degrease the cooking liquid with a fat mop. (Or pour the liquid into a fat separator and allow the fat to rise to the top. Then pour the defatted liquid back into the cooked vegetables.) Stir in reserved chopped parsley. Taste and adjust seasoning as desired.

Serve with pasta, potatoes, or polenta.

Nutritional information per serving:

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

CHICKEN MARSALA

This elegant meal is easy enough to prepare any night of the week.



- 2 LEEKS, WHITE PARTS ONLY
- 1 POUND CREMINI MUSHROOMS
- 3½ OUNCES SHIITAKE MUSHROOMS
- ¼ CUP MARSALA WINE
- ½ CUP CHICKEN BROTH, LOW SODIUM
- 2 TABLESPOONS CORNSTARCH
- 3 TABLESPOONS UNSALTED BUTTER, DIVIDED
- 1 TEASPOON KOSHER SALT, DIVIDED
- ½ TEASPOON FRESHLY GROUND PEPPER, DIVIDED
- 2½ POUNDS CHICKEN BREAST, THINLY SLICED
- ¼ CUP UNBLEACHED, ALL-PURPOSE FLOUR

Makes 8 servings

 Approximate preparation time: 30 to 35 minutes

Insert the slicing disc assembly, adjusted to 2mm, into the large work bowl of the Cuisinart® Food Processor, and slice the leeks. Remove and wash well in cold water to remove any dirt; dry well. Rinse the work bowl of any dirt from the leeks. Adjust the slicing disc to 6mm and slice the mushrooms. Remove and reserve. Replace the slicing disc with the large metal chopping blade and process the Marsala, broth and cornstarch together; reserve.

Put 1 tablespoon of butter into a large skillet over medium heat. When butter melts, add the leeks, mushrooms, ½ teaspoon of salt, and ¼ teaspoon of pepper to the skillet. Stir vegetables and sauté until very soft, about 8 to 10 minutes; reserve.

While vegetables are cooking, sprinkle the chicken on both sides with remaining salt and pepper. Dredge in flour, tapping away any excess flour. Add remaining butter to the skillet and sauté chicken until golden on both sides, about 3 to 5 minutes on each side; remove and reserve. Return the mushroom mixture to the skillet and add the Marsala mixture; bring to a simmer until the sauce thickens, about 4 minutes. Taste and adjust seasoning accordingly. Return the chicken to the skillet to heat through in the simmering sauce. Serve immediately.

Nutritional information per serving:

Calories 252 (22% from fat) | carb. 12g | pro. 35g | fat 6g | sat. fat 3g | chol. 93mg | sod. 446mg | calc. 33mg | fiber 1g

CRAB CAKES

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



- NONSTICK COOKING SPRAY
- 16 OUNCES LUMP CRABMEAT
- 1 GARLIC CLOVES, PEELED
- 1 RED BELL PEPPER CORED AND CUT INTO 2-INCH PIECES
- 3 SCALLIONS, TRIMMED AND CUT INTO 1-INCH PIECES
- ½ CUP FRESH ITALIAN PARSLEY
- 1 TEASPOON OLIVE OIL
- ¼ TEASPOON KOSHER SALT
- ¼ TEASPOON FRESHLY GROUND BLACK PEPPER
- 2 LARGE EGGS, LIGHTLY BEATEN
- 1 CUP BASIC FRESH BREADCRUMBS (PAGE 24)
- ½ CUP MAYONNAISE
- 1 TEASPOON WORCESTERSHIRE SAUCE
- 1½ TEASPOONS OLD BAY SEASONING
- 2 TEASPOONS DIJON MUSTARD HOT SAUCE, OPTIONAL

Makes twelve 3-ounce cakes

 Approximate preparation time: 10 minutes plus 20 minutes cooking time

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

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

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

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

Place on prepared baking sheet and bake until crab cakes are evenly golden, about 15 to 20 minutes.

TIP: Substitute cooked fish fillet for the crab.

Nutritional information per serving (2 crab cakes):

Calories 123 (33% from fat) | carb. 11g | pro. 11g | fat 5g | sat. fat 2g | chol. 77mg | sod. 912mg | calc. 54mg | fiber 1g

VEGETABLE NAPOLEON

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



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

Makes 8 servings

 Approximate preparation time: 20 minutes

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

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

Toss vegetables with the olive oil, salt and pepper.

Arrange the eggplant, zucchini and onions evenly spaced on both sides of the preheated Griddler®. Grill 2 to 4 minutes per side. Add the mushrooms; grill about 1 minute per side.

Reserve grilled vegetables on a platter and reduce the heat to low. Grill the tomatoes, about 30 seconds per side.

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

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

Nutritional information per serving:

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

STUFFED ROASTED PEPPERS

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



- NONSTICK COOKING SPRAY
- 3 GARLIC CLOVES, PEELED
- 1/2 LARGE RED ONION, CUT INTO 1-INCH PIECES
- 1 1/2 TABLESPOONS NONFAT DRIED MILK
- 1 TABLESPOON FRESH ITALIAN PARSLEY
- 3/4 TEASPOON DRIED BASIL
- 3/4 TEASPOON CELERY SEED
- 1 1/2 TEASPOONS KOSHER SALT
- 1/2 TEASPOON FRESHLY GROUND BLACK PEPPER
- 1 3/4 POUNDS PORK SHOULDER, CUT INTO 1-INCH PIECES
- 2 TABLESPOONS OLIVE OIL
- 1 CUP BASIC FRESH BREADCRUMBS (PAGE 24)
- 1 LARGE EGG
- 6 MEDIUM MULTICOLORED PEPPERS, CORED WITH SEEDS REMOVED

Makes 6 peppers

 Approximate preparation time: 65 to 70 minutes, including bake time

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

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. With the machine running, drop the garlic through the feed tube to chop. Add the onion, dried milk, parsley, basil, celery seed, salt, and pepper; pulse to chop, about 10 pulses. Then run machine to finely chop, about 35 seconds. Remove and reserve.

Add the pork to the work bowl and pulse until finely chopped, about 10 to 12 times.

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

Nutritional information per pepper:

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

MASHED POTATOES

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



- 2½ POUNDS YUKON GOLD POTATOES, PEELED AND CUT INTO 1-INCH PIECES
- 10 CHIVES, TRIMMED, DRIED WELL AND CUT INTO 1-INCH PIECES
- 1 OUNCE PARMESAN, CUT INTO ½-INCH PIECES
- 3 TABLESPOONS UNSALTED BUTTER
- ½ TEASPOON KOSHER SALT
- ½ TEASPOON FRESHLY GROUND BLACK PEPPER
- ½ CUP WHOLE MILK
- ½ CUP MASCARPONE CHEESE, ROOM TEMPERATURE

Makes 5 cups

⌚ Approximate preparation time: 35 minutes

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

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

Insert the reversible shredding disc on the fine shredding side into the large work bowl of the Cuisinart® Food Processor and shred the Parmesan. Reverse the disc to the medium shredding side. Once the potatoes are tender, shred the potatoes. Replace the shredding disc with the large metal chopping blade. Add the butter, salt, and pepper and pulse to combine. Add the milk through the feed tube while pulsing, until incorporated. Add the mascarpone and chives and pulse until just combined. Taste and adjust seasoning accordingly.

Nutritional information per serving: (½ cup)

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

GRILLED ROSEMARY POTATOES

Rosemary is a perfect partner for these grilled potatoes.



- 2 POUNDS NEW RED POTATOES
- 3 TABLESPOONS OLIVE OIL
- ¾ TEASPOON KOSHER SALT
- ½ TEASPOON FRESHLY GROUND BLACK PEPPER
- 4 FRESH ROSEMARY SPRIGS

Makes about 6 servings

⌚ Approximate preparation time: about 40 to 50 minutes

Put whole potatoes in a large saucepan and cover with water. Bring to a boil and then reduce to a simmer. Simmer until potatoes are barely fork tender; be careful not to overcook. Drain potatoes and cool to *just* room temperature. While potatoes are cooling, insert the slicing disc assembly, adjusted to 4mm, into the large work bowl of the Cuisinart® Food Processor. Slice the potatoes and toss with the olive oil, salt, pepper and rosemary.

Preheat the Cuisinart® Griddler®, fitted with the grill plates to sear. Grill the potato slices in the closed position for about 2 to 3 minutes, until grill marks are present. Repeat with remaining slices. Toss grilled slices together. Taste, adjust seasoning accordingly, and serve.

Nutritional information per serving:

Calories 179 (32% from fat) | carb. 27g | pro. 4g | fat 6g | sat. fat 1g | chol. 0mg | sod. 304mg | calc. 2mg | fiber 2g

GINGER GLAZED CARROTS

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



- 1 2-INCH PIECE FRESH GINGER
- 2 POUNDS CARROTS
- 2 TABLESPOONS UNSALTED BUTTER
- 1/3 CUP REAL MAPLE SYRUP
- 2 TEASPOONS GRATED ORANGE ZEST
- 1/2 TEASPOON KOSHER SALT
- PINCH FRESHLY GROUND BLACK PEPPER

Makes 4 cups

 Approximate preparation time: 35 minutes

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

Nutritional information per serving (1/2 cup):

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

CLASSIC WHITE BREAD

Spoil your family with homemade bread.



- 2¼** TEASPOONS ACTIVE DRY YEAST
- 1** TABLESPOON GRANULATED SUGAR
- ⅓** CUP WARM WATER
(105°F TO 110°F)
- 5** CUPS UNBLEACHED,
ALL-PURPOSE FLOUR
- 4** TABLESPOONS (½ STICK)
UNSALTED BUTTER, CUT INTO
1-INCH PIECES
- 2** TEASPOONS KOSHER SALT
- 1** CUP COLD WATER
- NONSTICK COOKING SPRAY

Makes 18 servings (two 9 x 5-inch loaves, 1¼ pounds each)

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

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

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

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

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

Preheat oven to 400°F.

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

Nutritional information per serving (1 slice):

Calories 103 (16% from fat) | carb. 19g | pro. 3g | fat 2g | sat. fat 1g | chol. 5mg | sod. 191mg | calc. 1mg | fiber 1g

CRUSTY FRENCH BREAD

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



2¼	TEASPOONS ACTIVE DRY YEAST
1¼	CUPS WARM WATER, (105°F TO 110°F)
3½	CUPS UNBLEACHED, ALL-PURPOSE OR BREAD FLOUR
⅔	CUP CAKE FLOUR
⅓	CUP WHEAT GERM
2	TEASPOONS KOSHER SALT
¼	CUP COLD WATER
	EXTRA FLOUR FOR DUSTING BREAD

Makes two medium baguettes, about ¾ pound each

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

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

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

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

Punch dough down and let rise again until doubled in size. (This rise can be omitted if pressed for time, but makes a more flavorful loaf, with a more “artisanal” bread texture and crust.) Punch dough down and divide into two pieces. Shape each into a long, narrow loaf, about 16 to 18 inches in length, and place on a baking sheet lined with parchment. Cover loosely with plastic wrap and let rise until doubled, about 45 to 60 minutes.

Preheat oven to 425°F.

Dust loaves with flour. Using a serrated knife, make 4 or 5 diagonal slashes in each loaf about ¼ inch deep. Bake for 25 to 30 minutes until browned and hollow sounding when tapped. Cool on a wire rack. Bread slices best when allowed to cool completely before slicing.

Nutritional information per serving (1 slice):

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

CLASSIC WHEAT BREAD

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



- 2¼ TEASPOONS ACTIVE DRY YEAST
- 1 TABLESPOON PLUS
1 TEASPOON
GRANULATED SUGAR
- ⅓ CUP WARM WATER
(105°F TO 110°F)
- 2 CUPS UNBLEACHED,
ALL-PURPOSE FLOUR
- 2 CUPS WHOLE-WHEAT FLOUR
- 4 TABLESPOONS UNSALTED
BUTTER, CUT INTO
1-INCH PIECES
- ½ TABLESPOON KOSHER SALT
- 1 CUP COLD WATER
- NONSTICK COOKING SPRAY

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

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

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

Insert the dough blade into the large work bowl of the Cuisinart® Food Processor. Add the flours, butter and salt and process until combined, about 10 to 15 seconds. Add the cold water to the yeast mixture. With the machine running, pour the liquid through the feed tube as fast as the flour absorbs it.

Once the dough cleans the sides of the work bowl and forms a ball, process for 45 seconds to knead dough. Dough should be smooth and elastic.

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

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

Preheat oven to 400°F.

Bake until the top is browned and loaf sounds hollow when tapped, about 30 to 35 minutes. Remove from pan and cool on wire rack.

Nutritional information per serving (1 slice):

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

BUTTERY DINNER ROLLS

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



- $\frac{3}{4}$ CUP WHOLE MILK, PLUS
1 TABLESPOON FOR BRUSHING
- 1 STICK (8 TABLESPOONS)
UNSALTED BUTTER, PLUS
2 TABLESPOONS FOR BRUSHING
- $\frac{1}{4}$ CUP GRANULATED SUGAR
- 1 TEASPOON KOSHER SALT
- $2\frac{1}{4}$ TEASPOONS ACTIVE DRY YEAST
- $\frac{1}{4}$ CUP WARM (105°F TO 110°F)
WATER
- $4\frac{3}{4}$ CUPS UNBLEACHED,
BREAD FLOUR
- 1 LARGE EGG

Makes 16 rolls

 Approximate preparation time: 20 to 25 minutes, plus $2\frac{1}{2}$ hours rising, 40 minutes baking, and 10 to 15 minutes cooling

In a microwave-safe container, scald the milk in the microwave; stir in the butter, sugar and salt; reserve.

Dissolve the yeast in the warm water. Let stand 3 to 5 minutes, or until mixture is foamy. Put the flour into the large work bowl of the Cuisinart® Food Processor fitted with the dough blade and process for 10 seconds. With the machine running, slowly add the liquids through the feed tube and process until a dough ball forms. Continue processing 45 seconds to knead the dough. Shape it into a smooth ball and put in a 1-gallon sealable plastic bag. Squeeze the air out and seal the bag. Let rise in a warm place until it has doubled, about 45 to 60 minutes.

Preheat oven to 450°F. Lightly butter a 9- to 10-inch round baking pan. Divide the dough into 16 equal pieces, about $2\frac{1}{4}$ ounces each. Roll into smooth rounds and arrange in the prepared pan. Cover with plastic wrap and let rise until about doubled, about 30 to 40 minutes. Combine remaining tablespoon of milk and butter and heat until the butter has melted. Just before baking, gently brush the rolls with the butter/milk mixture. Place in preheated oven and bake until golden brown, about 25 to 30 minutes. Remove from pan and let cool on a rack for about 10 minutes for serving.

For a softer roll, brush each with melted butter just after removing from oven.

Nutritional information per serving (1 roll):

Calories 209 (38% from fat) | carb. 28g | pro. 5g | fat 9g | sat. fat 5g | chol. 34mg | sod. 160mg | calc. 23mg | fiber 1g

BUTTERMILK BISCUITS

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



- 2¼ CUPS UNBLEACHED, ALL-PURPOSE FLOUR
- ¾ CUP CAKE FLOUR
- 1 TABLESPOON CREAM OF TARTAR
- ¾ TABLESPOON BAKING SODA
- ¼ TEASPOON GRANULATED SUGAR
- 1 TEASPOON KOSHER SALT
- ¼ TEASPOON FRESHLY GROUND BLACK PEPPER
- 9 TABLESPOONS (1 STICK PLUS 1 TABLESPOON) UNSALTED BUTTER, COLD AND CUBED
- 1 CUP BUTTERMILK
- 2 TABLESPOONS UNSALTED BUTTER, MELTED, FOR BRUSHING

Makes 12 biscuits

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

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

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add both flours, cream of tartar, and baking soda and process to combine for 10 seconds. Add the sugar, salt and pepper and process again for 5 seconds. Add the cold butter and pulse 15 times to incorporate into the dry ingredients, until the size of the butter resembles peas. While pulsing, pour the buttermilk through the feed tube and pulse until *just* incorporated. Remove dough from work bowl and place on a well-floured surface. Knead dough by hand about two times, form into a log and cut into 12 equal pieces. Form each piece into a ball and place, evenly spaced, onto the prepared baking sheet.

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

Nutritional information per biscuit:

Calories 210 (45% from fat) | carb. 25g | pro. 4g | fat 10g | sat. fat 7g | chol. 29mg | sod. 437mg | calc. 26mg | fiber 1g

POPOVERS

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



- 1½ CUPS UNBLEACHED, ALL-PURPOSE FLOUR
- ¾ CUP PLUS 4 TEASPOONS EVAPORATED MILK
- 2 LARGE EGGS
- 1 TABLESPOON UNSALTED BUTTER, MELTED
- ½ TEASPOON KOSHER SALT BUTTER OR NONSTICK COOKING SPRAY FOR PAN

Makes 12 popovers

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

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the flour, milk, eggs, butter and salt and process ingredients together until completely smooth, about 20 to 30 seconds. Transfer to a large measuring cup and allow to rest at room temperature for about 30 to 45 minutes.

Preheat oven to 450°F (use convection bake if available). Heavily butter or coat with nonstick cooking spray two 6-cup popover pans or twelve 5-ounce ramekins or muffin cups and place on two baking sheets. Fill each cup/ramekin with about ⅓ cup of batter. Place in oven and bake for 30 minutes. Lower the heat to 350°F and bake for an additional 20 minutes. Remove from oven and carefully remove popovers from ramekins. Serve immediately.

Nutritional information per popover:

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

CHOCOLATE PECAN PINWHEELS

These cookies are a delicious treat!



FILLING:

- 1 CUP TOASTED PECANS
- 3/4 CUP CHOCOLATE CHIPS
- 1/2 CUP GRANULATED SUGAR
- 1/4 CUP PACKED BROWN SUGAR
- 1 1/2 TEASPOONS GROUND CINNAMON
- 1/2 TEASPOON FRESHLY GROUND NUTMEG

- 1/4 CUP HEAVY CREAM
- 1/4 CUP CINNAMON SUGAR

DOUGH:

- 2 1/4 CUPS UNBLEACHED, ALL-PURPOSE FLOUR
- 1/2 TEASPOON KOSHER SALT
- 1/2 TEASPOON GROUND CINNAMON
- 2 TABLESPOONS GRANULATED SUGAR
- 1/2 TEASPOON GRATED ORANGE ZEST
- 2 STICKS (1/2 POUND) UNSALTED BUTTER, COLD AND CUT INTO SMALL CUBES
- 4 OUNCES (1/2 STANDARD PACKAGE) CREAM CHEESE, COLD AND CUT INTO SMALL CUBES
- 1/2 CUP SOUR CREAM, COLD

Makes 4 dozen cookies

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

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

Filling:

Insert the small metal chopping blade into the small work bowl and add the pecans. Pulse to roughly chop. Add the chocolate and pulse again to roughly chop. Add the sugars, cinnamon and nutmeg and pulse to combine. Remove work bowl and reserve.

Dough:

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the flour, salt, cinnamon, sugar and zest and process for 10 seconds to sift. Add the butter and cream cheese evenly and pulse to combine. Add the sour cream and pulse until just combined. The dough should be slightly crumbly; be careful not to overmix. Divide dough into 4 equal pieces, wrap in plastic wrap and chill in the refrigerator for 30 minutes (you want dough to be chilled, but still soft enough to be rolled).

Once dough has chilled, roll each piece out on a lightly floured surface into a rectangle about 1/8 inch thick. Brush pastry with cream and then sprinkle with 1/4 of the filling. Roll the rectangle up in a jellyroll fashion, brush with cream and sprinkle with cinnamon sugar. Chill slightly. Repeat with the remaining dough. Cut each roll into 12 pieces, approximately 1/2 inch thick and space evenly on the prepared baking sheets.

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

Nutritional information per cookie:

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

CLASSIC CHEESECAKE

This simple recipe produces a perfect cheesecake every time.



- BUTTER TO PREPARE THE PAN**
- 1 RECIPE GRAHAM CRACKER CRUST (BELOW)**
- 24 OUNCES (3 STANDARD PACKAGES) CREAM CHEESE, ROOM TEMPERATURE**
- 1½ CUPS GRANULATED SUGAR**
- ½ TEASPOON KOSHER SALT**
- 4 LARGE EGGS, ROOM TEMPERATURE**
- 1 TEASPOON PURE VANILLA EXTRACT**
- ¾ CUP RICOTTA, ROOM TEMPERATURE**
- ¾ CUP SOUR CREAM, ROOM TEMPERATURE**

Makes one 9-inch cake, 12 servings

Approximate preparation time: 15 minutes, plus 3 hours baking/resting and 6-plus hours cooling

Preheat oven to 325°F. Place a large roasting pan on bottom rack of oven and fill with 1 to 2 inches of water.

Butter one 9-inch springform pan.

Prepare the graham cracker crust according to recipe below.

Press the graham cracker crust evenly into the prepared pan. Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Cut each block of cream cheese into 6 pieces and place in the work bowl; pulse 10 times and then process for 45 seconds. Scrape the bowl and add the sugar and salt; process for an additional 30 to 45 seconds until smooth. With the machine running, add the eggs, one at a time, with the vanilla extract, until just incorporated. Add the ricotta and sour cream and pulse until all ingredients are just incorporated and homogenous, scraping the bowl as necessary.

Pour filling evenly into the prepared pan and bake in the middle of the oven. Add more water to roasting pan if any has evaporated. Bake for 1 hour. Turn the oven off and let the cake rest in the oven. Do not open the oven door until 2 hours have elapsed.

Remove cheesecake from the oven and place on a cooling rack. Once completely cool, wrap well with plastic wrap and refrigerate for at least 6 hours before serving.

Serve with fresh berries and Raspberry Sauce (page 85).

Nutritional information per serving:

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

GRAHAM CRACKER CRUST



- 4½ OUNCES GRAHAM CRACKERS, ABOUT 1 SLEEVE**
- ½ TEASPOON GROUND CINNAMON**
- 2 TABLESPOONS GRANULATED SUGAR**
- 3 TABLESPOONS UNSALTED BUTTER, MELTED**

Makes one 9-inch pie or cake crust, 12 servings

Approximate preparation time: 2 minutes

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

Press into a 9-inch pie plate or cake pan to form bottom crust.

Nutritional information per serving:

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

APPLE CRUMB PIE

The adjustable slicing disc makes preparing this pie a breeze.



- ½ RECIPE SWEET PÂTE BRISÉE (PAGE 35)
- 5 LARGE APPLES (GOLDEN DELICIOUS, GINGER GOLD, OR OTHER SIMILAR APPLES), PEELED, CORED AND HALVED JUICE OF 2 LEMONS
- 1 TEASPOON VANILLA PASTE*
- ½ CUP GRANULATED SUGAR
- 2 TABLESPOONS APRICOT JAM
- 1 RECIPE CRUMB PIE TOPPING (BELOW)

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

⌚ Approximate preparation time: 55 to 65 minutes, including baking time

Preheat oven to 350°F.

Roll out dough into a 10-inch disc. Fit into an ungreased, 9-inch, 1½-quart ceramic pie dish. Chill in refrigerator for about 20 minutes.

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

In a large bowl, toss the apples, lemon juice, vanilla paste and sugar together. Carefully spread the jam on the bottom of the chilled pie shell, then fan the apples in layers.

Top the pie evenly with the crumb topping and bake for 40 to 50 minutes, or until the top of the pie is a dark golden brown.

*Vanilla paste can be found in specialty stores. If not available, substitute pure vanilla extract.

Nutritional information per serving (based on 12 servings):

Calories 166 (8% from fat) | carb. 36g | pro. 3g | fat 1g | sat. fat 0g | chol. 36mg | sod. 225mg | calc. 10mg | fiber 2g

CRUMB PIE TOPPING

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



- ⅓ CUP TOASTED PECANS
- ¾ CUP UNBLEACHED, ALL-PURPOSE FLOUR
- ⅓ CUP UNSALTED BUTTER, COLD AND CUT INTO CUBES
- 1¼ TEASPOONS GROUND CINNAMON
- ¼ TEASPOON KOSHER SALT

Makes enough crumb topping for one pie

⌚ Approximate preparation time: 3 minutes

Insert the small metal chopping blade into the small work bowl of the Cuisinart® Food Processor. Add the pecans and pulse to roughly chop. Add remaining ingredients and pulse until mixture is well combined – mixture should resemble crumbs.

Nutritional information per serving (based on 12 servings):

Calories 89 (69% from fat) | carb. 6g | pro. 1g | fat 7g | sat. fat 3g | chol. 13mg | sod. 44mg | calc. 5mg | fiber 1g

BANANA CREAM PIE

Everyone will love this Southern-inspired dessert.



- 1 RECIPE CHOCOLATE COOKIE CRUST (BELOW)
- 4 FIRM BANANAS
- ¼ TEASPOON GROUND CINNAMON
- 1 RECIPE LIGHTER PASTRY CREAM (PAGE 80)

Makes one 9-inch pie

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

Preheat oven to 375°F.

Prepare chocolate cookie crust according to recipe below.

Press cookie crust into a 9-inch pie plate and bake for 15 minutes.

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

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

Nutritional information per serving:

Calories 315 (52% from fat) | carb. 35g | pro. 4g | fat 19g | sat. fat 11g | chol. 111mg | sod. 177mg | calc. 61mg | fiber 2g

CHOCOLATE COOKIE CRUST

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



- 24 CHOCOLATE WAFER COOKIES, ABOUT ½ BOX
- 2 TEASPOONS GRANULATED SUGAR
- 4 TABLESPOONS (½ STICK) UNSALTED BUTTER, MELTED

Makes one 9-inch pie crust, 12 servings

 Approximate preparation time: 1 minute plus 15 minutes for baking time

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

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

Nutritional information per serving:

Calories 85 (55% from fat) | carb. 9g | pro. 1g | fat 5g | sat. fat 3g | chol. 10mg | sod. 65mg | calc. 3mg | fiber 0g

PASTRY CREAM

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



- 1½ CUPS WHOLE MILK
- ½ CUP HEAVY CREAM
- ½ CUP GRANULATED SUGAR, DIVIDED
- ½ TEASPOON KOSHER SALT
- 1½ TEASPOONS PURE VANILLA EXTRACT
- 4 LARGE EGG YOLKS
- 2 TABLESPOONS CORNSTARCH

FOR A LIGHTER PASTRY CREAM:

- ½ CUP HEAVY CREAM
- 1½ TABLESPOONS CONFECTIONERS' SUGAR

Makes about 2¼ cups

 Approximate preparation time: 25 minutes, including cooking time

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

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

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

Return mixture to the saucepan over medium heat. Bring to a boil and cook while whisking continuously, being sure to whisk the entire surface of the pan, for about 2½ minutes until thickened. Stirring constantly is very important to avoid overcooking the eggs. Strain mixture through a fine mesh strainer into the large work bowl fitted with the large metal chopping blade. Process for 5 minutes. Pour mixture into a clean mixing bowl and cover directly with plastic wrap and cool before using.

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

Nutritional information per serving (2 tablespoons):

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

DEEP CHOCOLATE LAYER CAKE

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



- 2 CUPS UNBLEACHED, ALL-PURPOSE FLOUR
- 3/4 TEASPOON BAKING SODA
- 1/2 TEASPOON BAKING POWDER
- 1/2 TEASPOON KOSHER SALT
- 3/4 CUP GRANULATED SUGAR
- 3/4 CUP PACKED LIGHT BROWN SUGAR
- 5 OUNCES BITTERSWEET CHOCOLATE, CHOPPED
- 3/4 CUP UNSWEETENED COCOA POWDER
- 1 1/2 TEASPOONS ESPRESSO POWDER
- 1 CUP BOILING WATER
- 2 STICKS (1/2 POUND) UNSALTED BUTTER, MELTED AND COOLED
- 3/4 CUP BUTTERMILK
- 3 LARGE EGGS
- 1 1/2 TEASPOONS PURE VANILLA EXTRACT

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

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

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

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the flour, baking soda, baking powder, salt and sugars and pulse 10 times, and then process for 20 seconds to sift.

Place the bittersweet chocolate, cocoa powder and espresso powder in a small bowl and pour the boiling water over ingredients and stir to combine; reserve.

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

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

Let pans rest on cooling racks for 15 minutes. Remove cake from pans, but leave on the racks until completely cool. Once cool, cut each layer in half horizontally to frost with Cream Cheese Frosting and build a four-layer cake, or leave the layers whole to make a thick, two-layer cake.

Nutritional information per serving:

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



CREAM CHEESE FROSTING

- 28 OUNCES (3 1/2 STANDARD PACKAGES) CREAM CHEESE (ROOM TEMPERATURE), EACH PACKAGE OF CREAM CHEESE CUT INTO 6 PIECES
- 3 STICKS (3/4 POUND) UNSALTED BUTTER, ROOM TEMPERATURE
- 2 CUPS CONFECTIONERS' SUGAR, SIFTED
- 3/4 TEASPOON KOSHER SALT
- 1 TEASPOON PURE VANILLA EXTRACT
- 2 TEASPOONS SOUR CREAM

Makes about 5 1/2 cups

Approximate preparation time: 10 minutes

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the cream cheese, butter, sugar and salt; pulse 2 to 3 times and then process until smooth. Add the vanilla extract and sour cream and pulse to combine.

Nutritional information per serving (1 tablespoon):

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

POUND CAKE WITH PINE NUTS AND OLIVE OIL

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



- NONSTICK COOKING SPRAY**
- 1/4 CUP TOASTED PINE NUTS**
- 1 2/3 CUPS UNBLEACHED, ALL-PURPOSE FLOUR**
- 1/4 CUP CORNMEAL**
- 1/2 TABLESPOON BAKING POWDER**
- 1/2 TEASPOON KOSHER SALT**
- 1 1/2 CUPS (12 TABLESPOONS) UNSALTED BUTTER, ROOM TEMPERATURE, CUT INTO TABLESPOONS**
- 1 CUP GRANULATED SUGAR**
- 1/2 TEASPOON GRATED ORANGE OR LEMON ZEST**
- 4 LARGE EGGS, ROOM TEMPERATURE**
- 1/4 CUP OLIVE OIL**
- 1 1/2 TEASPOONS PURE VANILLA EXTRACT**

Make one 9 x 5-inch loaf cake

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

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

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add the pine nuts and pulse 2 to 3 times, then process until they are ground. Add the flour, cornmeal, baking powder and salt and process to sift, about 10 seconds. Remove bowl and reserve.

Add the butter, sugar and zest to the large work bowl fitted with the large metal chopping blade; process until creamy, scraping the bowl as necessary. Combine the eggs, oil and vanilla extract in a liquid measuring cup. With machine running, gradually add the egg mixture until incorporated. Add the dry ingredients evenly to the work bowl and pulse ingredients until just combined.

Pour batter into the prepared pan. Bake in the middle of the oven for 90 minutes or until a cake tester comes out clean.

Nutritional information per serving (12 servings):

Calories 308 (57% from fat) | carb. 29g | pro. 4g | fat 20g | sat. fat 8g | chol. 110mg | sod. 153mg | calc. 21mg | fiber 1g

DESSERT CRÊPES WITH BERRIES

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



SWEET CRÊPE BATTER:

- 3 LARGE EGGS
- ¾ CUP UNBLEACHED, ALL-PURPOSE FLOUR
- ½ TEASPOON KOSHER SALT
- 2 TABLESPOONS GRANULATED SUGAR
- 1 TEASPOON PURE VANILLA EXTRACT
- 1 CUP WHOLE MILK
- 4 TABLESPOONS (½ STICK) UNSALTED BUTTER, MELTED

BERRIES:

- 2 CUPS MIXED FRESH BERRIES
- ¼ TEASPOON GRATED ORANGE ZEST
- 2 TEASPOONS GRANULATED SUGAR

MASCARPONE CREAM:

- 8 OUNCES MASCARPONE, ROOM TEMPERATURE
- ¾ CUP HEAVY CREAM
- ⅓ CUP SUPERFINE SUGAR
- 1 TEASPOON PURE VANILLA EXTRACT
- 1 PINCH KOSHER SALT
- ¼ TEASPOON GRATED ORANGE ZEST
- 1 TEASPOON UNSALTED BUTTER CONFECTIONERS' SUGAR FOR DUSTING

Makes 6 servings

 Approximate preparation time: 25 minutes, not including resting the batter

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

Insert the small metal chopping blade into the small work bowl and add the berries, ¼ teaspoon orange zest and 2 teaspoons sugar. Process until completely puréed. Strain the purée through a fine mesh strainer and discard the seeds; reserve.

Insert the large metal chopping blade into the clean large work bowl and add the mascarpone cream ingredients (through grated orange zest); process until all ingredients are well incorporated, about 15 seconds. Reserve.

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

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

Nutritional information per serving (per 3 crêpes)

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

RASPBERRY SAUCE

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



- 1 12-OUNCE BAG FROZEN RASPBERRIES, THAWED
- 2 TABLESPOONS GRANULATED SUGAR
- PINCH KOSHER SALT
- 1/4 TEASPOON GRATED ORANGE ZEST

Makes 1¼ cups

 Approximate preparation time: 5 minutes

Insert the large metal chopping blade into the large work bowl of the Cuisinart® Food Processor. Add both frozen and fresh raspberries and process for 15 seconds. Add remaining ingredients and process for an additional 45 seconds. Strain through a fine mesh strainer and discard the seeds. Taste and adjust sugar amount to personal preference.

Nutritional information per 2 tablespoons:

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

BERRY MANGO SMOOTHIE

A delicious smoothie, full of antioxidants.



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

Makes eight 1-cup servings.

Approximate preparation time: 5 minutes

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

Pulse the fruit to chop, using 10 long pulses. Process until smooth, about 30 seconds.

With the unit running, pour the juice through the small feed tube until well blended, about an additional 45 seconds.

Serve immediately.

Nutritional information per serving:

Calories 146 (3% from fat) | carb. 29g | pro. 1g | fat 0g | sat. fat 0g | chol. 0mg | sod. 6mg | calc. 22mg | fiber 4g

TROPICAL FRUIT SMOOTHIE

A taste of the tropics anytime.



- 2 BANANAS, BROKEN INTO THREE PIECES
- 2 MEDIUM PEACHES, PITTED AND CUT INTO 1-INCH CUBES, ABOUT 2 TO 2½ CUPS
- 2 CUPS PINEAPPLE, CUT INTO 1-INCH CUBES
- 2 CUPS FROZEN, CUBED MANGO
- 1¾ CUPS ORANGE PEACH MANGO JUICE

Makes eight 1-cup servings

Approximate preparation time: 5 minutes

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

Pulse the fruit to chop, using 10 long pulses. Process until smooth, about 30 seconds.

With the unit running, pour the juice through the small feed tube until well blended, about an additional 45 seconds.

Serve immediately.

Nutritional information per serving:

Calories 114 (3% from fat) | carb. 29g | pro. 1g | fat 0g | sat. fat 0g | chol. 0mg | sod. 4mg | calc. 18mg | fiber 3g

MANGO SORBET

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



12 OUNCES FROZEN,
CUBED MANGO
2/3 CUP SIMPLE SYRUP*
3 TABLESPOONS FRESH LEMON JUICE
SMALL PINCH KOSHER SALT

Makes 2 cups

Approximate preparation time: 5 minutes

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

Pulse 10 times, using long pulses. Scrape the work bowl and then process for 2 minutes until smooth.

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

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

Simple syrup can last in a refrigerator for at least one month in a clean, sealed container.

Nutritional information per serving (½ cup):

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

BLUEBERRY MINT SORBET

This refreshing sorbet is perfect in the height of summer.



- 12 OUNCES FROZEN BLUEBERRIES
- ½ CUP SIMPLE SYRUP*
- 2 LARGE MINT LEAVES
- 1 TABLESPOON FRESH LEMON JUICE

Makes about 2 cups

⌚ Approximate preparation time: 5 minutes

Insert the large chopping blade into the large work bowl of the Cuisinart® Food Processor. Put the blueberries, simple syrup, mint and lemon juice into the work bowl. Pulse 10 times, using long pulses. Scrape the work bowl and then process for about 1 minute until smooth.

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

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

Simple syrup can last in a refrigerator for at least one month in a clean, sealed container.

Nutritional information per serving (½ cup):

Calories 94 (5% from fat) | carb. 24g | pro. 0g | fat 1g | sat. fat 0g | chol. 0mg | sod. 0mg | calc. 1mg | fiber 2g

BANANA “ICE CREAM”

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



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

Makes about four 3-ounce servings

⌚ Approximate preparation time: 5 minutes

Insert the large chopping blade into the large work bowl of the Cuisinart® Food Processor. Put the bananas, honey, vanilla extract, coconut milk and salt into the work bowl. Pulse 10 times, using long pulses. Scrape the work bowl and then process for about 1 to 2 minutes until smooth.

For best results, serve immediately or place in a container to be stored in the freezer. Cover ice cream with plastic wrap directly if freezing.

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

Nutritional information per serving:

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

Cuisinart®

©2024 Cuisinart
1 Cummings Point Rd
Stamford, CT 06902
Printed in China

24CE091323

IB-16858D