

# Cuisinart® INSTRUCTION BOOKLET

Recipe  
Booklet  
Reverse Side



**Blend and Cook Soupmaker**

**SBC-1000**

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



---

# IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. To protect against the risk of electrical shock, do not put motor base of blender in water or other liquids.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning or removing contents from blender jar. **Never put hands into the blender jar or handle the blades with appliance plugged in.**
5. Avoid contact with moving parts.
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. Return appliance to nearest Cuisinart service facility for examination, repair, and/or mechanical or electrical adjustment.
7. The use of attachments, including canning or ordinary jars, not recommended or sold by Cuisinart may cause fire, electrical shock, or risk of injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of counter or table or touch hot surfaces.
10. **Keep hands and utensils out of jar while blending, to reduce the risk of severe injury to persons or damage to blender itself.** A plastic or wooden spatula may be used but must be used only when the blender is turned off.
11. When blender is plugged in and ON/OFF button is flashing, do not touch cutting assembly, interfere with blade movement, or remove blender jar cover. Accidentally touching a speed button may activate the blender.
12. **BLADES ARE SHARP. HANDLE CAREFULLY.**
13. To reduce the risk of injury, never place cutting assembly on base unless the blender jar is properly attached.
14. Always operate blender with the lid in place.
15. Never leave your blender unattended while it is running.
16. Twist locking ring on firmly. Injury can result if moving blades accidentally become exposed.
17. **Regarding your cord set:** A longer cord has been provided so that you will have flexibility in positioning your blender. Exercise care when using the longer cord to avoid entangling or tripping over the cord. The longer cord should be arranged so that it will not drape over the counter or tabletop, where it can be pulled on by children or tripped over.
18. Wash the blender jar, jar collar with black assembly, lid and measuring cup before first use.
19. **WARNING: TO REDUCE THE RISK OF ELECTRICAL SHOCK OR FIRE, DO NOT REMOVE THE BASE PANEL. NO USER-SERVICEABLE PARTS ARE INSIDE. REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL.**
20. **WARNING: FLASHING LIGHT INDICATES READY TO OPERATE. DO NOT TOUCH BLADES.**
21. Ensure all packaging materials and any promotional labels or stickers are removed from the Cuisinart® Blend and Cook Soupmaker before first use.
22. Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact Cuisinart Customer Service.
23. **While unit is in use, the surfaces will become extremely hot. Do not touch hot surfaces. Always use handles. Heating plate and complete jar collar assembly become very hot.**
24. For domestic use only.
25. This appliance should be used only for preparation of drinks / food as described within the instructions for use that accompany it. Please retain these instructions for future reference.
26. Always ensure that your hands are dry before removing the plug from the outlet. Never pull the plug out of the outlet by the cord.
27. Do not connect this appliance to an external timer or remote control system.
28. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
29. Do not place on or near a hot gas or electric burner or in a heated oven.
30. To disconnect, turn any control to off, then remove plug from wall outlet.
31. Do not use appliance for other than intended use.
32. Do not submerge the jar collar with blade assembly in water or place in dishwasher.
33. When blending hot liquids ensure vents in lid opening are clear and intended pour spouts are closed (lid is secured).

# SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

## SPECIAL CORD SET INSTRUCTIONS

### NOTICE

For your protection, this unit 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.

1. A short power supply cord (or detachable power supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a long detachable power supply cord or extension cord is used:
  - a) The marked electrical rating of the detachable power supply cord or extension cord should be at least as great as the electrical rating of the appliance;
  - b) If the appliance is of the grounded type, the extension cord should be a grounded type 3-wire cord; and
  - c) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

**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.**

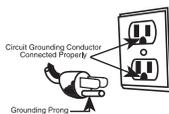


Figure A

# UNPACKING INSTRUCTIONS

1. Place the gift box containing your Cuisinart® blender on a flat, sturdy surface before unpacking.
2. Remove instruction booklet and other printed materials from the top of corrugated insert. Next remove the top corrugated insert.
3. Carefully lift blender base from box and set aside.
4. Carefully remove lower corrugated insert containing the blender jar assembly. Be careful not to tip the jar when moving.

To assemble the blender, follow the Assembly Instructions on page 4 in this instruction booklet. Replace all corrugated inserts in the box and save the box for repackaging.

Before using for the first time: Wash all parts according to the Cleaning and Maintenance section on page 6 of this booklet to remove any dust or residue.

## TABLE OF CONTENTS

Important Safeguards	1
Unpacking Instructions	2
Features and Benefits	3
Assembly	4
Helpful Reminders	4
Getting to Know Your Control Panel	5
Cooking and Blending	6
Blending Cold Ingredients	6
Cleaning and Maintenance	6
DOs and DON'Ts	7
Warranty Information	8

# FEATURES AND BENEFITS

- 1. Press-on Lid**  
Tightfitting seal resists leakage and vents in lid opening allow steam to escape.
- 2. Lid Opening**  
Allows you to add ingredients when measuring cup is removed from lid.
- 3. Removable Measuring Cup**  
Allows you to measure up to 3 ounces of ingredients to add through the lid opening.
- 4. Thermal Shock-Resistant Glass Blending/Cooking Jar**  
Has a unique, sturdy, wide-mouth design. Holds 48 oz. of hot liquids and 56 oz. of cold. Hot and cold markings are on the jar.
- 5. Leak-Proof Rubber Gasket (not shown)**  
Holds the glass jar snugly in position for safe operation.
- 6. Jar Collar with Heating Plate and Blade Assembly**
- 7. Easy-Clean Non Stick Heating Plate (not shown)** Lets you sauté, simmer, boil and reheat right in blender.
- 8. High-Quality Cutting Assembly with Stainless Steel Blades (not shown)** Is strong enough for all blending tasks, including tough jobs like crushing ice.
- 9. Electronic Touchpad Controls**
  - a. On/Off Button**  
Turns blender on or off.
  - b. Blending Control**  
Choose desired speed 1 to 4 or pulse to blend ingredients to the desired consistency. Use speeds 1 through 3 for blending hot ingredients.
  - c. Stir Button**  
Gently stirs ingredients as they cook.
  - d. Countdown Timer Control**  
Select up to 30 minutes in 1-minute increments. Must be used to operate the temperature controls.
  - e. Temperature Control**  
High, Medium and Low settings. Must be used to activate heating.
- 10. Heavy-Duty Motor Base**
- 11. Slip-Proof Feet**  
Prevent movement during use and prevent damaging marks on countertops or tables.

- 12. Heavy-Duty Cleaning Brush**  
to help clean heating plate and blades thoroughly.
- 13. BPA-Free (not shown)**  
All parts that come in contact with food are BPA-free.



**Note: Blades are sharp. Handle carefully.**  
**CAUTION: Collar assembly is hot when making soup.**  
**Handle very carefully.**

# ASSEMBLY

To use your Cuisinart® Blend and Cook Soupmaker, begin by assembling the blender jar.

1. Place jar collar with blade assembly (a) on a flat, sturdy surface.
2. Carefully place the rubber gasket (b) inside the jar collar.
3. Place the blender jar (c) on the collar and turn clockwise until tight.

**Note: Blades are sharp. Handle carefully.**

4. Place lid (d) on jar and push until secure. Place measuring cup (e) in the lid opening and press into lid.
5. When placing jar onto base, be sure arrow on jar collar, located just below the handle, is aligned with arrow on base (Fig. 1). Place jar onto base, making sure the 3 interlocking pins on the underside of the collar (Fig. 2) fit into the rectangular rubber connector on the base (Fig. 3).

**NOTE:** If jar does not sit flush on base, do not force it! Remove jar and slightly turn the clutch (Fig. 4), located in the center of the top of the base.

**CAUTION:** Do not adjust jar collar clutch after cooking, as it may be hot.



Fig. 1



Fig. 2



Fig. 3

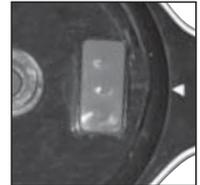


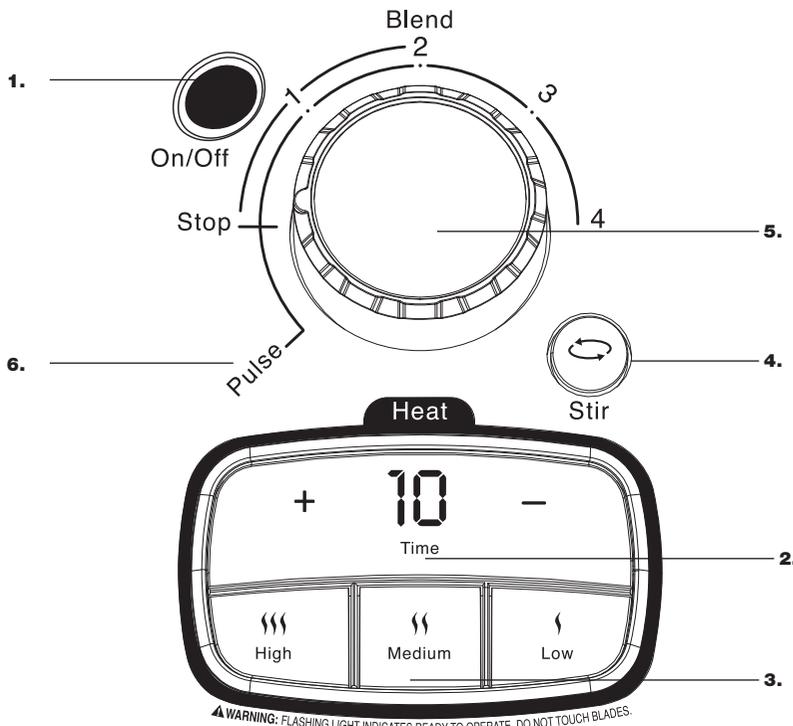
Fig. 4



# HELPFUL REMINDERS

- Once the cover is in position, additional ingredients can be added during blending by simply lifting the measuring cup, adding ingredients through lid opening, and replacing the measuring cup.
- **CAUTION:** Be sure lid is on and measuring cup is in lid opening when blending hot liquids.
- Lid should always be in place while the unit is on.
- **CAUTION:** Collar is hot when making soup. Handle carefully.
- Keep hands away from the underside of collar. The surface will also be very hot.
- **CAUTION:** Do not place blender jar on base while motor is running.
- Do not twist blender collar from blender jar when removing blender jar from base. Simply lift blender jar from motor base.
- **CAUTION:** Do not put your hand on top of blender while blending. Hot steam can come through vents.
- Follow Cleaning and Maintenance instructions (page 6), prior to your first use.

# GETTING TO KNOW YOUR CONTROL PANEL



temperature is selected. The temperature can be changed at any time during the heating or cooking cycle. The heater can be manually turned off by pressing the Temperature control currently in use (this will be illuminated) or pressing the power On/Off button. If the power On/Off button is used to turn off the heater, the unit will power off and must be restarted for blending. **NOTE:** Blending and cooking cannot operate simultaneously.

**4. Stir Button** – The Stir function does just what it says, allowing you to stir ingredients at a low speed. It can be operated at any time during the cooking or blending cycle. It can also be operated in Standby mode when ingredients are being added to the glass jar. It is a manually operated function; it will stir only when pressed, giving you complete control.

**5. Blending Control** – The Blending control has 4 speeds – 1 is the lowest setting, 4 is the highest. When in Standby mode, the Blending function is active and operable. **NOTE:** Blending and cooking cannot operate simultaneously. When blending hot items such as soups or sauces, only use speeds 1 through 3; cooking will be non-operational.

**6. Pulse** – The Pulse setting can only be used in Standby mode. This function creates a burst of power for quick blending. Rotate counter-clockwise, release Blending control and repeat as desired. You determine the duration of each pulse. The Pulse function is best for breaking apart larger pieces of food. **NOTE:** Pulsing and cooking cannot operate simultaneously.

**1. Power On/Off Button** – Press the button to turn on. The red LED light will flash; the unit is now in Standby mode. If the On/Off button is pressed while in Standby mode, the unit will turn off.

**2. Cooking Timer Control** – **NOTE:** Timer must be set before temperature can be set. When the unit is in Standby mode, the cooking time can be set by pressing the + or – buttons. Time counts up or down

in one-minute increments, up to 30 minutes. (Note: If – button is pressed first, 30 minutes will be displayed.) Hold button down to scroll through minutes, or press and release to advance one minute at a time.

**3. Temperature Controls** – **NOTE:** Cooking time must be selected before setting temperature. The unit will start its heating or cooking cycle when High, Medium or Low

---

## COOKING AND BLENDING

1. Place the motor base of your blender on a flat, sturdy surface. It is important that the surface be clean and dry. Assemble the blender by following the Assembly instructions (page 4). Once the jar is assembled and is in position on the motor base, plug the blender into an electrical outlet.
2. Press the On/Off button. The blender is now in Standby mode.
3. Select the required time per the recipe. This can be adjusted throughout the cooking process, but a time must be selected to start the heater initially.
4. Add ingredients according to the recipe. You may add more ingredients by lifting the measuring cup from the lid and dropping ingredients through the lid opening. When making soup, fill the contents of the glass jar only to the 48-oz. level marked HOT. Always replace the measuring cup after adding ingredients. See Recipe Tips and Hints for cooking soups (recipe book, page 2).

**CAUTION:** Do not put hands into blender jar with blender plugged in.

**NOTE:** Do not use anything other than the measuring cup to cover or close lid opening. This prevents obstruction to necessary steam vents.

**CAUTION:** When blending hot liquids ensure vents in lid opening are clear and intended pour spouts are closed (lid is secured).

5. To remove blender jar lid, lift edge of cover upwards. Lifting from measuring cup will not remove lid.  
**CAUTION:** Be careful of hot steam when removing lid.
6. To stir ingredients while cooking, use the Stir button.
7. When cooking time has finished, the blender will beep 4 times.
8. To blend soup always start on speed 1, gradually increasing to speed 2 or 3. Use only these recommended speeds when blending hot items. Turn the Blending control dial to stop when the desired consistency is reached.
9. Unplug the blender from the electrical outlet. Never remove the blender jar from the motor base until the blender is off. Do not twist the blender collar from the blender jar when removing jar from motor base.

**CAUTION:** When removing the jar use caution. The area underneath the collar may be extremely hot.

## BLENDING COLD INGREDIENTS

1. Place the motor base of your blender on a flat, sturdy surface. It is important that the surface be clean and dry. Assemble the blender by following

the Assembly instructions (page 4). Once the jar is assembled and is in position on the motor base, plug the blender into an electrical outlet.

2. Press the On/Off button. The blender is now in Standby mode.
3. Add all necessary ingredients to the blender jar and replace the cover. You may add more ingredients by lifting the measuring cup and dropping ingredients through the lid opening. Replace the measuring cup after adding ingredients. Do not put hands into blender jar with blender plugged in.

**NOTE:** Add liquid ingredients first then follow with solid ingredients. This will provide more consistent blending and prevent unnecessary stress on the motor.

4. To remove blender jar lid, lift the edge of lid upwards. Lifting from measuring cup will not remove lid.
5. Turn the Blending control dial to your desired speed or use the Pulse function. Turn the Blending control dial to Stop when the desired consistency is reached.
6. The Stir function can be used as well for gentle blending.  
**NOTE:** To dislodge food, do not use a spatula until you have turned the blender off, use a plastic or wooden spatula to help remove food lodged around the cutting assembly. Replace the lid and measuring cup and continue blending, if necessary. Make sure the spatula is not inside the blender jar before blending.
7. Unplug the blender from the electrical outlet. Never remove the blender jar from the motor base until the blender is off. Do not twist the blender collar from the blender jar when removing jar from motor base.

## CLEANING AND MAINTENANCE

**NOTE:** Jar collar with blade assembly is NOT dishwasher safe. Do not submerge in water or other liquids.

**CAUTION:** Be extremely careful when cleaning around the blades. They are very sharp.

Always unplug your Cuisinart® Blend and Cook Soupmaker from the electrical outlet before cleaning. The blender is made of corrosion-resistant parts that are easy to clean. Before first use and after every use, clean each part thoroughly. Periodically check all parts before reassembly. If any part is damaged or blender jar is chipped or cracked, DO NOT USE BLENDER.

Remove the blender jar from the motor base by lifting straight up and away. Twist off the jar collar with blade assembly by turning counterclockwise. Carefully remove the rubber gasket.

---

**CAUTION: When removing the jar use caution. The area underneath the collar may be extremely hot.**

Place the blender jar, lid, rubber gasket and measuring cup in the upper rack of the dishwasher or wash in warm, soapy water; rinse and dry thoroughly.

To thoroughly clean the heating plate, we recommend that you use the cleaning brush that is included with your blender. Be sure to let the heating plate cool before cleaning with the cleaning brush, as the brush is not heatproof.

**NOTE:** Do not clean the heating plate with any abrasive tools so as not to scrape the easy-clean coating.

**TIP:** To wash jar assembly, add a drop of dishwashing liquid and 8 ounces of warm water. Run on speed 1 for 30 to 60 seconds. Repeat, using clean tap water. Do not use heat controls when cleaning. Empty blender jar and carefully disassemble jar from the collar with blade assembly. Rinse and dry all parts thoroughly or allow to air dry.

**CAUTION: Handle the cutting assembly carefully. It is SHARP and may cause injury. Do not attempt to remove blades from cutting assembly.**

Finally, wipe the motor base clean with a damp cloth to remove any residue, and dry thoroughly. Never submerge the motor base in water or other liquids, or place in a dishwasher. Any other servicing should be performed by an authorized service representative.

## DOs and DON'Ts WHEN USING YOUR BLEND AND COOK SOUPMAKER

### DO:

- Make sure the electrical outlet is rated at the same voltage as that stated on the bottom of the blender motor base.
- Always use the blender on a clean, sturdy and dry surface.
- When blending always add liquid ingredients to the blender jar first, then add remaining ingredients. This will ensure that ingredients are uniformly mixed.
- Cut most foods into cubes of approximately ½ inch (1.3 cm) to 1 inch (2.5 cm) to achieve a more uniform result.
- Use the removable measuring cup to measure up to 3 ounces of liquid ingredients. Replace measuring cup after ingredients have been added.

- Use a plastic or wooden spatula as needed, only when the blender is turned off. Never use metal utensils, as damage may occur to the blender jar, heating plate or cutting assembly.
- Place lid on firmly. Always operate the blender with the lid on.
- Make sure jar collar with blade assembly is tightly attached to blender jar.
- Always remove collar with blade assembly and rubber gasket before cleaning. Make sure unit has cooled.
- For best results when blending, scrape down sides of the blender jar occasionally.
- Pulses should be short bursts. Space the pulses so the blades stop rotating between pulses.
- During the sautéing process, stir frequently to ensure even cooking.

### DON'T:

- Don't store food or liquids in your blender jar.
- Don't place jar collar with blade assembly on motor base without the blender jar attached.
- Don't attempt to mash potatoes, knead heavy dough, or beat egg whites.
- Don't remove blender jar while unit is on. Keep the blender jar cover on the blender jar while blending.
- Don't twist jar collar with blade assembly from blender jar when removing blender jar from motor base. Simply lift blender jar from motor base.
- Don't overprocess foods. Blender will achieve most desired results in seconds, not minutes.
- Don't overload blender. If the motor stalls, turn the blender off immediately, unplug the unit and remove a portion of the food, then continue.
- Don't use any utensil inside the blender jar while the motor is on.
- Don't use any container or accessories not recommended by Cuisinart. Doing so may result in injury.
- Don't put hands inside the blender jar when blender is plugged in.
- Don't run blender when jar is empty.
- Don't leave unattended with the heater on.
- Don't fill jar past the HOT marking (48 oz.) when cooking in the blender.
- Don't touch under the collar assembly during or immediately after heating or cooking foods. It will be very hot!

# WARRANTY

## LIMITED THREE-YEAR

## WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Blend and Cook Soupmaker that was purchased at retail for personal, family, or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Blend and Cook Soupmaker will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

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

If your blender should prove to be defective within the warranty period, we will repair it or, if we think it necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7811 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product. Be sure to include a return address, daytime phone number, description of the product defect, product serial number (stamped on bottom of product base), and any other information pertinent to the product's return. Please pay by check or money order. (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

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

Your Cuisinart® Blend and Cook Soupmaker has been manufactured to strict specifications and has been designed for use with the Cuisinart® Blend and Cook Soupmaker accessories and replacement parts. These warranties expressly exclude any defects or damages caused by

accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart. These warranties do not cover any damage caused by accident, misuse, shipment, or other than ordinary household use. These warranties exclude all incidental or consequential damages. Some states do not allow the exclusion of or limitation of incidental or consequential damages, so the foregoing limitation may not apply to you.

### 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 preferences, 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 either of the above two options does not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished.

Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, at 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.

### BEFORE RETURNING YOUR CUISINART PRODUCT

If you are experiencing problems with your Cuisinart product, we suggest that you call our Consumer Service Center at 1-800-726-0190 before returning the product for servicing. Often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

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.

©2011 Cuisinart  
150 Milford Road  
East Windsor, NJ 08520  
Printed in China

11CE113411

E IB-10066B

Any other trademarks or service marks referred to herein are the trademarks or service marks of their respective owners.

## Dairy-Free Chocolate Mousse

*This rich chocolate mousse is so good, you won't miss a thing!*

1	cup soy milk
12	ounces semi-sweet chocolate
1/3	cup granulated sugar
1/2	tablespoon pure vanilla extract
1	package silken tofu (14 to 16 ounces), drained and cut into 1-inch cubes
1.	Put the soy milk into the blender jar. Cover and Set timer for 12 minutes and temperature on Medium, stirring occasionally.
2.	Once milk comes just to a boil, turn unit off and add the chocolate, sugar and vanilla. Blend on speed 1 until homogeneous.
3.	With unit still running, remove the measuring cup from the blender lid and add the tofu cubes through the lid opening with the unit on speed 1.
4.	Blend until smooth, scraping down sides if necessary, about 1 minute.
5.	Pour mousse into individual custard cups. Tap custard cups on the counter to remove any air bubbles. Wrap with plastic and refrigerate for at least 2 hours before serving.

### Nutritional information per serving:

Calories 222 (42% from fat) • carb. 31g • pro. 4g • fat 11g • sat. fat 6g • chol. 0mg • sod. 151mg • calc. 27mg • fiber 2g

*Bread pudding can be mixed and assembled ahead of time and baked while dinner is being served for a warm dessert. Top with sweetened whipped cream.*

## Pumpkin Bread Pudding

Makes about ten to twelve servings

1	tablespoon unsalted butter
1	pound challah loaf, cut into 2-inch cubes
1	can (12-ounce) evaporated lowfat milk
1 1/4	cups heavy cream
6	large eggs
1/2	tablespoon pure vanilla extract
1	can (15 ounce) pumpkin purée (about 1 1/2 to 1 3/4 cups)
1/2	cup plus 2 tablespoons granulated sugar
1 1/2	teaspoons ground cinnamon
1/8	teaspoon ground allspice
1/8	teaspoon ground ginger
	pinch freshly ground nutmeg

1. Butter a 2-quart soufflé dish or another baking dish equivalent to 2 quarts. Put bread cubes into a large mixing bowl.
2. Put the remaining ingredients into the blender jar in the order listed and cover. Starting on speed 1 and gradually raising to speed 4, let mixture blend until homogeneous, about 45 to 60 seconds.
3. Pour egg mixture over the bread cubes and toss together so that all of the bread cubes are coated with egg mixture. Transfer to prepared dish and let stand for 45 minutes, or cover and refrigerate up to 12 hours (if refrigerated, let come to room temperature for 30 minutes before proceeding).
4. Ten minutes before baking, preheat oven to 325°F. Place the soufflé dish with the bread pudding into a larger baking pan with a rim that is at least 2 inches. Place in the oven and carefully pour warm water into the larger outer pan until the water comes up the sides of the soufflé dish by 1 inch. Cover and bake for about 90 minutes, uncovering for the last 15 minutes. Bread pudding is done when internal temperature reaches 140°F. Remove from oven and allow the bread pudding to rest for about 20 minutes on a rack before serving. Serve with sweetened whipped cream.

### Nutritional information per serving (based on 12 servings):

Calories 315 (44% from fat) • carb. 35g • pro. 10g • fat 15g • sat. fat 8g • chol. 166mg • sod. 265mg • calc. 149mg • fiber 2g

8. Once cool to the touch, wrap each custard individually with plastic and refrigerate at least 2 hours before serving.

**Nutritional information per serving:**

Calories 543 (71% from fat) • carb. 32g • pro. 8g • fat 44g • sat. fat 32g • chol. 370mg • sod. 232mg • calc. 63mg • fiber 1g

## Lemon-Lavender Sorbet

The subtle floral notes of the lavender work nicely with the lemon in this refreshing sorbet.

Makes about 5 cups (ten ½-cup servings)

**2½ cups Lavender Simple Syrup (page 6)**  
**3% cups fresh lemon juice (from about 10 to 12 lemons)**

1. Combine all ingredients and mix well.

2. Turn on a Cuisinart® Ice Cream Maker; pour the mixture into the frozen freezer bowl and let mix until thickened, about 20

to 30 minutes (depending on which model you are using).

3. The sorbet will have a soft, creamy texture. If a firmer

consistency is desired, transfer the sorbet to an airtight

container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

**Nutritional information per serving (based on ½ cup):**

Calories 216 (0% from fat) • carb. 58g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 2mg • calc. 8mg • fiber 0g

## Mascarpone-Honey Panna Cotta

Toasted chopped pistachios are a wonderful topping

for this rich and creamy panna cotta.

Makes six servings

**2 tablespoons water**

**1¼ teaspoons unflavored powdered gelatin**

**2 cups heavy cream, divided**

**½ cup granulated sugar**

**⅓ cup nonfat plain yogurt**

**¾ cup mascarpone**

**1 teaspoon pure vanilla extract**

**3 tablespoons honey**

1. Pour water into a small mixing bowl or liquid measuring cup. Sprinkle gelatin over the water; stir to mix. Let stand until set, about 15 minutes.

2. Put 1 cup of the cream and all of the sugar into the blender jar. Set timer for 2 minutes and temperature on High to

dissolve the sugar. Once the mixture starts to simmer, turn

the unit off and add the gelatin mixture. Stir to combine.

3. Add the remaining cream and all of the other ingredients to

the unit. Blend on speeds 1 to 2 for about 30 seconds, or

4. Divide the blended mixture among six 5-ounce ramekins. Chill overnight.

**Nutritional information per serving:**

Calories 450 (71% from fat) • carb. 29g • pro. 5g • fat 36g • sat. fat 23g • chol. 131mg • sod. 101mg • calc. 85mg • fiber 0g

## Crème Anglaise

You can use as is for a sauce, or freeze it into ice cream.

Makes about 4 cups sauce (5 cups ice cream)

**2 cups whole milk**

**2 cups heavy cream**

**1 cup granulated sugar, divided**

**1 pinch table salt**

**1 whole vanilla bean, halved and seeds scraped (pod saved for another use or discarded)**

**5 large egg yolks**

**1½ teaspoons pure vanilla extract**

1. Put the milk, cream, half of the sugar, salt and scraped vanilla seeds into the blender jar. Cover and blend on speed 1 for about 30 seconds. Set timer for 8 minutes and temperature on High, stirring every few minutes.

2. While mixture is heating, put the yolks, remaining sugar and

extract into a bowl and whisk until light and thickened.

Reserve.

3. Once time expires the mixture should be hot and foamy but

not boiling; if not add some more time, turn to blend on

speed 1. With the unit on, gradually add yolk mixture through

the lid opening in the cover.

4. Once all the yolk mixture has been added and thoroughly

blended, set timer for 20 minutes and temperature on

Medium. While mixture is heating, it is necessary to stir every

few minutes.

5. Sauce is done when it can coat the back of the spoon – the

mixture must NOT boil or the yolks will over cook. You will be

able to tell when it's done – the mixture leaves a thickened

coating on the inside of the jar. Also, the mixture should not

go beyond 185°F.

6. Pour the mixture through a fine mesh strainer. Bring to room

temperature. Cover and chill for at least 2 hours or overnight.

Use as is for a crème anglaise or freeze into ice cream by

following the instructions for your ice cream maker.

**Nutritional information per serving (based on ½ cup ice cream):**

Calories 260 (62% from fat) • carb. 21g • pro. 3g • fat 18g • sat. fat 11g • chol. 165mg • sod. 50mg • calc. 87mg • fiber 0g

**Nutritional information per serving (based on 2 tablespoons sauce):**

Calories 38 (62% from fat) • carb. 3g • pro. 0g • fat 2g • sat. fat 2g • chol. 22mg • sod. 8mg • calc. 13mg • fiber 0g

**Chocolate Banana Crème Brûlée**

*Cuisinart® makes this impressive dessert quick and easy. Both kids and adults will love it.*

Makes six servings

**2 cups heavy cream**

**1 cup whole milk**

**1 teaspoon pure vanilla extract**

**4 ounces milk chocolate, roughly chopped**

**6 large egg yolks**

**8 tablespoons granulated sugar, divided**

**1 banana, cut into ½-inch slices**

1. Preheat oven to 325°F with the rack in the middle position.

2. Put the cream, milk and vanilla into the blender jar. Cover and set timer for 15 minutes and temperature on Medium, stirring every few minutes.

3. Once the cream/milk mixture is hot and foamy, turn heat off if time has not expired) add the chocolate, yolks and 3 tablespoons of the sugar, stirring continuously until fully blended and homogeneous, about 45 seconds.

4. Evenly divide the mixture among 6 shallow ramekins. Skim the foam off of the top with a spoon or by blotting with a paper towel. Place the ramekins in a rimmed baking pan and then add water until it goes up the sides of the ramekins by ¼ inch.

6. Bake for 40 minutes, or until just set. Cool to room temperature and then chill overnight.

7. Before serving, evenly top with the banana slices and liberally sprinkle the reserved sugar over each. Using a kitchen torch, caramelize the sugar by quickly moving the flame back and forth about 1 inch above the ramekin.

**Nutritional information per serving:**

Calories 539 (67% from fat) • carb. 37g • pro. 7g • fat 41g • sat. fat 23g • chol. 329mg • sod. 75mg • calc. 160mg • fiber 1g

**Cinnamon-Maple Applesauce**

*A healthy afternoon treat for you and your family.*

Makes about 2½ cups

**½ cup water**

**4 medium to large apples (about 1½ pounds), peeled, cored and cut into 1-inch pieces**

**1 teaspoon ground cinnamon**

**1 to 2 pinches ground nutmeg**

**1 to 2 pinches ground cloves**

**1 to 2 pinches kosher or sea salt (optional)**

**1 to 2 teaspoons fresh lemon juice**

**1 to 2 tablespoons pure maple syrup (optional)**

**Coconut Custards**

*The coconut gives these custards a delicious rich texture.*

Makes four servings

**1 can (13.5-ounce) unsweetened coconut milk**

**¾ cup heavy cream**

**½ teaspoon pure vanilla extract**

**¼ teaspoon coconut extract**

**½ cup unsweetened shredded coconut**

**2 large eggs**

**4 large egg yolks**

**½ cup granulated sugar**

**¼ teaspoon table salt**

1. Preheat oven to 300°F. Pour 1 inch of warm water into a 9-inch square pan.

2. Put the coconut milk, cream and extracts into the blender jar. Cover and stir to mix. Set timer for 8 minutes and temperature on High.

3. When time expires, add the shredded coconut and set timer for 5 minutes and temperature on Medium, stirring occasionally. Mixture should be foamy and hot but not boiling.

4. Once time expires, let mixture steep in blender jar for 10 minutes.

5. While mixture is steeping, whisk the eggs, yolks, sugar and salt together in a mixing bowl and then transfer to a liquid measuring cup for easy pouring. Once the mixture has finished steeping, blend on speed 1. With the unit running, gradually add the egg mixture through lid opening. Continue on speed 1 for an additional 20 to 30 seconds, or until homogeneous.

6. Pour the mixture through a fine strainer set over a mixing bowl, squeezing out any excess liquid from the shredded coconut (discard coconut). Let sit for about 15 minutes, and then spoon off the top layer of foam from the mixture.

7. Divide mixture evenly among four individual custard cups (5 ounces each). Place individual custards into the prepared pan with water, wrap tightly with aluminum foil and place in oven. Bake for about 35 to 40 minutes until just set (the centers will still move slightly when shaken).

## Romesco Sauce

*This sauce of Spanish origin is delicious served with grilled chicken, vegetables, or even grilled seafood.*

1	1	tablespoon extra virgin olive oil
2	2	shallots, cut into ½-inch pieces
6	6	garlic cloves
½	½	cup almonds, toasted
2	2	cups white bread, crust removed and cut into ½-inch pieces (about 2 standard slices)
1	1	can (28-ounce) whole plum tomatoes, drained
2	2	roasted red peppers
¼	¼	cup sherry vinegar
¼	¼	cup sherry
½	½	cup chicken or vegetable broth
1	1	teaspoon smoked paprika
1	1	teaspoon kosher salt
¼	¼	teaspoon freshly ground black pepper

Makes about 3½ cups

## Salsa Verde

*A tangy sauce for your favorite Mexican dish – try it with tacos, enchiladas or even fajitas.*

1	1	tablespoon extra virgin olive oil
1	1	medium onion, cut into ½-inch pieces
1	1	pound tomatoes, cut into ½-inch pieces
3	3	garlic cloves
2 to 3	2 to 3	jalapeño or serrano peppers, seeded and cut into ½-inch pieces
½	½	cup lightly packed fresh cilantro
		juice from ½ lime
¼	¼	teaspoon sea or kosher salt
2	2	teaspoons honey

Makes about 2 cups

- Put the olive oil into the blender jar. Set timer for 20 minutes and temperature on Medium. Once hot, add the onion, stirring frequently to sauté. Once the onion has softened, add about ⅓ of the tomatoes and the garlic and stir frequently. Once they are softened, repeat with the remaining thirds.
- Once the time expires and the vegetables are soft, add the shallots and garlic, stirring frequently until softened.
- Once time expires and the vegetables are soft, add the almonds. Blend on speeds 1 to 2 for about 10 to 15 seconds, or until chopped. Add the remaining ingredients in the order listed. Set timer for 15 minutes and temperature on Medium. Once unit shuts off, blend starting on speed 1 and gradually raising to speed 4 until fully pureed, about 1 minute.
- Taste and adjust seasoning as desired.

*Nutritional information per serving (2 tablespoons):*  
 Calories 24 (41% from fat) • carb. 3g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 34mg • calc. 5mg • fiber 1g

*Nutritional information per serving (¼ cup):*  
 Calories 90 (45% from fat) • carb. 8g • pro. 3g • fat 5g • sat. fat 0g • chol. 0mg • sod. 352mg • calc. 38mg • fiber 1g

4. Taste and adjust seasoning as desired.

## Green Goddess Dressing

*A delicious veggie dressing that even your kids will love!*

Makes about 1 cup

- |        |   |
|--------|---|
| 1      | garlic clove  |
| 1      | green onion/scallion, cut into 1-inch pieces            |
| 2      | anchovy fillets   |
| 2      | tablespoons fresh tarragon (leaves from about 4 sprigs) |
| 10     | medium to large fresh basil leaves                      |
| ¼      | cup fresh parsley                                       |
| 1      | tablespoon fresh lemon juice                            |
| 1      | avocado, each half cut into 4 pieces                    |
| ¼      | cup plain yogurt or sour cream                          |
| 1      | tablespoon extra virgin olive oil                       |
| 1      | pinch kosher or sea salt                                |
| 4 to 6 | tablespoons water, divided                              |

- Put all of the ingredients, reserving 2 tablespoons of the water, into the blender jar. Blend on speeds 1 to 2 for about 1 minute or until fully blended, stopping to scrape down sides of the jar as necessary.
- Add additional water as needed to reach the desired consistency. Taste and adjust seasoning as desired.

*Nutritional information per serving (2 tablespoons):*

Calories 35 (68% from fat) • carb. 2g • pro. 1g • fat 3g • sat. fat 1g • chol. 1g • sod. 28g • calc. 13 mg. • fiber 1g

## Red Chile Sauce

*A traditional smoky-spicy sauce, this is delicious over most Mexican dishes, especially enchiladas.*

Makes about 3 cups

- |   |  |
|---|--|
| 9 | dried chiles (any mix of Anaheim, New Mexico and/or Ancho) |
| 1 | tablespoon olive oil                                       |
| 2 | small shallots, cut into ½-inch pieces                     |
| 2 | garlic cloves  |
| ½ | teaspoon kosher salt, divided                              |
| 2 | tablespoons dark brown sugar                               |
| 2 | cups chicken broth, low sodium                             |

- Reconstitute chiles: place them in a bowl and pour boiling water over them so they are completely submerged. Cover bowl with foil or an inverted plate. Allow the chiles to sit until they soften, about 30 to 45 minutes. Once soft, carefully remove all seeds and stems and cut into 2-inch pieces; reserve.

## Light Marinara Sauce

*This versatile sauce is so easy to make, and it freezes well too!*

Makes about 4 cups

- |        |  |
|--------|--|
| 1      | tablespoon extra virgin olive oil                |
| 5      | garlic cloves                                    |
| ½      | small onion, cut into ½-inch pieces              |
| ¼      | teaspoon kosher salt, divided                    |
| 1      | can (28-ounce) whole plum tomatoes in purée      |
| ½      | teaspoon freshly ground black pepper             |
| ½      | teaspoon dried oregano                           |
| 1 to 2 | tablespoons granulated sugar                     |
| 6      | large leaves fresh basil, torn into small pieces |

- Put the oil into the blender jar. Cover and set timer for 10 minutes and temperature on Medium. Once oil is hot, add the garlic and onion. Stir a few times to coat with the oil and to break up. Leave to sauté stirring occasionally.
- Once time expires, add the remaining ingredients and set timer for 10 minutes and temperature on High. Once the mixture comes to a boil, Set timer for 30 minutes and temperature on Medium. Remove the measuring cup from the lid while cooking. Be sure to replace to stir occasionally while cooking.
- Once the time has expired, blend on speed 1 for 30 seconds, or until desired consistency. If a chunkier-style sauce is desired, pulse to blend.
- Taste and adjust seasoning as desired.

Note: If a thicker sauce is desired once blended, simmer for additional time with measuring cup removed, until desired consistency is achieved.

*Nutritional information per serving (¼ cup):*

Calories 26 (30% from fat) • carb. 4g • pro. 1g • fat 1g • sat. fat 0g • chol. 0mg • sod. 141mg • calc. 11mg • fiber 1g

# Dressings and Sauces

## Basic Vinaigrette

*This simple vinaigrette is perfect over a salad of mixed greens and fresh vegetables. Substituting 1½ teaspoons of herbs de Provence for the combined basil/thyme/marjoram is an easy way to change it up a bit, and saves on the amount of dried herbs you need to have on hand.*

Makes about 1 cup

¼ cup red wine vinegar  
1 teaspoon Dijon-style mustard  
¼ cup fresh parsley

½ teaspoon dried basil

½ teaspoon dried thyme

¼ teaspoon dried tarragon

¼ teaspoon ground white pepper

½ teaspoon kosher salt

¾ cup extra virgin olive oil

1. Put the vinegar, mustard, parsley, spices and salt into

blender jar. Blend on speed 1 until combined, and parsley is

finely chopped, about 10 seconds (stopping to scrape down

the sides of the jar as necessary).

2. Once the mixture is combined, carefully remove the

measuring cup from the cover of the blender. Blend on speed

1 and slowly add the oil through the lid opening. The process

should take about 2½ minutes.

3. Taste and adjust seasoning as desired.

*Nutritional information per serving (1 tablespoon):*

Calories 91 (99% from fat) • carb. 0g • pro. 0g • fat 11g • sat. fat 2g

• chol. 0mg • sod. 76mg • calc. 3mg • fiber 0g

## Warm Vinaigrette

*This delicious vinaigrette will become*

*a favorite after the first bite.*

Makes about 1 cup

¾ cup extra virgin olive oil, divided

1 garlic clove

1 small shallot, cut into ½-inch pieces

2 tablespoons Dijon-style mustard

¼ teaspoon kosher or sea salt

3 pinch freshly ground black pepper

3 tablespoons champagne vinegar

1. Put one teaspoon of olive oil into the blender jar and set on

Medium for 3 minutes. Once the oil is hot, add the garlic and

shallot. Cover and stir to break, up using quick bursts.

## Walnut-Parsley Pesto

*This recipe is a fresh alternative to traditional pesto, especially in the cooler months, when basil is not as plentiful.*

Makes about 1¼ cups

½ cup walnuts, lightly toasted

1 garlic clove

2 cups loosely packed fresh parsley

(about 1 small bunch)

¼ cup grated Parmesan

¼ teaspoon kosher or sea salt

pinch freshly ground black pepper

½ teaspoon lemon zest

1½ teaspoons fresh lemon juice

½ to ¾ cup extra virgin olive oil, divided

1. Put the walnuts in the blender jar. Run on speeds 1 to 3 for

about 10 to 15 seconds, or until finely chopped.

2. With the unit running on speed 1. Carefully remove the

measuring cup from the cover of the blender. Gradually add

the garlic and parsley through the lid opening. Let run until

roughly chopped, stopping to scrape down the sides of the

jar as necessary.

3. Add the Parmesan, salt, pepper and zest. Pulse 3 to 4 times

to mix. Add the lemon juice and blend on speed 1. Remove

the measuring cup and slowly pour ½ cup of the olive oil,

using a liquid measuring cup, through the lid opening while

the mixer is running. Scrape down as necessary and let run

until desired consistency. Add remaining oil for thinner

consistency.

4. To store, 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 94 (96% from fat) • carb. 1g • pro. 0g • fat 11g • sat. fat 2g

• chol. 0mg • sod. 79mg • calc. 1mg • fiber 0g

## Walnut-Parsley Pesto

## Root Vegetable Soup

*The perfect soup in winter, utilizing seasonal root vegetables.*

Makes about 5 cups

1 tablespoon olive oil

1 garlic clove

1 small shallot, cut into ½-inch pieces

3 cups vegetable broth

½ teaspoon kosher or sea salt

1 to 2 pinches freshly ground black pepper

1 small rutabaga (about 6 ounces),

cut into 1-inch pieces

1 small turnip (about 6 to 8 ounces),

cut into 1-inch pieces

1 small sweet potato or yam

(about 7 to 8 ounces), cut into 1-inch pieces

2 medium carrots, cut into 1-inch pieces

1 medium parsnip, cut into 1-inch pieces

½ teaspoon ground cinnamon

3 to 4 sprigs fresh thyme, leaves removed

and stems discarded

2 to 3 pinches cayenne, or to taste

1. Put the oil into the blender jar. Set timer for 8 minutes and

temperature on Medium. Once the oil is hot, add the garlic

and shallot. Cover and stir, using quick bursts to break up.

Continue to sauté, stirring occasionally.

2. Once time expires, add the broth, salt and pepper. Set on

High for 8 minutes. Once broth comes to a boil, add the

remaining ingredients. Set timer for 30 minutes and

temperature on Medium.

3. Once time expires, blend on speed 1 and gradually raising to

speed 3 for 2 minutes or until completely smooth.

4. Taste and adjust seasoning as desired.

*Nutritional information per serving (1 cup):*

Calories 118 (23% from fat) • carb. 20g • pro. 3g • fat 3g • sat. fat 0g  
• chol. 0mg • sod. 605mg • calc. 68mg • fiber 4g

## Spinach Dal

*A traditional Indian spiced dish based on lentils.*

*Each version is different depending on ingredients and spices used. This one adds spinach at the end for some color and extra nutrients.*

Makes about 5 cups

1 tablespoon ghee\* or butter

1 ½-inch piece fresh ginger, peeled and halved

1 small onion, cut into ½-inch pieces

½ jalapeño, seeded and cut into ½-inch pieces

2 garlic cloves

½ teaspoon ground cumin

1 teaspoon garam masala\*

pinch turmeric

¾ teaspoon kosher or sea salt

3 cups water

1½ cups dried red lentils

1 small dried chile, left whole

4 ounces fresh spinach

1. Put the ghee or butter into the blender jar. Set timer for 30

minutes and temperature on Medium. Once the ghee or

butter begins to melt, add the ginger, onion, jalapeño and

garlic. Cover and stir using about 10 quick bursts to break

up. Once vegetables have softened, add the cumin, garam

masala, turmeric and salt; stir a few times to combine and to

coat the sautéed vegetables. Scrape down the sides of the

jar if needed. Once 15 minutes remain, switch to Low,

allowing flavors to develop. Stir every few minutes.

2. Once time expires, add the water and stir once to combine.

Add the lentils and chile. Set timer for 8 to 10 minutes and

temperature on High. Once mixture comes to a boil, Set timer

for 20 minutes and temperature on Medium.

3. Once time expires, remove the chile with a wooden spoon

and stir in the spinach in two batches.

4. Taste and adjust seasoning as desired.

\*Ghee is an Indian clarified butter found in the specialty food section of supermarkets or health food stores. \*Garam masala is a blend of Indian spices. It can be purchased in Indian markets and most grocery stores.

*Nutritional information per serving (1 cup):*

Calories 250 (13% from fat) • carb. 38g • pro. 17g • fat 4g • sat. fat 1g  
• chol. 6mg • sod. 382mg • calc. 60mg • fiber 10g

## Pasta e Fagiole

*This hearty Italian favorite is a meal in itself.*

Makes 4½ cups (depending on amount of pasta used)

- |   |  |
|---|--|
| 1 | tablespoon olive oil   |
| ½ | small onion, cut into ½-inch pieces                                |
| 3 | garlic cloves  |
| 1 | small carrot, thinly sliced  |
| 1 | small celery stalk, thinly sliced                                  |
| 1 | can (15.5-ounce) cannellini beans, drained but not rinsed, divided |
| 1 | can (14-ounce) diced tomatoes, drained                             |
| 2 | cups vegetable broth   |
| ¼ | teaspoon kosher or sea salt  |
| ⅛ | teaspoon freshly ground black pepper                               |
| ½ | pinch red pepper flakes  |
| ½ | cup dried pasta (macaroni, or other hollowed pasta)                |
| 4 | basil leaves, thinly sliced  |
| 4 | grated Parmesan, to taste (for serving)                            |

## Curried Coconut and Butternut Squash Soup

*An Indian twist on a classic butternut squash soup.*

Makes about 4½ cups

- |   |   |
|---|---|
| 1 | tablespoon butter or ghee*                  |
| 1 | small onion, cut into ½-inch pieces         |
| ½ | jalepeño, seeded and cut into ½-inch pieces |
| 1 | ½-inch piece of ginger, peeled and halved   |
| 1 | garlic clove                                |
| 1 | tablespoon curry powder                     |
| 1 | can (13.5-ounce) coconut milk               |
| ½ | cup chicken broth, low sodium               |
| ¼ | teaspoon kosher salt                        |
| 1 | pound peeled, seeded butternut squash       |

Put the butter or ghee into the blender jar. Set timer for 15

1. Put the butter or ghee into the blender jar. Set timer for 15 minutes and temperature on Medium. Once the butter begins to melt, add the onion. Cover and stir, using quick bursts and sauté until softened. Add the jalepeño, ginger and garlic; stir to break up and coat with the butter. Add the curry powder and stir to combine. Scrape down the sides of the jar if needed. Let sauté for the remaining time, stirring occasionally.

2. Once time expires, add coconut milk, broth and salt. Cover and stir. Set timer for 5 minutes and temperature on High; stirring occasionally, until mixture comes to a boil. Once mixture reaches a boil, add the squash. Cover again and set timer for 30 minutes and temperature on Medium; stirring occasionally during the cooking process.
3. When unit shuts off, blend on speed 1, gradually raising to speed 3, for 2 minutes or until completely smooth.
4. Taste and adjust seasoning as desired.

\*Ghee is an Indian clarified butter found in the specialty food section of supermarkets or health food stores.

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

Calories 210 (63% from fat) • carb. 17g • pro. 2g • fat 17g • sat. fat 15g • chol. 6mg • sod. 198mg • calc. 59mg • fiber 3g

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

Calories 153 (19% from fat) • carb. 24g • pro. 7g • fat 3g • sat. fat 0g • chol. 0mg • sod. 562mg • calc. 47mg • fiber 7g

Note: As the finished soup sits, the pasta will absorb much of the soup liquid. If not served immediately, additional hot broth will need to be added before serving.

6. Stir in basil and taste; adjust seasoning as desired. Serve immediately, sprinkled liberally with Parmesan.
5. Add the pasta before serving. Set timer to 10 minutes and temperature on High. Once the soup comes to a boil, add the pasta. Once it comes back to a boil, switch to Medium for manufacturer's recommended cooking time. Test pasta to determine doneness; add more time if necessary.

Once time expires, check consistency. Should a thicker soup be desired, set timer for 30 minutes and temperature on Medium. Note: We also feel the flavors fully develop with the extra cooking time.

## Green Pea and Spinach Soup

*The bright green color of this soup just screams "springtime!"*

Makes about 5 cups

1	1	tablespoon olive oil
1	1	garlic clove
1	1	small to medium leek, cut into ½-inch pieces
2½	2½	cups chicken broth, low sodium
½	½	teaspoon kosher salt
1	1	pinch freshly ground black pepper
1	1	pound green peas, fresh or frozen (about 3 cups)
1½	1½	teaspoons fresh lemon juice
4	4	ounces fresh spinach (about 4 packed cups)

8 to 10 medium fresh mint leaves

1. Put the oil into the blender jar. Set timer for 6 minutes and temperature on Medium. Once oil is hot, add the garlic and leek. Cover and stir, using about 10 quick bursts to break up. Let sauté for a few minutes, or until softened.
2. Once the time expires, add the broth, salt and pepper. Set timer for 7 to 8 minutes and temperature on High. Once mixture comes to a boil, add the peas, replace cover and set timer for 20 minutes and temperature on Medium.
3. When unit shuts off, add the lemon juice, spinach and mint. Blend on speed 1, gradually raising to speed 3, for 2 minutes or until completely smooth.

4. Taste and adjust seasonings as desired.

## Asparagus Leek Soup

*This is a perfect soup to celebrate the start of spring, although it is delicious any time of year.*

Makes about 4 cups

1	1	tablespoon unsalted butter
1	1	garlic clove
1	1	medium to large leek, white and light green parts only, washed well and cut into ½-inch pieces
1	1	pound asparagus (about 1 small bunch), rough ends trimmed and cut into ½-inch pieces
2	2	tablespoons cognac or dry white wine
1	1	small red potato (about 2 ounces), peeled and cut into ½-inch pieces (hold in water to prevent oxidation)
¾	¾	teaspoon kosher salt
¼	¼	teaspoon freshly ground black pepper
1-½	1-½	cups vegetable broth
½	½	teaspoon fresh lemon juice

*This earthy, nourishing soup is so delicious! Garnish with a dollop of crème fraîche and a sprig of parsley.*

## Creamy Greens Soup

*Nutritional information per serving (1 cup):*  
 Calories 97 (26% from fat) • carb. 11g • pro. 4g • fat 3g • sat. fat 2g • chol. 8mg • sod. 614mg • calc. 51mg • fiber 3g

1. Put the butter into the blender jar; set timer for 15 minutes and temperature on Medium. Once butter begins to melt, add the garlic and leek. Cover and stir about 8 times using quick bursts. Continue to sauté, stirring occasionally. Should any leek cling to the sides of the jar after stirring, scrape down with a heatproof spatula.
2. Once there are 5 minutes of time remaining, add the asparagus and toss with a spatula to coat with the leeks and butter. Add the cognac or wine once there are 3 minutes remaining.
3. Once time expires, add the broth, potato, salt and pepper to the blender jar. Cover and set time to 10 minutes on High.
4. Once time expires or when liquid come to a boil, set timer for 20 minutes and temperature on Medium, stirring occasionally during the cooking process.
5. Once time expires, add the lemon juice and blend starting with speed 1 gradually raising to speed 2, until completely smooth and homogeneous, about 45 seconds to 1 minute.
6. Taste and adjust seasoning as desired.

Makes about 3½ cups

1	1	tablespoon olive oil
2	2	garlic cloves
1	1	small shallot, cut into ½-inch pieces
1	1	small leek, white part only, cut into ½-inch slices
2	2	cups vegetable broth
½	½	teaspoon kosher salt
¼	¼	teaspoon freshly ground black pepper
8	8	ounces kale (or other leafy greens), hard stems discarded and roughly chopped, divided
2 to 3	2 to 3	ounces Italian parsley (about ½ large bunch), stems reserved for other use and roughly chopped, divided
⅓	⅓	cup heavy cream

1. Put the oil into the blender jar. Set timer for 8 minutes and temperature on Medium. Once oil is hot, after about 1 minute, add the garlic and shallot. Cover and stir, using quick bursts to break up the vegetables. Once slightly softened add the leek; stir occasionally, scraping the sides of the blender jar if necessary.
2. Once time expires, add the broth, salt and pepper; stir to

are incorporated with the liquid. After 10 minutes, carefully minutes and temperature on Medium, stirring until the greens half of the kale and parsley. Cover and set timer for 20 High. Once the broth comes to a boil, turn unit off and add mix. Cover and set timer for 8 minutes and temperature on

## Tomato Soup

*This recipe is so easy – just throw the ingredients together in the blender jar and turn it on. It gives you plenty of time to prepare the grilled cheese to accompany your soup.*

Makes about 5 cups

- 1¼ cups vegetable stock
  - ½ small onion, cut into ½-inch pieces
  - 1 small carrot, cut into ½-inch pieces
  - 1 small celery stalk, cut into ½-inch pieces
  - 1 teaspoon dried basil
  - ½ teaspoon dried marjoram
  - 1 tablespoon unbleached, all-purpose flour
  - 1 can (28-ounce) whole plum tomatoes in purée
  - 2 whole sun-dried tomatoes
  - ⅔ teaspoon baking soda
  - ½ teaspoon kosher salt
  - ½ teaspoon freshly ground black pepper
1. Put all of the ingredients into the blender jar. Cover and stir to mix.
  2. Set timer for 9 minutes and temperature on High. Once the mixture comes to a boil, set timer for 30 minutes and temperature on Medium.
  3. When time expires, blend on speed 1, gradually raising to speed 3, for 2 minutes, or until completely smooth.
  4. Taste and adjust seasoning as desired.
- Note: For a chowder with a richer consistency, increase the amount of heavy cream and decrease the milk proportionately.

*Nutritional information per serving (1 cup):*  
 Calories 186 (46% from fat) • carb. 18g • pro. 7g • fat 9g • sat. fat 6g • chol. 42mg • sod. 496mg • calc. 72mg • fiber 2g

## Lightened Broccoli and Potato Soup

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

Makes about 4 cups

- 2 cups vegetable broth
  - 1 garlic clove
  - ½ small onion, cut into ½-inch pieces
  - 2 tablespoons sherry
  - 1 teaspoon sea or kosher salt
  - ½ teaspoon freshly ground black pepper
  - 6 ounces red potatoes, peeled and cut into ½-inch pieces
  - ¾ pound broccoli, cut into ½ to 1-inch pieces
  - ½ teaspoon lemon zest
  - 2 ounces Cheddar, shredded
1. Put the broth, garlic, onion, sherry, salt, pepper, potatoes and broccoli into the blender jar. Cover and set timer for 10 minutes and temperature on High.
  2. Once time expires, or once the mixture comes to a boil, stir to mix for about 15 seconds. Set timer for 30 minutes and temperature on Medium, stirring occasionally during the cooking process.
  3. Once time expires, add zest and Cheddar and blend on speed 1, gradually raising to speed 3 for 3 minutes, or until completely smooth.
  4. Taste and adjust seasoning as desired.

*Nutritional information per serving (1 cup):*

Calories 145 (30% from fat) • carb. 17g • pro. 7g • fat 7g • sat. fat 3g • chol. 15mg • sod. 943mg • calc. 161mg • fiber 3g

- 1 tablespoon unsalted butter
- 1 small onion, cut into ½-inch pieces
- 1 large bell pepper, seeded and cut into ½-inch pieces
- 1½ cups whole milk
- ½ cup heavy cream
- 2 cans (6.5-ounce) chopped clams, juice and clams divided
- ½ pound potatoes, peeled and cut into ½-inch dice
- ½ teaspoon kosher or sea salt
- ¼ teaspoon freshly ground black pepper
- 3 to 4 sprigs fresh thyme, leaves removed and stems discarded
- ⅔ teaspoon cayenne, or to taste
- 2 to 3 ears fresh corn, kernels cut and cobs discarded (about 2 cups kernels)
- 1 celery stalk, thinly sliced
- 2 scallions, white and green parts, thinly sliced

Makes about 7 cups

*Make this chowder in the summertime, when corn is abundant.*

## Corn and Clam Chowder

*Nutritional information per serving (1 cup):*  
 Calories 57 (1% from fat) • carb. 12g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 762mg • calc. 46mg • fiber 2g

4. Taste and adjust seasoning as desired.

3. When time expires, blend on speed 1, gradually raising to speed 3, for 2 minutes, or until completely smooth.
2. Set timer for 9 minutes and temperature on High. Once the mixture comes to a boil, set timer for 30 minutes and temperature on Medium.
1. Put all of the ingredients into the blender jar. Cover and stir to mix.

## Lentil Soup

*A delicious version of a classic.*

Makes about 5 cups

1. Put the butter into the blender jar. Set timer for 8 minutes and temperature on Medium. Once the butter begins to melt, add the onion. Cover the blender jar and stir, using about 10 quick bursts to break up the onion. Sauté until softened, stirring occasionally.
2. Add the broth, carrots, celery, salt, pepper and thyme; stir to mix. Set timer for 15 minutes and temperature on High to bring mixture to a boil. Once soup boils, switch to Medium for 30 minutes, stirring gently on occasion.
3. After 10 minutes, slowly and carefully add the chicken through the lid opening.
4. After another 10 minutes lapses, slowly add egg noodles through the lid opening.
5. Once time expires add the chopped parsley. Taste and adjust seasoning as desired.

*Nutritional information per serving (1 cup):*

Calories 129 (44% from fat) • carb. 6g • pro. 12g • fat 6g • sat. fat 2g • chol. 38mg • sod. 479mg • calc. 21mg • fiber 1g

## Roasted Red Pepper Soup

*This soup is delicious either hot or chilled – your choice!*

Makes about 5 cups

½ tablespoon olive oil

1 garlic clove

2 shallots, cut into ½-inch pieces

1 teaspoon fresh thyme leaves

4 roasted red bell peppers, seeded and cut into 1-inch pieces

1 tablespoon sherry

2½ cups chicken broth, low sodium

½ teaspoon kosher or sea salt

1 to 2 pinches freshly ground black pepper

¼ teaspoon orange zest

1. Put the olive oil to the blender jar. Set timer for 15 minutes and temperature on Medium. Once the oil is hot, add the garlic, shallots and thyme. Cover blender jar and stir, using quick bursts to break up. Continue stirring occasionally as mixture sautes.

2. Put the roasted peppers and all of the remaining ingredients into the blender jar. Set timer for 5 to 8 minutes and temperature on High. Once mixture comes to a boil, set timer for 30 minutes and temperature on Medium.
3. Once time expires, start blending on speed 1 and gradually raising to speed 3 for 1 minute, or until completely smooth.
4. Taste and adjust seasoning as desired.

*Nutritional information per serving (1 cup):*

Calories 59 (25% from fat) • carb. 9g • pro. 2g • fat 2g • sat. fat 0g • chol. 0mg • sod. 516mg • calc. 12mg • fiber 3g

1 tablespoon unsalted butter

1 small onion, cut into ½-inch pieces

1 small carrot, cut into a ½-inch dice

2 garlic cloves

1 bay leaf

½ pound dried brown lentils

3 to 4 cups chicken or vegetable stock or broth (stock makes a more flavorful soup)

¾ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

1. Put the olive oil into the blender jar. Set timer for 8 minutes and temperature on Medium. Once the oil is hot, add the onion. Cover the blender jar and stir, using about 10 quick bursts to break up the onions. Add the carrot and garlic and stir to combine. Continue to sauté, stirring occasionally, until softened.

2. Once unit shuts off, add the remaining ingredients. Set timer for 10 minutes and temperature on High. Once soup comes to a boil, set timer for 30 minutes and temperature on Medium.
3. Once the time has expired, test the lentils. If firm add more time; increase by 15 to 30 minute increments.
4. Remove and discard bay leaf. Taste and adjust seasoning as desired.

*Nutritional information per serving (1 cup):*

Calories 213 (14% from fat) • carb. 32g • pro. 14g • fat 3g • sat. fat 0g • chol. 0mg • sod. 747mg • calc. 53mg • fiber 15g

## Chicken Noodle Soup

*Who doesn't love chicken soup? This easy version can be made any night of the week.*

Makes about 7 cups

1 tablespoon unsalted butter

1 small onion, cut into ½-inch pieces

4 cups chicken broth, low sodium

2 medium carrots, cut into ¼-inch rounds

2 celery stalks, cut into ¼-inch dice

½ teaspoon kosher salt, plus more to taste

¼ teaspoon freshly ground black pepper

2 to 3 sprigs fresh thyme, leaves removed and stems discarded

¾ to 1 pound mixed chicken breasts and thighs, boned and skinned, cut into ½-inch pieces

½ cup medium egg noodles

3 to 4 sprigs fresh parsley, leaves removed and chopped

## Parsnip and Apple Soup

*A soothing soup when it is cold outside, pair it with a toasted panini for a complete lunch or dinner.*

- Makes about 5 cups
- |     |   |
|-----|---|
| 1   | tablespoon unsalted butter                            |
| 1   | small shallot, cut into 1/2-inch pieces               |
| 3   | cups chicken broth, low sodium                        |
| 1/2 | teaspoon kosher salt                                  |
| 1   | pound parsnips, thinly sliced                         |
| 1   | small apple, peeled, cored and cut into 1-inch pieces |
| 1   | small potato, peeled and cut into 1-inch pieces       |
| 1   | teaspoon fresh thyme leaves                           |
- Put the butter into the blender jar; set timer for 5 minutes and temperature on on Medium. Once the butter begins to melt, add the shallot. Cover the blender jar and stir 2 to 3 times to break up and then let sauté for about 5 minutes or until softened.
  - Once the shallot is soft, add remaining ingredients. Set timer for 8 minutes and temperature on High. Once broth comes to a boil, add the remaining ingredients and switch to Medium for 30 minutes, stirring occasionally.
  - When unit shuts off, blend on speed 1, gradually raising to speed 3, for 2 minutes or until completely smooth.
  - Taste and adjust seasoning as desired.

*Nutritional information per serving (1 cup):*  
**Calories 87 (25% from fat) • carb. 14g • pro. 3g • fat 3g • sat. fat 0g • chol. 0mg • sod. 533mg • calc. 28mg • fiber 4g**

## Carrot and Ginger Soup

*The ginger gives this soothing soup a nice kick.*

- Makes about 6 cups
- |       |  |
|-------|--|
| 1     | tablespoon unsalted butter or olive oil                |
| 1     | garlic clove   |
| 1     | small onion (about 3 ounces), cut into 1/2-inch pieces |
| 1/2   | ounce ginger, cut into 1/2-inch pieces                 |
| 1 1/2 | pounds carrots, cut into 1/2-inch pieces               |
| 1/4   | teaspoon ground cinnamon                               |
| 1/8   | teaspoon ground allspice                               |
| 1     | pinch freshly ground nutmeg                            |
| 1     | thyme sprig, leaves removed and stem discarded         |
| 1/2   | teaspoon kosher salt                                   |
| 3     | cups chicken broth, low sodium                         |
- Put the butter in the blender jar; set timer for 10 minutes and temperature on Medium. Once butter begins to melt add the garlic, onion and ginger. Cover blender jar and stir about 5 to 8 quick bursts to break up. Continue to stir occasionally while sautéing.
  - Add the carrots, spices, thyme, salt and broth. Cover and stir a few times to combine ingredients. Set timer for 20 minutes and temperature on High. Once mixture comes to a boil, set timer for 30 minutes and temperature on Medium. Stir once or twice while soup is simmering.
  - Once time expires, test the carrots. If they are not fully soft, add additional time on Medium. When carrots are fully cooked through, turn unit off. Starting with speed 1 and gradually raising to speed 3, blend soup until completely smooth, about 2 minutes.
  - Taste and adjust seasoning as desired.

## Chilled Borscht

*The beautiful ruby color of this soup makes a lovely presentation for entertaining. Garnish with a dollop of crème fraîche and chopped chives.*

- Makes about 6 cups
- |       |  |
|-------|--|
| 1     | tablespoon olive oil   |
| 1     | small shallot, cut into 1/2-inch pieces                          |
| 2     | medium carrots, thinly sliced                                    |
| 2 1/2 | cups chicken broth, low sodium                                   |
| 1 1/2 | pounds beets, scrubbed well and peeled, cut into 1/2-inch pieces |
| 1/2   | teaspoon kosher salt   |
| 1     | pinch freshly ground black pepper                                |
| 1     | teaspoon fresh lemon juice                                       |
- Put the olive oil into the blender jar; set timer for 6 minutes and temperature on Medium. Once hot add the shallot. Cover blender jar stir 1 to 2 times, and let sauté for about 30 seconds to soften. Add the carrots, stir a few times and let sauté for about 3 to 4 minutes.

## Roasted Vegetable Spread

The rich and sweet flavors of the roasted vegetables, along with the tanginess of the capers and vinegar, make this recipe a match for many items. We love it on toasted bread or crackers, or even as a sauce over couscous or pasta.

Makes about 3½ cups

- 2 tablespoons extra virgin olive oil, divided
- ½ medium red onion, cut into ½-inch pieces
- 6 garlic cloves, smashed
- 1 tablespoon water
- ½ medium eggplant, cut into ½-inch pieces
- 1 tablespoon balsamic vinegar
- 2 roasted red peppers (jarred or fresh), drained and cut into ½-inch pieces
- ¼ teaspoon sea salt
- ¼ teaspoon freshly ground black pepper
- 8 large fresh basil leaves
- ½ tablespoon capers, drained

1. Put 1 tablespoon of the oil in the blender jar. Set timer for 30 minutes and temperature on High. When the oil is heated, add the onion and garlic. Cover the blender jar and stir 2 to 3 times to break up. Sauté for 10 minutes, stirring on occasion.
2. When 20 minutes remain, add the water and eggplant and stir 2 to 3 times to mix. Continue sautéing and stirring on occasion until the eggplant is soft and completely incorporated with the onion and garlic, scraping down the sides if needed.
3. When machine turns off, add the remaining ingredients and blend on speeds 1 to 2 until desired consistency is reached – this spread is delicious slightly chunky or smooth depending on personal preference.
4. Taste and adjust seasoning as desired.
5. Can be served warm, room temperature or cold.

### Nutritional information per serving (2 tablespoons):

Calories 20 (59% from fat) • carb. 2g • pro. 0g • fat 1g • sat. fat 0g • chol. 0mg • sod. 51mg • calc. 5mg • fiber 1g

## Zucchini Custards

Light and fluffy and chock full of fresh zucchini, these little custards are perfect start to a meal, or even as part of a light lunch.

Makes six servings

- ½ tablespoon unsalted butter
- 1 small onion, cut into ½-inch pieces
- 2 small zucchini, shredded and drained in a colander or paper towel to remove any excess moisture
- 2 to 3 ounces feta, crumbled
- 1⅓ cups heavy cream
- 4 large eggs
- ¼ teaspoon sea salt, plus more to taste
- pinch freshly ground black pepper

1. Preheat oven to 400°F.
2. Put the butter into the blender jar. Set timer for 5 minutes and temperature on Medium. Once butter has melted add the onion. Cover the blender jar and stir, using quick bursts to break up. Let sauté, stirring occasionally. When time expires, allow mixture to cool for about 5 minutes.
3. While cooling, divide the shredded zucchini among 6 ramekins. Top with the feta, again, evenly divided between each one.
4. Once the onion has cooled, add the cream, eggs, salt and pepper. Blend on speed 2 for 20 seconds. Pour evenly over zucchini and feta in ramekins. Put ramekins on a rimmed baking sheet; bake in preheated oven for about 35 minutes, or until a knife when inserted into custard comes out clean.

### Nutritional information per serving:

Calories 282 (83% from fat) • carb. 5g • pro. 8g • fat 26g • sat. fat 16g • chol. 226mg • sod. 292mg • calc. 119mg • fiber 1g

- Makes about 2½ cups
- ¼ cup water  
1 pound (about 3 to 4 small to medium) peaches, cut into ½-inch dice  
3 tablespoons honey  
¼ pinch sea salt  
¼ teaspoon ground cinnamon  
½ cup walnut pieces
- Put ingredients into the blender jar in order listed. Cover, with the measuring cup removed.
  - Set timer for 20 minutes and temperature on Medium. Once heated, stir every few minutes to mix.

## Warm Peach Compote

*This is delicious served warm over oatmeal or rice pudding, but also excellent chilled and spread on top of warm toast or scones.*

*Nutritional information per serving (2 tablespoons):*  
 • chol. 0mg • sod. 7mg • calc. 5mg • fiber 1g  
 • chol. 0mg • carb. .9g • pro. 0g • fat 0g • sat. fat 0g  
 Calories 34 (3% from fat)

- Makes about 2½ cups
- 4 cups (2 pints) fresh blueberries  
¼ cup pure maple syrup  
¼ pinch sea salt  
½ tablespoon fresh lemon juice  
½ tablespoon cornstarch
- Put all of the ingredients into the blender jar. Cover, with the measuring cup removed.
  - Set timer for 20 minutes and temperature on Medium. Once heating begins, stir occasionally during the cooking time.
  - Once time expires, blend on speed 1, increasing to speed 2 for 10 seconds. If a puree is preferred, blend up to speed 3 for 30 seconds.
  - Serve immediately, or transfer to an airtight container and store in the refrigerator for up to one week. Can be served warm or at room temperature.

## Blueberry Sauce

*This sauce is so versatile. While we find it to be a perfect topping to our Whole Wheat Pancakes (previous recipe), it is also delicious on top of a bowl of vanilla ice cream.*

*Nutritional information per pancake:*  
 • chol. 13mg • sod. 116mg • calc. 52mg • fiber 1g  
 • chol. 13mg • carb. 9g • pro. 2g • fat 9g • sat. fat 2g  
 Calories 62 (33% from fat)

4. Prepare pancakes using a ¼-cup measuring cup to scoop pancakes onto preheated greased pan to cook.
- Scrape down blender jar and then add remaining dry ingredients and then pulse to combine. Be careful not to over-mix or the pancakes will be tough.

- Makes ten to twelve servings
- 1 tablespoon extra virgin olive oil  
1 shallot, cut into ½-inch pieces  
1 garlic clove, mashed  
3 to 4 tablespoons water  
8 ounces mixed greens (collards, beet, kale, escarole, chicory, etc.), discard rough stems, cut or tear into large pieces  
12 large eggs  
¾ cup whole or reduced-fat milk  
½ teaspoon kosher or sea salt  
1 to 2 pinches freshly ground black pepper  
8 medium to large fresh basil leaves  
3 to 4 ounces Parmesan, finely grated
- Preheat oven to 375°F. Lightly coat a 10-inch oven-proof, nonstick skillet (the Cuisinart® GreenGourmet® Skillet is the perfect pan for this recipe) with nonstick cooking spray.
  - Put the oil in the blender jar. Set timer for 5 minutes and temperature on Low. Once oil is hot add the shallot and garlic, stir 2 to 3 times to break up. Let sauté, stirring often, until the vegetables are soft, and with the unit still on high.
  - Once the vegetables are soft, and with the unit still on high, add the water through the lid opening. Bring the water to a boil and then add the greens. Allow greens to wilt with unit still on high.
  - The greens will be bright. Add the eggs, milk, salt, pepper and basil. Blend on speeds 2 to 3 for 30 seconds to combine.
  - Set the prepared skillet over medium heat. Pour mixture into the hot pan and top with Parmesan. Let cook until just set, adjusting heat as necessary to prevent the bottom from getting too dark.
  - Transfer to the preheated oven and cook until frittata is puffed and browned on top, about 15 minutes.
  - After baking, let frittata sit for 5 minutes before slicing and serving.
- Nutritional information per serving (based on 12 servings):*  
 • chol. 219mg • sod. 280mg • calc. 156mg • fiber 1g  
 • chol. 129 (60% from fat) • carb. 3g • pro. 10g • fat 9g • sat. fat 3g  
 Calories 129
- Frittata with Greens and Parmesan**
- Frittatas are a great alternative to traditional omelets. Try this one – you will not be disappointed.*
3. For a smoother compote, blend on speed 1 until desired consistency.
4. Serve warm or chilled.

## Apple Filling for Crêpes

Use this as a filling for crêpes (recipe below) or on top of waffles or pancakes.

Makes about 2 cups

- 3 tablespoons unsalted butter, cut into tablespoons
- 3 Granny Smith apples, peeled, cored, and cut into ½-inch dice
- ⅓ cup granulated sugar
- ¾ teaspoon ground cinnamon
- pinch table salt

1. Put the butter in the blender jar. Set timer for 15 minutes and temperature on Medium. Once butter has melted add ½ cup of the apples and ½ of the sugar. Cover and stir, using quick bursts to mix and break down the apples.
2. Continue with remaining apples ½ cup at a time, waiting and allowing some liquid to accumulate from the cooking apples before adding the next batch. Stir between each addition 3 to 5 times.
3. Once all apples are added (in about 10 minutes) stir using long pulses to achieve an even consistency.
4. Once all ingredients are added and time expires, set timer for 30 minutes and temperature on Medium. Stir occasionally while the mixture is cooking.
5. Serve warm or at room temperature.

## Crêpe Batter

Extremely versatile, this recipe should be added to everyone's collection. The crêpes can be filled with sweet items (cinnamon sugar and fruit; whipped cream and chocolate) or savory (eggs and ham; vegetables and hollandaise).

Makes about 20 eight-inch crêpes

- ¼ cup unsalted butter, cut into tablespoons
- 1 cup reduced-fat milk, room temperature
- ¾ cup unbleached, all-purpose flour
- ½ teaspoon salt
- 1 tablespoon granulated sugar
- 3 large eggs, room temperature
- 1 teaspoon pure vanilla extract
- 1 teaspoon unsalted butter, room temperature

**Nutritional information per serving (2 tablespoons):**  
 Calories 37 (39% from fat) • carb. 6g • pro. 0g • fat 2g • sat. fat 1g • chol. 5mg • sod. 7mg • calc. 2mg • fiber 0g

## Whole Wheat Buttermilk Pancakes

While the whole wheat flour is a healthier version, all-purpose can be used as a substitute.

Makes about 24 pancakes

- 1¼ cups whole wheat flour
- 2 tablespoons granulated sugar
- 2 teaspoons baking powder
- ¼ teaspoon baking soda
- ½ teaspoon table salt
- ½ teaspoon orange zest
- 2 tablespoons unsalted butter
- 1 large egg
- 1½ cups buttermilk
- ½ cup plain yogurt
- 1 tablespoon extra virgin olive oil
- 1 teaspoon pure vanilla extract

**Nutritional information per crêpe:**  
 Calories 56 (52% from fat) • carb. 5g • pro. 2g • fat 3g • sat. fat 2g • chol. 39mg • sod. 77mg • calc. 22mg • fiber 0g

1. Put butter in the blender jar. Set timer for 4 minutes and temperature on Medium. Once butter has melted add the milk and then turn the unit off. Add the flour, salt and sugar to the blender jar and then blend on speed 1. Scrape the sides of the blender jar and blend to incorporate any ingredients that may be clinging to the jar.
2. With the unit running on speed 1, add eggs one a time and then the vanilla. Raise to speed 3 to fully blend the mixture so it has no lumps.
3. If time allows, let the batter rest in the refrigerator for at least ½ hour. Before using batter, whisk to re-blend, straining if necessary to remove any lumps.
4. Melt the teaspoon of butter in an 8-inch skillet set over medium heat. Once pan is hot, add a scant ¼ cup of batter to the pan, moving the batter around quickly to make a thin coating on the pan. Cook the crêpe for 2 to 3 minutes, until the edges just start to brown, and then carefully flip and finish the other side for an additional minute. Continue cooking crêpes until the batter is gone.
5. Serve with apple filling (previous recipe).

1. Put the flour, sugar, baking powder, baking soda, salt and zest together in a small mixing bowl. Whisk to combine; reserve.
2. Put the butter in the blender jar. Set timer for 1 minute and temperature on Low and let butter melt (this takes about 10 seconds). Turn unit off.
3. Put all liquid ingredients together in a large liquid measuring cup. Run blender on speed 1 and slowly add the liquid ingredients through the pour spout on top of the lid. Once the pulse once, and then run on speed 1 for about 10 seconds.

1. Put the milk into the blender jar. Cover and set timer for 8 minutes and temperature on High, stirring every few minutes.
2. Once milk is hot and foamy on the top, but not boiling, add the cocoa powder and chocolate and set timer for 15 minutes and temperature on Medium. Stir in the beginning and every

*Nutritional information per serving:*  
 Calories 143 (0% from fat) • carb. 13g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 5mg • calc. 12mg • fiber 0g

### Hot Chocolate

*Hot chocolate is so simple in your Soupmaker.*

*Nutritional information per serving:*  
 Calories 285 (64% from fat) • carb. 20g • pro. 6g • fat 21g • sat. fat 13g • chol. 67mg • sod. 76mg • calc. 199mg • fiber 0g

1. Put half & half and vanilla into the blender jar. Set timer for 20 minutes and temperature on High until milk is hot and foamy. Stir mixture every few minutes.
2. Once liquid is hot turn the unit off. Add tea, spices, ginger and zest. Stir mixture with a wooden spoon through the lid opening as the stir function will break up the tea bags.
3. Set timer for 10 to 15 minutes and temperature on Low to steep the ingredients.
4. Once the tea has steeped, pour through a strainer and fully squeeze out tea from tea bags, reserving the tea and discarding the bags.
5. Stir in tea and honey and serve.

3. Once unit turns off, strain and serve with a slice of orange peel.
2. Set timer for 30 minutes and temperature on Low, allowing spices to steep in the wine.
1. Put all ingredients into the blender jar, stir together with a wooden spoon, as the Stir function will break up the cinnamon sticks. Cover and set timer for 5 minutes and temperature on Medium. Mixture should be warmed through, but not boiling.

*Makes about seven 4-ounce servings*

1	bottle of red wine
3	cinnamon sticks
8	pinch ground nutmeg
8	whole cloves
1	orange, zested
1/2	cup packed light brown sugar
7	slices orange peel, for serving

*Just the smell of the spices steeping evokes the feeling of the holidays. A variation to this traditional recipe is to chill it and use it as the foundation for a spicy sangria.*

### Mulled Wine

*Nutritional information per serving:*  
 Calories 301 (5% from fat) • carb. 28g • pro. 7g • fat 17g • sat. fat 11g • chol. 28mg • sod. 97mg • calc. 215mg • fiber 0g

1. Put the milk into the blender jar. Cover and set timer for 8 minutes and temperature on High, stirring every few minutes.
  2. Once milk is hot and foamy on the top, but not boiling, add the white chocolate, set to Low for 15 minutes and stir constantly until the chocolate has fully melted. Add the orange extract and stir every few minutes during cooking time to blend.
  3. Serve immediately.
- Makes about six 6-ounce servings*

*cupped (may use white chocolate chips)*  
 8 ounces white chocolate,  
 3 1/2 cups whole milk

*Makes six 6-ounce servings*

4 1/2	cups half & half
1/2	tablespoon pure vanilla extract
12	bags black tea
1/2	teaspoon freshly ground black pepper
1/2	teaspoon ground cloves
1	teaspoon ground cinnamon
6	star anise pods
2	1x1-inch piece of peeled fresh ginger
1/4	teaspoon orange zest
4	tablespoons honey

*While this tea is best prepared with half & half, reduced fat or soy milk may be substituted.*

### Chai

*Nutritional information per serving:*  
 Calories 229 (46% from fat) • carb. 27g • pro. 4g • fat 12g • sat. fat 7g • chol. 178mg • sod. 69mg • calc. 137mg • fiber 1g

*Nutritional information per serving:*  
 Calories 267 (49% from fat) • carb. 31g • pro. 6g • fat 16g • sat. fat 9g • chol. 14mg • sod. 61mg • calc. 174mg • fiber 3g

3. Serve immediately once time expires.
2. Add the syrup and ice cream. Run on speed 1, gradually raising to speed 4 for about 1 1/2 minutes, or until homogenous.
3. Serve immediately.

2. Add the syrup and ice cream. Run on speed 1, gradually raising to speed 4 for about 1 1/2 minutes, or until homogenous.
3. Serve immediately.

### Orange White Hot Chocolate

*Orange and white chocolate together make a delicious combination.*

## Protein to Go Smoothie

*The perfect companion to your morning workout.*

Makes two 5-ounce servings

- 1½ cups soy, almond or hemp milk (cow's milk may also be used)
- ½ cup plain or vanilla yogurt
- 1 banana, quartered
- 1 frozen banana, cut into ½-inch pieces
- 1½ cups mixed frozen berries
- 2 tablespoons protein powder
- 2 tablespoons honey (optional)
- 1. Put ingredients into the blender jar in order listed.
- 2. Blend on speed 4 until smooth, about 45 to 60 seconds.
- 3. Serve immediately.

- 3. Serve immediately.
- 2. Blend on speed 4 until smooth, about 45 to 60 seconds.
- 1. Put ingredients into the blender jar in order listed.

*Nutritional information per serving:*

Calories 129 (14% from fat) • carb. 23g • pro. 7g • fat 2g • sat. fat 1g • chol. 3mg • sod. 82mg • calc. 66mg • fiber 1g

## Classic Frozen Margarita

*Just as the name implies, a true classic cocktail.*

Makes about seven 8-ounce servings

Makes about 2 to 2½ cups

- 2 cups water
- 2 cups granulated sugar
- 1. Put the water and sugar into the blender jar. Set timer for 10 minutes and temperature on Medium. Stir once or twice to combine.
- 2. Once the sugar has dissolved and the liquid is clear, turn unit off. Cool before using.
- 3. Ginger Syrup - After Step 2, add ½ cup of roughly chopped ginger (approximately two 2-inch peeled pieces). Set timer for 30 minutes and temperature on Low to infuse. Strain and chill before using.
- 4 cups triple Sec
- 1 cup fresh lime juice
- 1½ cups tequila
- 1 cup Triple Sec
- ¼ cup simple syrup, chilled (page 6)
- 4 cups standard ice cubes
- 1. Put ingredients in the blender jar in order listed.
- 2. Pulse about 15 times, until the ice is evenly crystallized.
- 3. Serve immediately. Note that if the margarita sits, it will need to be stirred before serving.

*Nutritional information per serving:*

Calories 140 (0% from fat) • carb. 34g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 0mg • calc. 8mg • fiber 0g

## Frozen Mudslide

*A delicious version of an adult milkshake.*

Makes about seven 8-ounce servings

- ½ cup reduced-fat milk
- 4 teaspoons instant espresso
- ¼ cup chocolate syrup
- 4 cups premium ice cream (we recommend 1½ cups chocolate and 2½ cups vanilla)
- 1. Put the milk and espresso into the blender jar. Blend on speed 1 until well mixed, about 5 to 10 seconds.

*Nutritional information per serving:*

Calories 367 (51% from fat) • carb. 24g • pro. 6g • fat 21g • sat. fat 13g • chol. 137mg • sod. 80mg • calc. 171mg • fiber 0g

## Ginger Jasmine Mar-“tea”-ni

*The jasmine notes balance the fruit well in this exotic cocktail.*

Makes two 5-ounce servings

- 2 ounces chilled jasmine tea
- 4 ounces vodka
- 2 ounces ginger simple syrup, chilled (recipe follows)
- ½ ounce peach schnapps
- ½ ounce fresh squeezed orange juice (juice from about ½ small orange)
- ice
- 1. Put all ingredients, except for the ice, into the blender jar.
- 2. Blend on speed 2 to completely combine.
- 3. Fill a cocktail shaker with ice. Place cocktail ingredients into the shaker. Shake well and pour evenly between 2 martini glasses. Serve immediately.

*Nutritional information per serving:*

Calories 299 (0% from fat) • carb. 29g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 1mg • calc. 2mg • fiber 0g

## Simple Syrup (with variations)

*Keep this on hand to sweeten drinks*

*from cocktails to iced tea.*

## Mocha Shake

*This thick and rich shake will take care of your*

*chocolate craving immediately.*

Makes about eight 4-ounce servings

- ½ cup reduced-fat milk
- 4 teaspoons instant espresso
- ¼ cup chocolate syrup
- 4 cups premium ice cream (we recommend 1½ cups chocolate and 2½ cups vanilla)
- 1. Put the milk and espresso into the blender jar. Blend on speed 1 until well mixed, about 5 to 10 seconds.

Basil Lemonade

*The slight hint of basil in this homemade lemonade is a refreshing change to a classic.*

- Makes about six 6-ounce servings
- 6 ounces fresh lemon juice
  - 8 ounces simple syrup (page 6)
  - 6 large basil leaves
  - 12 ounces seltzer
1. Put ingredients into the blender jar in order listed.
  2. Blend, starting on speed 1 and gradually raising to speed 4, for 1 minute.
  3. Serve over ice.
- Note: The lemonade can be strained to remove the chopped basil, or can be served as is.

Nutritional information per serving:

Calories 154 (0% from fat) • carb. 40g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 1mg • calc. 4mg • fiber 0g

Super Green Smoothie

*An easy and delicious way to incorporate more vegetables into your diet.*

Makes about six 8-ounce servings

- 1½ cups apple juice
  - 1 cup pineapple juice
  - 1 cup 1-inch cubed fresh mango (about 1 small fruit)
  - 1½ cups frozen mango pieces
  - 2 bananas, cut into 1-inch pieces
  - 3 kiwis, peeled and cut into 1-inch pieces
  - 1 cup loosely packed parsley, stems trimmed
  - 2 generous handfuls fresh baby spinach
1. Put all the ingredients, except for the spinach, in the blender jar in order listed.
  2. Blend starting on speed 1 and gradually raising to speed 4, until combined, about 1 minute. Reduce to speed 1 and add the spinach through the lid opening. Raise once again to speed 4 and blend until bright green and completely smooth, about another 60 to 75 seconds.
  3. Serve immediately.

Nutritional information per serving:

Calories 169 (5% from fat) • carb. 40g • pro. 3g • fat 1g • sat. fat 0g • chol. 0mg • sod. 102mg • calc. 82mg • fiber 5g

Berry Cherry Smoothie

*This kid-friendly smoothie is a vitamin-packed way to start the day.*

- Makes about four 8-ounce servings
- ½ cup coconut water
  - ½ cup plain yogurt
  - 2 bananas, cut into 1-inch pieces
  - 1 cup fresh strawberries, hulled and quartered
  - 1 cup frozen blueberries
  - 1 cup frozen cherries
  - 1 to 2 tablespoons honey (optional)
1. Put ingredients into the blender jar in order listed.
  2. Blend on speed 4 until smooth, about 1 minute.
  3. Serve immediately.

Nutritional information per serving:

Calories 124 (10% from fat) • carb. 28g • pro. 3g • fat 1g • sat. fat 1g • chol. 4mg • sod. 51mg • calc. 71mg • fiber 3g

Fresh Fruit Smoothie

*Layers of fresh fruit blend in just seconds to make this all-fruit smoothie.*

Makes about five 8-ounce servings

- ½ cup orange juice
  - 1 cup 1-inch cubed cantaloupe
  - 1 medium banana, cut into 1-inch slices
  - 1 cup 1-inch cubed mango (about 1 small fruit)
  - ¾ cup 1-inch cubed pineapple
  - 1 cup raspberries or mixed berries (fresh or frozen)
  - ¾ cup 1-inch cubed pineapple (fresh or canned, drained)
  - 1 cup navel orange segments
  - 1 cup hulled and halved strawberries
  - 1 cup ice cubes (about 6 standard)
1. Put ingredients into the blender jar in order listed.
  2. Blend on speed 4 until smooth, about 60 to 75 seconds.
  3. Serve immediately.
- Note: Be sure the fruit is really ripe for the sweetest smoothie.

Nutritional information per serving:

Calories 113 (4% from fat) • carb. 28g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 11mg • calc. 41mg • fiber 5g

# RECIPES

## Drinks

5	Basil Lemonade
5	Super Green Smoothie
5	Berry Cherry Smoothie
5	Fresh Fruit Smoothie
5	Protein to Go Smoothie
6	Classic Frozen Margarita
6	Frozen Mudslide
6	Orange White Hot Chocolate
7	Hot Chocolate
7	Chai
6	Mocha Shake
6	Simple Syrup (with variations)
6	Ginger Jasmine Mar-“tea”-ni
6	Mulled Wine

## Breakfast and Brunch

8	Apple Filling for Crêpes
8	Crêpe Batter
8	Whole Wheat Buttermilk Pancakes
9	Blueberry Sauce
9	Warm Peach Compote
9	Frittata with Greens and Parmesan

## Starters

10	Roasted Vegetable Spread
10	Zucchini Custards

## Soups

11	Parship and Apple Soup
11	Chilled Borscht
11	Carrot and Ginger Soup
11	Lentil Soup
12	Chicken Noodle Soup
12	Roasted Red Pepper Soup
12	Tomato Soup
13	Corn and Clam Chowder
13	Root Vegetable Soup
13	Spinach Dal
13	Lightened Broccoli and Potato Soup
14	Green Pea and Spinach Soup
14	Asparagus Leek Soup
14	Creamy Greens Soup
14	Curried Coconut and Butternut Squash Soup
15	Pasta e Fagioli
15	Root Vegetable Soup
16	Spinach Dal

## Dressings and Sauces

17	Basic Vinaigrette
17	Warm Vinaigrette
17	Walnut-Parsley Pesto
18	Green Goddess Dressing
18	Red Chile Sauce
18	Light Marinara Sauce
19	Romesco Sauce
19	Salsa Verde

## Desserts

20	Chocolate Banana Crème Brûlée
20	Cinnamon-Maple Applesauce
20	Coconut Custards
21	Lemon-Lavender Sorbet
21	Mascarpone-Honey Pana Cotta
21	Crème Anglaise
22	Pumpkin Bread Pudding
22	Dairy-Free Chocolate Mousse

# QUICK REFERENCE GUIDE – BLENDER

To activate blender	Press On/Off - The blender is in Standby mode	Turn dial to Speed 1.
To begin blending		Turn dial to desired Speed
To pulse	In Standby mode turn dial to Pulse, then immediately release. Repeat as needed	
To crush ice	In Standby mode pulse, then blend on Speed 2 or until desired consistency is reached	Turn dial to Stop position and then press On/Off button
To stop blending (and deactivate blender)		Turn dial to Stop position

## SPEED SELECTION GUIDE

Refer to this guide to choose the best blender speed for your desired result.

Ingredient/Recipe	Speed	Result
Reconstituting frozen juice concentrate	1 to 2	Smooth and full-bodied
Mayonnaise	1	Thick and creamy
Salad dressings	1	Completely blended and emulsified
Nuts (shelled, ½ cup or less at a time)	2	Coarse to fine (20 to 30 sec)
Heavy or whipping cream	1	Thick, creamy topping (1 min.)
Bread, cookies or crackers (add ½-inch pieces, 1 cup or less at a time)	2	Coarse to fine as desired (10 to 20 sec)
Grating/chopping citrus zest (add 1 to 2 teaspoons sugar or salt from recipe)	1 to 2	Uniformly fine
Smoothies, shakes, health drinks	1 to 4	Smooth, creamy and thick
Baby food/fruit and vegetable puree	1 to 2	Smooth and creamy
Frozen cocktails	1 to 4	Thick and slushy
Hard cheeses	Pulse first, then blend on 3 to 4	Coarse to fine
Spices	Pulse first, then blend on 2 to 3	Coarse to fine
Ice	Pulse then blend on 2	Coarse crush to snowy

## TEMPERATURE GUIDE

High temperature	High	Bringing liquids to boil
Sauté		Main Sauté temperature
	Medium	Perfect Simmer temperature
Keep Warm Temperature		Steeping

- **Grinding Hard Cheese** - Cut cheese into ½ inch pieces; remove all outer hard rind. Put cheese into blender jar. Pulse 3 to 4 times to break up cheese. Blend on Speed 3 to 4 until desired grind is reached. For best results, grind no more than 3 ounces of cheese at a time.

- **Grinding Spices** - For best results, blender jar and cutting assembly must be clean and dry. Put ¼ to ½ cup of spices/seeds/peppercorns into blender jar. Pulse 3 to 4 times to break up and then blend on Speed 2 to 3 for about 20 to 40 seconds.

- **Whipping Cream** - If possible, chill blender jar and cutting assembly in refrigerator for 15 minutes. Put 1 cup heavy or whipping cream into blender jar. Cover. Blend on Speed 1 for about 1 minute. (Do not overblend – bits of butter will begin to form.) If desired, add 1 tablespoon sugar and 1 to 2 teaspoons of vanilla or other flavoring. Consistency will be that of a thickened but not fluffy whipped cream, and is most appropriate for topping desserts or coffee drinks.
- Keep your blender out on the counter within easy reach, and you will be surprised how often you will use it.

- Keep ice cubes made of juices, yogurt, milk or fruit purees on hand to substitute for plain ice when making smoothies and frosty beverages to prevent diluting the drink.

- For quick cleaning, add 1 cup of warm water and a drop of liquid dish soap to the blender jar. Cover and Blend on Speed 1 for 30 seconds or more as needed. Discard the soapy water and rinse blender thoroughly before the next use.

# RECIPE TIPS

It is easy to prepare your favorite soup and sauce recipes in the Blend and Cook Soupmaker by following these simple tips.

## For soup/sauce making:

- If recipe calls to sauté first, set the unit to Medium. Approximately 5 to 10 minutes is a good start to sweat or sauté ingredients.
- Add the oil or butter and wait for it to heat up or melt, about 10 seconds.

- Add base ingredients (prepped and cut into ½-inch pieces) to sauté; cover and stir to further chop and incorporate ingredients with the oil/butter.

- Continue to cook, stirring occasionally. The blender jar should always be covered when using the Stir function.

- Add liquid and other soup/sauce ingredients that need to cook and set unit to High to bring to a boil. We recommend stirring once or twice during this heat up time using a quick burst or two to combine ingredients.

- Liquid will come to a boil between 8 and 20 minutes, depending on the amount of ingredients in the blender jar.

- Once liquid reaches a boil, switch unit to Medium

- for 30 minutes for adequate simmer/cooking time. Extra time can always be added at the end if additional cooking is necessary. Again we recommend an occasional stir during the cooking process.

- Once time expires and the unit shuts off, blend if a pureed soup or sauce is desired. Start on speed 1 and gradually increase to speed 3 if necessary. Blend until smooth.

- Soup can be held at an ideal serving temperature by switching to the Low setting, 30 minutes at a time, once cooking is complete.

- If it is not necessary to sauté first, then add all ingredients to blender jar, liquid first and then solids. Set unit to High to bring liquid to a boil. As soon as it reaches a boil, switch unit to Medium to simmer soup/sauce until ready to blend or serve.

- When converting recipes, the liquid amount should be reduced by ½ to ¾, as liquid reduction is lessened when the blender cover is in place. To maximize liquid reduction for certain recipes, remove the measuring cup during the cooking process; be sure to replace cup when stirring.

## Blending cold ingredients:

- When heating ingredients like milk or cream, any heating or cooking. This is to prevent any milk proteins from scalding on the bottom.
- It is very important to be sure gasket is in place and blender jar is secured tightly on blender base before performing any blending or soup-making tasks.

- **Grinding/Chopping Nuts** - Put ½ cup shelled nuts into the blender jar and cover blender. Blend on speed 2 for 20 to 30 seconds until desired grind/chop is achieved. For best results process small amounts, ½ cup or less.

- **Bread, Cookie or Cracker Crumbs** - Break or cut bread, cookies or crackers into pieces ½ inch or less in size. Put bread, cookie or cracker pieces in blender jar. Blend on Speed 2 for 10 to 20 seconds. For best results, process 1 cup or less at a time.

- **Crushing Ice** - Put up to 8 standard ice cubes into the blender jar. Cover. Pulse, using short bursts, about 4 to 6 times and then blend on Speed 2 until cubes are the consistency of snow. Turn blender off. Pulse fewer times if coarsely chopped ice is desired.

- **Grating Fresh Citrus Zest** - For best results, blender jar and cutting assembly must be clean and dry. Remove zest from fruit in strips using a vegetable peeler; use a sharp knife to remove the bitter white pith from the underside of the zest, if necessary. Process no more than 8 to 10 strips at a time (zest of 1 medium lemon). Cut strips in half. Put strips and 1 teaspoon sugar or coarse salt (from recipe) into the blender jar. Cover blender jar. Run on the Stir function for 15 to 20 seconds, until zested.

- **Baby Food** - Combine 1 cup vegetables, fruit or meat with ¼ to ½ cup water in the blender jar. Bring to a boil and cook on High until soft. Once soft, blend on speed 2 until completely smooth or desired consistency is reached. Scrape the jar with a spatula if necessary. Should more liquid be required blend in breast milk, formula or additional filtered water one tablespoon at a time. Always consult with your pediatrician/family physician concerning the best foods for your baby and when to introduce new foods to his/her diet.

Blend and Cook Soupmaker



Rezepte-Bibliothek

**Cuisinart®**

Version no.: SBC1000 IB-10066B	
Size : 178mm(W) X 216mm(H)	
Material: Cover:157gsm matt artpaper,Inside:120gsm gloss artpaper	
Coating: Gloss Varnishing in cover	
Color (Front): 4C+1C	
(Back): 1C+1C(Back)	
Date: 01/06/11	Co-ordinator : Astor You/Andy WS Chan
XieFaXing Des cription : SBC1000 IB-10066B      OPERATOR:Chen	
XieFaXing Code : E-SBC1000 IB-10066B	

