

# Cuisinart®

## INSTRUCTION/ RECIPE BOOKLET



**Smart Stick® Two Speed Hand Blender**

**CSB-75 Series**

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

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# IMPORTANT SAFEGUARDS

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

- 1. READ ALL INSTRUCTIONS.**
- 2. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.**
3. To protect against electrical shock, do not put the motor body, cord or electrical plug of this hand blender in water or other liquid. The detachable blending shaft of this appliance has been designed for immersion into water or other liquids. Never submerge any other portion of this unit. If hand blender falls into liquid, unplug the unit first, then remove blender immediately. Do not reach into the liquid without unplugging the unit first.
4. This appliance should not be used by children. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.
5. Avoid contacting moving parts.
6. During operation keep hands, hair, clothing, as well as spatulas and other utensils away from attachments and any mixing container, to reduce risk of injury to persons, and/or damage to the appliance. A spatula may be used, but must be used only when the unit is not operating.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the appliance to the nearest Cuisinart Repair Center for examination, repair, or mechanical or electrical adjustment.
8. Remove detachable shaft from the blender before washing the blades or shaft.
- 9. Blades are SHARP. Handle carefully when removing, inserting or cleaning the blending shaft.**
10. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage, splattering and possibility of injury from burning.
11. The use of attachments or accessories not recommended by Cuisinart may cause fire, electrical shock, or risk of injury.
12. Do not use outdoors, or use for other than intended use.
13. Do not let any cord hang over the edge of the table or counter. Do not let cord contact hot surfaces, including stovetop.

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14. Make sure the appliance is off, the motor has stopped completely, and the appliance is unplugged from outlet before putting on or taking off attachments, and before cleaning.
  15. To reduce the risk of fire or electrical shock, do not operate any heating appliance beneath the mounting unit.
  16. Maximum rating of 200w is based on the chopper/grinder attachment that draws the greatest power.
  17. To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place.
  18. Be certain cover is securely locked in place before operating appliance.
  19. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

# SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

## NOTICE

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

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## UNPACKING INSTRUCTIONS

Place the package containing the Cuisinart® Smart Stick® Two Speed Hand Blender on a sturdy surface. Unpack the Smart Stick® Two Speed Hand Blender from its box by removing the upper protective insert. Gently slide the unit from the box. Remove all support materials from the box and replace the upper insert. Save packaging for possible repacking of the unit.

**Note: The blending blade is extremely sharp. Use caution when removing.**

Before using the Cuisinart® Smart Stick® Two Speed Hand Blender for the first time, we recommend that you wipe the unit with a clean, damp cloth to remove any dirt or dust. Dry it thoroughly with a soft absorbent cloth. Handle carefully. Never submerge motor body housing in water or any other liquid; wash mixing container and detachable shaft by hand or in the dishwasher. Dry thoroughly before use. Read all instructions completely for detailed operating procedures.

## PARTS AND FEATURES

- 1. Low/High Two Speed Power Button:** Allows you to activate the hand blender at the touch of a button. Simply press and hold down the Low or High button to blend or pulse. Once the button is released, blending will stop.
- 2. Comfort Handle:** The handle allows you to control the hand blender with ease.
- 3. Motor Body Housing**
- 4. Detachable Shaft:** By pressing the release button on the back of the unit, the shaft will detach for easy cleaning.
- 5. Blending Attachment with Stainless Steel Blade and Blade Guard:**  
This attachment easily snaps into the motor body housing. The stainless blade is partially covered by a stainless housing that keeps splashing to a minimum.
- 6. Mixing Cup:** 2-cup mixing cup is microwave- and dishwasher- safe. Use this container to blend drinks, shakes, salad dressings and more. Designed for easy gripping and drip-free pouring.
- 7. BPA Free:** All materials that come in contact with food or liquid are BPA free.

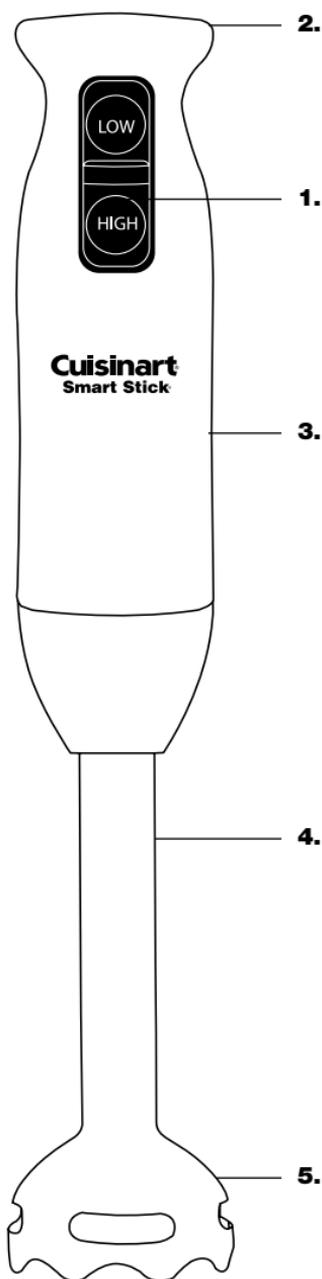
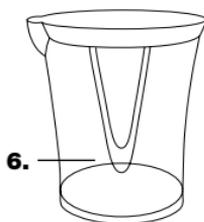
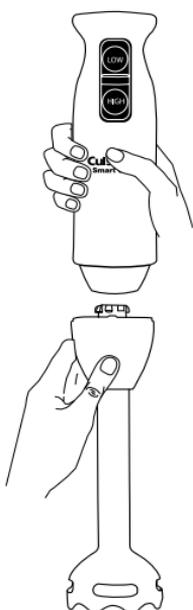
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## PARTS

1. Low/High Button
2. Comfort Handle
3. Motor Body Housing
4. Detachable Blending Shaft
5. Blade Guard
6. Mixing Cup

## ASSEMBLY

Align the motor body with the blending shaft and slide the pieces together until you hear and feel the pieces click together. It may be helpful to press the release button when assembling.



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## OPERATION

The specially designed blade is for mixing and stirring all kinds of foods, including salad dressings, powdered drink products, and sauces. It is ideal for combining dry ingredients, and can be used to emulsify mayonnaise, too.

This blade mixes and stirs while adding only a minimum of air to your mixture. A gentle up-and-down motion is all you need to make the most flavorful, full-bodied liquid recipes. Be careful never to remove the Cuisinart® Smart Stick® Two Speed Hand Blender from the liquid while in operation.

1. Insert the blending attachment into the motor body. (See Assembly, page 5.)
2. Plug electrical cord into an electrical wall socket.
3. Place blending shaft into mixture that will be blended.
4. Press and hold the desired speed. The hand blender will continue to run as long as the button is pressed in. To turn hand blender OFF, release the desired speed button and the motor will stop.
5. Do not hold the button ON for longer than 50 seconds at a time.
6. Unplug immediately after use.

## CLEANING AND MAINTENANCE

Always clean the Smart Stick® motor body and blending shaft thoroughly after using.

Remove the blending shaft from the motor body. Clean the motor body only with a sponge or damp cloth. Do not use abrasive cleaners which could scratch the surface. To clean the blending shaft, wash by hand in hot water using mild detergent, or in dishwasher.

### **Never immerse the motor body in water.**

When the appliance has malfunctioned or has been dropped or damaged in any way or it is not operating properly, return the appliance to the nearest Cuisinart Repair Center for examination, repair or mechanical or electrical adjustment.

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

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## TIPS AND HINTS

### FOR HAND BLENDER

- Be sure that blending blade guard is fully submerged before blending ingredients.
- To purée a soup, use the hand blender to blend the soup ingredients to the desired consistency, using a gentle up-and-down motion right in the saucepan or pot.
- When blending ingredients right in a pot or pan tilt the pan away from you to create a deeper area for blending to prevent splatter.
- When using a nonstick cooking surface, be careful not to scratch the coating with the hand blender.
- When blending into the blending cup, for example when making a fruit smoothie, cut most solid foods into ½ inch pieces for easy blending.
- Use the hand blender to make smooth gravies and pan sauces.
- Do not immerse motor body housing in water or any other liquid.
- When blending in the mixing cup, pour liquid ingredients in first, unless recipe instructs otherwise.
- The hand blender is perfect for frothing milk for cappuccino or lattes. Just warm milk in a small saucepan, and then pulse the hand blender gently, being sure to keep the blending blade guard fully submerged.
- Do not let hand blender stand in a hot pot on stove while not in use.
- Do not attempt to blend fruit pits, bones or other hard materials as these are liable to damage the blades.
- Do not fill mixing containers too full. The level of mixture will rise when blending and can overflow.
- To whip air into a mixture, always hold the blade just under the surface.
- Using a gentle up-and-down motion is the best way to blend and incorporate ingredients uniformly.
- Liquid should not come closer than 1-inch of where the shaft attaches to the motor housing.

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## RECIPES

### SMOOTHIES AND DRINKS

#### Blueberry Banana Antioxidant Smoothie

A great smoothie to start the day.

Makes 2 cups

- 1 cup frozen blueberries**
- 1 small (4½ ounces) banana, sliced**
- ¾ cup soy milk or fat free milk**
- 14 grams soy protein powder (or soy protein isolate)**
- 1 teaspoon flax seed oil**
- 1-2 teaspoons honey (optional)**

Put soy milk, protein powder, blueberries, banana, flax seed oil and honey, if using, in mixing cup. Insert the hand blender, making sure the protective guard is submerged. Blend on High, using a gentle up-and-down motion until ingredients are combined, about 30 seconds.

*Nutritional information per cup (made without honey):*

*Calories 159 (17% from fat) • carb. 26g • pro. 9g • fat 3g • sat. fat 0g  
• chol. 0mg • sod. 12mg • calc. 89mg • fiber 4g*

#### Strawberry Kiwi Smoothie

This refreshing smoothie is high in fiber and full of Vitamin C.

Makes one 14-ounce smoothie

- 1 cup frozen strawberries, partly thawed**
- 1 kiwi, peeled, cut into eighths**
- ½ cup fat free vanilla yogurt**
- ½ cup fat free milk**
- 1 tablespoon honey**

Put ingredients in the mixing cup. Insert the hand blender, making sure the protective guard is submerged. Blend on High, using a gentle up-and-down motion until ingredients are well combined, about 30 seconds.

*Nutritional information per smoothie:*

*Calories 286 (2% from fat) • carb. 63g • pro. 11g • fat 1g • sat. fat 0g  
• chol. 4mg • sod. 133mg • calc. 371mg • fiber 6g*

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# Frozen Coffee Frappé

Make your own chilled coffeehouse drink at home.

Makes one 12-ounce beverage

- ¾ cup coffee ice cream or ice milk**
- ⅓ cup strongly brewed coffee (may use espresso), chilled**
- 2 tablespoons fat free milk**

Put ingredients in mixing cup. Insert hand blender, making sure the protective guard is submerged. Blend on High, using an up-and-down motion until ingredients are well combined, about 20 to 30 seconds.

## For a thicker milkshake:

Fill mixing cup with coffee ice cream up to the 1½-cup mark. Add ½ cup brewed coffee and 2 tablespoons of fat free milk. Blend on High using the same technique as above.

## For a Mudslide variation:

Add 1 tablespoon each of Irish cream liqueur and Kahlúa®.

*Nutritional information per shake:*

*Calories 428 (44% from fat) • carb. 51g • pro. 9g • fat 22g • sat. fat 13g  
• chol. 90mg • sod. 209mg • calc. 343mg • fiber 0g*

# Peach Margarita

Garnish with a sprig of mint and fresh raspberries.

Makes 2 cups

- 1 cup frozen peaches**
- 1 cup citrus juice (orange, lime, lemon in any combination)**
- ⅓ cup good quality tequila**
- ½ tablespoon Triple Sec or Grand Marnier®**
- 1-2 teaspoons granulated sugar**

Put all ingredients in mixing cup. Insert the hand blender, making sure the protective guard is submerged. Blend on High, using an up-and-down motion until ingredients are combined, about 30 seconds.

*Nutritional information per serving (one cup):*

*Calories 177 (0% from fat) • carb. 25g • pro. 1g • fat 0g • sat. fat 0mg  
• chol. 0mg • sod. 2mg • calc. 9mg • fiber 2g*

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# Red Raspberry Lemonade

This tangy, refreshing lemonade makes a perfect punch for any occasion.

Makes 10 cups lemonade

- 1 12-ounce package frozen raspberries (no sugar added), thawed**
- 1½ cups superfine sugar**
- 1½ cups fresh lemon juice (or lime juice for Red Raspberry Limeade)**
- 7 cups cold water or sparkling water, seltzer or club soda**

Put the raspberries in the mixing cup. Insert the hand blender in the mixing cup, making certain the protective guard is submerged in the raspberries. Blend on High, using a gentle up-and-down motion, moving the blender from the bottom to just under the top of the raspberries, until the raspberries are blended and completely puréed. Press raspberry purée through a fine mesh strainer (chinois) using a wooden spoon or spatula. There will be about 1 cup purée.

Put raspberry purée in a large pitcher with the sugar. Insert the hand blender in the mixture, making certain the protective guard is submerged in the mixture. Blend on High, using a gentle up-and-down motion, until the sugar is completely dissolved, about 1 minute. Add the lemon juice and blend again until completely mixed, about 15 seconds.

To serve, add chilled water to raspberry-lemon mixture. Serve over ice and garnish with a sprig of fresh mint, a thin slice of lemon, and some fresh raspberries.

*Nutritional information per serving (one cup):  
Calories 160 (0% from fat) • carb. 42g • pro. 0g • fat 0g • sat. fat 0g  
• chol. 0mg • sod. 3mg • calc. 9mg • fiber 2g*

## SOUPS

### Asparagus Soup

Serve as a first course for a special spring dinner.

Makes 5 cups

- 1 tablespoon unsalted butter**
- 4 ounces shallots, peeled and quartered**
- 1-2 cloves garlic, peeled and crushed**
- 2½ pounds fresh asparagus, tough ends removed**
- 6 ounces red potato, peeled, cut into ½-inch cubes**
- ½ cup dry white wine or vermouth**
- 3 cups fat free low-sodium chicken stock**
- 1¼ teaspoons kosher salt**
- ½ teaspoon freshly ground pepper**
- ½ teaspoon dried basil**
- ½ cup heavy cream or half-and-half (optional)**

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Melt butter in a 4-quart saucepan over medium low heat. Add shallots and crushed garlic and sauté over medium low heat for about 5 minutes. Do not allow the shallots and garlic to brown.

While shallots are cooking, cut the asparagus into  $\frac{3}{4}$ -inch pieces. When shallots are soft, add asparagus, reserving the tips for garnish, and potato to saucepan and cook for about 6 minutes longer, until asparagus is bright in color. Add wine. Raise the heat to bring the wine to a boil. Reduce the wine until a scant tablespoon remains. Add chicken stock. Bring to a boil and then reduce heat to low. Simmer for about 20 minutes until the vegetables are soft. Insert the hand blender into the saucepan, making sure the protective guard is submerged. Blend on Low, using a gentle up-and-down motion until ingredients are well combined, about 30 to 45 seconds. Add salt, pepper and basil. Stir in cream if using.

While soup is cooking, bring 2 cups of water to a boil. Add the asparagus tips and until just tender and bright green. Drain and immediately plunge into an ice water bath to stop cooking. Drain and dry completely.

Serve soup hot, garnished with reserved asparagus tips.

*Nutritional information per ½-cup serving:*  
Calories 81 (28% from fat) • carb. 10g • pro. 4g • fat 3g • sat. fat 1g  
• chol. 6mg • sod. 525mg • calc. 36mg • fiber 2g

## Yukon Gold Potato and Roasted Garlic Soup

A hearty soup that can also be served chilled like vichyssoise.

Makes eight cups (8 servings)

- 1 ounce garlic cloves (8-12 cloves), peeled**
- 2 teaspoons extra virgin olive oil**
- $\frac{1}{2}$  tablespoon unsalted butter**
- 1 medium onion (5 ounces), peeled, cut into  $\frac{1}{2}$ -inch pieces**
- 1 carrot (2 ounces), peeled, cut into  $\frac{1}{2}$ -inch pieces**
- 1 rib celery (2 ounces), peeled, cut into  $\frac{1}{2}$ -inch pieces**
- $3\frac{1}{2}$  cups fat free, low-sodium chicken or vegetable stock**
- 2 cups water**
- 2 pounds Yukon Gold potatoes, peeled, cut into  $\frac{1}{2}$ -inch slices**
- 1 teaspoon herbes de Provence**
- $\frac{1}{2}$  cup evaporated fat free milk or half-and-half**
- 1 teaspoon kosher salt**
- $\frac{1}{2}$  teaspoon ground white pepper**

Preheat oven to 375°F. Place cloves of garlic in the center of a 12-inch square of foil, drizzle with 1 teaspoon of the olive oil and toss to coat. Wrap the foil around the garlic and fold or crimp to seal. Roast until garlic is tender, about 1 hour. Cool slightly before using. (Garlic may be roasted ahead, and will keep in a resealable container for 5 days in the refrigerator.)

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While the garlic is roasting, heat remaining olive oil with butter in a 3 $\frac{3}{4}$ -quart saucepan over medium heat. Add the onion, carrot, and celery. Reduce heat to low, cover loosely and cook until vegetables are tender but not browned, 8 to 10 minutes. Stir in the stock, water, potatoes, herbes de Provence, and roasted garlic. Raise heat and bring to a boil. Reduce heat to medium low and simmer, loosely covered, until potatoes are tender, about 20 minutes. Turn off heat and let stand for 2 to 3 minutes.

Insert the hand blender into the saucepan, making sure the protective guard is submerged. Blend on Low, using an up-and-down motion, moving the blender slowly throughout the saucepan, until well combined, smooth, and no visible pieces of vegetables remain, about 1 to 1 $\frac{1}{2}$  minutes. Add half-and-half, salt and pepper. Insert the hand blender and blend for an additional 15 to 20 seconds. Serve hot. Garnish with chopped fresh parsley if desired.

*Nutritional information per serving (made with evaporated fat free milk):*

*Calories 54 (29% from fat) • carb. 6g • pro. 3g • fat 2g • sat. fat 0g  
• chol. 1mg • sod. 420mg • calc. 67mg • fiber 1g*

## SAUCES

### Sweet Red Pepper Coulis

This multi-purpose sauce is great for chicken, fish, crab cakes, and pastas.

Makes 2 $\frac{1}{2}$  cups

- 1**      **tablespoon olive oil**
- 1**      **medium yellow onion, peeled, roughly chopped**
- 6**      **cloves garlic, peeled and smashed**
- 3**      **medium red bell peppers (about 6 ounces each),  
roughly chopped**
- $\frac{1}{2}$**      **teaspoon kosher salt**
- $\frac{1}{4}$**      **teaspoon freshly ground pepper**
- 1**      **sprig of fresh thyme**
- $\frac{1}{4}$**      **cup dry white wine**
- $\frac{1}{4}$**      **cup chicken stock**

Heat the olive oil in a 2 $\frac{1}{2}$ -quart saucepan over medium-low heat. Add the onion, garlic, red pepper, salt, pepper and thyme, and stir to coat. Reduce heat to low, cover loosely and cook until vegetables are softened, but not browned, about 15 to 20 minutes.

When vegetables are soft, add wine. Raise the temperature so that the wine comes to a boil. Reduce the wine until about 1 tablespoon remains. Add stock and bring to a boil. Reduce heat to medium-low and simmer for about 10 minutes. Insert the hand blender into the saucepan, making sure the protective guard is submerged. Blend on Low, using an up-and-down motion until ingredients are smooth and well combined, about 30 to 45 seconds.

*Nutritional information per  $\frac{1}{2}$ -cup serving:*

*Calories 41 (33% from fat) • carb. 5g • pro. 1g • fat 2g • sat. fat 0g  
• chol. 0mg • sod. 148mg • calc. 13mg • fiber 1g*

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## Green Chile Sauce

This sauce is excellent served with your favorite Mexican dish – or use it as a base for a delicious Southwestern stew.

Makes 2¼ cups

- 1½ pounds Anaheim or green New Mexican chiles**
- 1 small onion (approximately ¾ ounces), quartered**
- 1 large clove garlic**
- 1 jalapeño pepper (approximately ½ ounce), halved and seeded**
- 1 tablespoon unsalted butter**
- 1 tablespoon unbleached, all-purpose flour**
- 1½ cups chicken stock**
- ¾ teaspoon kosher salt**

Preheat oven to 450°F. Arrange chiles on a baking sheet and roast until very dark and skin is coming away from the chile, about 30 minutes. Put chiles in a mixing bowl and cover with plastic wrap in order for the skins to loosen, about 15 minutes.

Peel the cooled chiles, discarding all skin, seeds, and stems.

Melt the butter in a 3½-quart saucepan over medium heat. Add the onion, garlic and jalapeños, sauté for about 4 to 5 minutes until soft. Stir in chiles and cook for another minute. Add flour and stir and cook for 2 minutes. Add stock and bring to a boil. Add salt and reduce to a simmer for about 25 minutes. Insert the blender into the saucepan, making sure the protective guard is submerged. Blend on Low using an up-and-down motion until ingredients are well combined, about 40 to 60 seconds, until the sauce reaches desired consistency.

*Nutritional information per ¼-cup serving:*

*Calories 39 (35% from fat) • carb. 5g • pro. 1g • fat 2g • sat. fat 1g  
• chol. 3mg • sod. 476mg • calc. 59mg • fiber 1g*

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# Rustic Tomato & Roasted Red Pepper Sauce

A great sauce for pasta.

Makes about 5 cups

- 2**      **teaspoons extra virgin olive oil**
- 1**      **onion (5 to 6 ounces), peeled and cut into 1/2-inch pieces**
- 1**      **carrot (2 ounces), peeled and cut into 1/2-inch pieces**
- 1**      **rib celery, trimmed and cut into 1/2-inch pieces**
- 2**      **cloves garlic, peeled**
- 1**      **teaspoon dried basil**
- 1**      **roasted red bell pepper, cut into 1-inch pieces**
- 1/3**     **cup dry white wine (such as vermouth)**
- 2**      **tablespoons tomato paste**
- 2**      **cans (15-ounce) recipe-ready diced tomatoes with juices**
- 1/2**     **teaspoon kosher salt**
- 1/4**     **teaspoon freshly ground black pepper**

In a 3-quart saucepan, heat the olive oil over medium heat. Add the onion, carrot, celery, garlic, and basil. Cover loosely and cook until the vegetables are softened but not browned, 6 to 8 minutes. Stir in the roasted red pepper, wine, tomato paste, tomatoes, salt and pepper. Bring to a boil, then reduce heat and simmer for 35 to 40 minutes, loosely covered. Uncover and simmer for 15 to 20 minutes longer to thicken. Turn off heat and let stand 5 minutes.

Insert the hand blender into the saucepan, making sure the protective guard is submerged. Blend on Low, using an up-and-down motion until ingredients are well combined, about 30 to 60 seconds, until the sauce reaches desired consistency.

*Nutritional analysis per 1/2-cup serving:*

*Calories 47 (17% from fat) • carb. 8g • pro. 1g • fat 1g • sat. fat 0g  
• chol. 0mg • sod. 194mg • calc. 26mg • fiber 2g*

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## SIDE DISHES

### Parsnip & Sweet Potato Purée

This creamy side dish goes well with rack of lamb or roast turkey.

Makes 3 cups / 6 half-cup servings

- 1½ pounds parsnips, peeled and cut into ¾- to 1-inch pieces**
- ½ pound sweet potato, peeled and cut into ¾- to 1-inch pieces**
- 1 small onion (3 ounces), peeled and cut into ¾- to 1-inch pieces**
- ½ teaspoon kosher salt**
- ½ cup half-and-half or light cream**
- 2 tablespoons unsalted butter, cut into ½-inch pieces, room temperature**
- ⅛ teaspoon freshly ground white pepper**

Put parsnips, sweet potato, and onion pieces in a 3-quart nonreactive saucepan and cover with water by 1 inch. Add ¼ teaspoon of the salt to the water. Bring to the boil over high heat, then reduce heat to medium-high and simmer until vegetables are tender, about 10 to 15 minutes.

When vegetables are tender, remove from heat. Drain and return to cooking pan. Add half-and-half and butter. Insert the hand blender into the cooked vegetables, making certain the protective guard is submerged in the vegetables. Blend on Low, using a gentle up-and-down motion, moving the hand blender through the pan, until ingredients are well blended, smooth and creamy, about 50 to 60 seconds. Season with the remaining ¼ teaspoon salt and the white pepper. Serve hot. If not serving immediately, transfer purée to a double boiler and keep warm over simmering water.

#### Tips:

Change the flavor by adding a few cloves of peeled fresh garlic or slices of fresh peeled ginger to the water when cooking.

Make a heart-healthy version by substituting chicken or vegetable stock for the half-and-half, and extra virgin olive oil for the butter (do not add fresh ginger to this version).

*Nutritional information per ½-cup serving:*

*Calories 170 (21% from fat) • carb. 33g • pro. 2g • fat 4g • sat. fat 2g  
• chol. 10mg • sod. 81mg • calc. 52mg • fiber 6g*

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# Mushroom Gravy

A flavorful gravy when you have no roast to start with.

Makes about 5 cups

- ¼ cup dried porcini mushrooms**
- 3 tablespoons unsalted butter**
- 1 medium onion, about 4-5 ounces, sliced**
- 1 clove garlic, peeled and smashed**
- 8 ounces white mushrooms, cleaned and sliced**
- 2½ tablespoons unbleached flour**
- ¼ cup plus 2 tablespoons sherry**
- 8 ounces cremini (baby portobello) mushrooms, cleaned, stems removed, and sliced**
- 4 cups chicken or vegetable stock**
- ⅛ teaspoon kosher salt**
- ⅛ teaspoon dried thyme**

Put dried porcini mushrooms in a heatproof bowl. Cover with boiling water and let stand for 30 minutes. After 30 minutes, drain mushrooms, strain (through a sieve lined with a coffee filter) and reserve cooking liquid. Chop the mushrooms and reserve.

Put 2 tablespoons of the butter in a 3-quart sauté pan over medium heat. When butter has melted, add onions and garlic. Sauté lightly until onions have softened, about 8 minutes. Add fresh white mushrooms in 2 batches. Stir mushrooms over medium-high heat until lightly browned, about 6 to 7 minutes. Reduce heat to medium-low and stir in 2 tablespoons of the flour. Continuously stir mixture for about a minute. Add ¼ cup sherry and scrape the bottom of the pan of all that has stuck to it. If needed, add ½ cup of the stock to scrape anything that remains. Pour mixture out into a bowl to reserve. Wipe out pan and add the remaining tablespoon of butter. Sauté the cremini mushrooms until lightly browned. Stir in chopped porcini. Add remaining half tablespoon of flour and stir for about a minute. Stir in 2 tablespoons of sherry, dislodging any flavorful brown bits that remain on bottom of pan. Add one-half cup of the stock if necessary. Add the reserved cooked mushrooms, salt, thyme, ½ cup mushroom soaking liquid, and remaining stock to the sauté pan. Bring mixture to a boil and then reduce to a simmer. Simmer for about 20 to 30 minutes.

Insert the hand blender into the mixture making certain the protective guard is submerged. Carefully blend on Low using a circular motion, moving the blender over the surface of the pan and through the gravy. Serve immediately or store sealed in refrigerator for up to 5 days.

*Nutritional information per ⅓-cup serving:*

*Calories 49 (44% from fat) • carb. 4g • pro. 2g • fat 2g • sat. fat 1g  
• chol. 6mg • sod. 147mg • calc. 5mg • fiber 1g*

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# Popovers

Change the flavor by adding grated cheese, spices or herbs.

Makes 6 popovers

- 3/4 cup all-purpose flour**
- 3/4 cup reduced-fat milk or evaporated fat free milk**
- 2 large eggs**
- 1 tablespoon unsalted butter, melted and cooled**
- 1/2 teaspoon salt**
- cooking spray or melted unsalted butter**

Put the ingredients in mixing cup. Insert the hand blender in the mixing cup, making certain the protective guard is submerged in the liquid. Blend on Low, using a gentle up-and-down motion, moving the blender from the bottom to just under the top of the batter, until the batter is blended and completely homogenous, smooth and creamy. Cover and let rest for 30 to 40 minutes.

Preheat the oven to 450° F. Spray 6 muffin cups (1/2-cup size) with nonstick cooking spray, or brush with melted unsalted butter.

Divide the batter evenly among the prepared cups. Bake in the preheated oven (450°F) for 20 minutes. Do not peek or disturb, or the popovers might fall. Lower the heat to 375° F, and bake for 20 minutes longer. Remove from the pans, prick with a fork to allow steam to escape and prevent from becoming soggy. Serve immediately. For drier popovers, return to hot (but turned-off) oven for 10 minutes after pricking.

*Nutritional analysis per popover:*

*124 calories (28% from fat) • carb. 16g • pro. 6g • fat 4g • sat. fat 2g  
• chol. 76mg • sod. 114mg • calc. 104mg • fiber 0g*

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## Easy Creamy Guacamole

Use as a dip, sauce, topping or side dish.

Makes about 1 cup

- 1 avocado, ripe, peeled, seeded, cut into 3/4-inch pieces**
- 2 tablespoons fresh lemon or lime juice**
- 1/2 clove garlic, peeled and smashed**
- 1/2 teaspoon kosher salt or to taste**

Put all ingredients in mixing cup. Insert hand blender, pressing blade into the avocado pieces, and blend on Low until mixture begins to soften, about 15 to 20 seconds. Continue processing with a gentle up-and-down motion until desired texture is reached, about 20 to 30 seconds longer. Transfer to a decorative bowl to serve with tortilla chips. If not serving immediately, cover with a sheet of plastic wrap placed directly on the guacamole to prevent browning, and refrigerate until ready to serve.

*Nutritional information per serving (2 tablespoons):*

*Calories 77 (80% from fat) • carb. 3g • pro. 1g • fat 7g • sat. fat 1g  
• chol. 0mg • sod. 89mg • calc. 5mg • fiber 3g*

## DRESSINGS

### Basic Vinaigrette

Use this basic vinaigrette as a guide and change your vinegar/oil flavors to come up with varying combinations to create exciting salads. You can add other flavors such as crushed or roasted garlic, chopped shallots, fresh or dried herbs, sun-dried tomatoes, honey, lemon juice, or flavored vinegars.

Makes 1 cup

- 1/4 cup wine vinegar**
- 1 tablespoon Dijon mustard**
- 3/4 cup salad or olive oil**
- kosher salt and freshly ground pepper to taste**

Put all ingredients in the mixing cup. Insert the hand blender into the mixing cup. Blend on Low until combined, about 10 to 15 seconds. Keep unused portions in an airtight container in the refrigerator up to 2 weeks.

*Nutritional analysis per tablespoon:*

*Calories 91 (98% from fat) • carb. 0g • pro. 0g • fat 10g • sat. fat 1g  
• chol. 0mg • sod. 23mg • calc. 0mg • fiber 0g*

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## Creamy Parmesan & Roasted Garlic Dressing

Similar to a Caesar dressing, but made with roasted garlic, to give the dressing a more mellow flavor.

Makes about 1 $\frac{1}{3}$  cups

- $\frac{1}{3}$  cup grated Parmesan cheese**
- 4 cloves roasted garlic\***
- 2 tablespoons fresh lemon juice**
- 2 tablespoons red wine vinegar**
- 2 tablespoons pasteurized liquid egg product (such as EggBeaters®)**
- 1 tablespoon Dijon mustard**
- 1 tablespoon anchovy paste**
- 1 teaspoon Worcestershire sauce**
- $\frac{1}{4}$  teaspoon freshly ground pepper**
- $\frac{1}{2}$  cup extra virgin olive oil**
- dash Tabasco® or other hot sauce (to taste)**

Put all the ingredients in the mixing cup in the order listed. Insert the hand blender and blend on High for 40 seconds, until creamy and totally emulsified.

*Nutritional analysis per tablespoon:*

*Calories 53 (89% from fat) • carb. 1g • pro. 1g • fat 5g • sat. fat 1g  
• chol. 4mg • sod. 82mg • calc. 18mg • fiber 0g*

**\*To roast garlic:** Place 12 or more peeled cloves in a double thickness of aluminum foil, toss with a tablespoon of olive oil and fold the foil to seal. Place in a 375°F oven for 30 to 40 minutes, until tender and browned. If you do not wish to roast the garlic, you may blanch it until tender in water to cover (this may be done in the microwave if desired).

## Mayonnaise

Make quick mayonnaise in just minutes.

Makes about 1 $\frac{1}{4}$  cups

- $\frac{1}{4}$  cup pasteurized liquid egg product (such as EggBeaters®)**
- 1 tablespoon fresh lemon juice**
- $\frac{1}{2}$  tablespoon Dijon mustard**
- 1 cup vegetable oil**
- $\frac{1}{4}$  teaspoon kosher salt**
- $\frac{1}{4}$  teaspoon ground white pepper**

Put all ingredients in mixing cup in order listed. Insert hand blender holding blade against bottom of beaker and blend on Low until mixture begins to thicken, about 15 to 20 seconds. Continue processing with a gentle up-an-down motion until thick, about 20 to 30 seconds longer.

*Nutritional information per tablespoon:*

*Calories 98 (98% from fat) • carb. 0g • pro. 0g • fat 11g • sat. fat 1g  
• chol. 2mg • sod. 29mg • calc. 1mg • fiber 0g*

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## DESSERTS

### Berry Coulis

This versatile dessert sauce could not be easier.

Makes 1¼ cups

- 1 12-ounce bag of frozen mixed berries, thawed**
- ¼ cup granulated sugar**
- ½ teaspoon fresh lemon juice**

Put all ingredients in a 2½-quart saucepan. Over medium heat bring mixture to a simmer and cook for about 5 minutes to melt the sugar. Insert the hand blender into the saucepan, making sure the protective guard is submerged. Blend on Low, using an up-and-down motion until ingredients are well combined, about 30 seconds. Strain the sauce through a fine mesh strainer and serve.

*Nutritional information per ¼-cup serving:*

*Calories 86 (4% from fat) • carb. 22g • pro. 0mg • fat 0g • sat. fat 0g  
• chol. 0mg • sod. 25mg • calc. 14mg • fiber 4g*

### Peaches & Cream

Serve this simple dessert well chilled in stemmed goblets for an elegant presentation.

Makes 8 servings

- 2 tablespoons unsalted butter**
- 4 tablespoons sugar, divided**
- 1 pound fresh peaches, peeled, pitted and sliced**
- 1 strip lemon zest (2 x ½ inch)**
- 8 ounces mascarpone**
- 1 tablespoon vanilla extract**

In a Cuisinart® 2-quart saucier, melt butter and 2 tablespoons of the sugar over medium-low heat, stirring until golden and caramel in color, about 5 to 8 minutes. Add peaches and zest, cover loosely and cook over low heat until peaches are tender, about 15 minutes. Remove and discard zest strip. Insert hand blender making certain protective guard is submerged and blend on Low, using a gentle up-and-down motion, moving the blender through the pan until smooth, about 1 minute. Transfer to a bowl, let cool, then cover and chill.

Put the mascarpone, remaining sugar and vanilla in a medium bowl. Insert hand blender making sure the protective guard is submerged and process, about 20 seconds. Scrape bowl and process about 1 minute longer. Chill until ready to use.

Spoon peach mixture and whipped mascarpone mixture into goblets in alternate layers. Keep chilled until ready to serve. May be garnished with fresh raspberries, toasted sliced almonds or a mint leaf.

*Nutritional analysis per serving:*

*Calories 204 (70% from fat) carb. 13g • pro. 2g • fat 16g • sat. fat 9g  
• chol. 43mg • sod. 15mg • calc. 44mg • fiber 1g*

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# WARRANTY

## Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Smart Stick® Two Speed Hand Blender that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchaser or owners.

We warrant that your Cuisinart® Smart Stick® Two Speed Hand Blender will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, [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 Cuisinart® Smart Stick® Two Speed Hand Blender should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives or send the defective product to Customer Service at Cuisinart, 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.

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

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

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

### CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product

(A) to the store where it was purchased or

(B) to another retail store which sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product.

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

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

### **BEFORE RETURNING YOUR CUISINART® PRODUCT**

If your Cuisinart® Smart Stick® Two Speed Hand Blender should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Customer 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, enclose \$10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Please be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay

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

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



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