

Cuisinart® INSTRUCTION AND RECIPE BOOKLET



FOOD PROCESSOR

DLC-5 Series

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

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IMPORTANT UNPACKING INSTRUCTIONS

This package contains a Cuisinart® Food Processor and the standard parts for it:

Stainless steel chopping blade, slicing disc, shredding disc, spatula and instruction/recipe book.

CAUTION:

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

1. Place the box on a low table or on the kitchen counter where you plan to keep the food processor. Be sure that the box is right side up.
2. Remove the cardboard panel and the instruction material.

NOTE: Remember to return your warranty card with all information carefully filled out completely.

3. You will see a rectangular block of plastic foam that holds the processor parts, each fitted into a cavity in the foam.
 - The plastic spatula (A) is in one long side of the foam block. Remove it first.
 - The slicing disc (B) is on one side and the shredding disc (C) on the other.
 - Slide them out of their grooves **WITH GREAT CARE; THE BLADES ARE SHARP.**
 - The work bowl cover (D) and the pusher assembly (E) are in the center of the foam block. Grasp an edge of the work bowl and lift it straight up.
4. Lift out the plastic foam block.
5. The machine base and work bowl with metal blade are at the bottom of the box. **CAREFULLY REMOVE THE METAL BLADE BY GRASPING THE CENTER HUB AND LIFTING IT STRAIGHT UP. NEVER TOUCH THE BLADES, WHICH ARE RAZOR SHARP.**
6. Remove the base and bowl together by grasping the plastic bowl at the top with both hands and lifting the bowl straight up.

Do not rotate the bowl clockwise on the base. This will cause the bowl to separate from the base.

7. Place the food processor on a counter or table and read the instructions thoroughly before using the machine.
8. Save the carton that your food processor was packed in, and the carton inserts too. You will find them very useful if you need to repack the processor for moving or other shipment.

NOTE: Remember to return your completed warranty card with all information carefully filled out.

WHEN REMOVING THE BLADE:

CAREFULLY REMOVE THE METAL BLADE BY GRASPING THE CENTER WHITE HUB AND LIFTING IT STRAIGHT UP. NEVER TOUCH THE BLADES, AS THEY ARE RAZOR SHARP

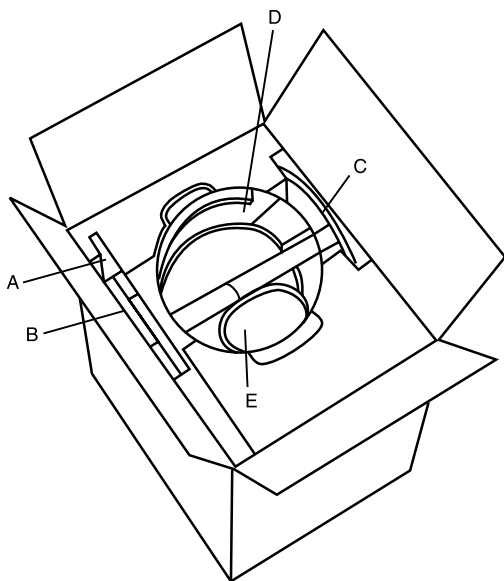


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IMPORTANT SAFEGUARDS

Always follow these safety precautions when using this appliance.

Getting Ready

1. Read all instructions.
2. **Blades are sharp.** Handle them carefully.
3. Always unplug from outlet when not in use, before putting on or taking off parts, before removing food and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.
4. Do not use outdoors.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate any appliance with damaged cord or plug, or after appliance has been dropped or damaged in any way. Return appliance to nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.

Operation

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

Cleaning

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

General

1. Close supervision is necessary when any appliance is used by or near children.
2. Do not operate this, or any other motor-driven appliance, while under the influence of alcohol or other substances that affect your reaction time or perception.
3. This food processor is UL listed for household use. Use it only for food preparation as described in this instruction/recipe book.
4. The use of attachments not recommended or sold by Cuisinart may cause fire, electrical shock or personal injury, or damage to your food processor.
5. To avoid possible malfunction of work bowl switch, never store processor with pusher assembly in locked position.

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 only one way in a polarized outlet. 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.

INTRODUCTION

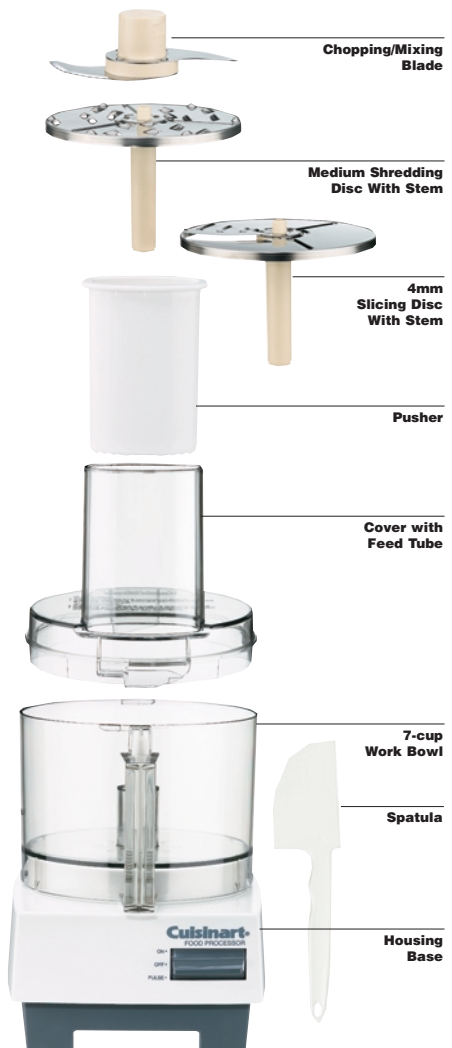
Congratulations on your purchase of a Cuisinart® Food Processor. This product is the ultimate food preparation tool, and it comes from the originator of the America food processor, Cuisinart.

This Cuisinart® Food Processor has all the elements of quality that Cuisinart is known for, including a powerful motor that is strong enough to knead bread dough, and a patented stainless steel chopping/mixing blade for tough jobs like chopping meat or delicate jobs like chopping parsley. Also included are patented stainless steel shredding and slicing discs for perfect slices and shreds every time.

With your Cuisinart® Food Processor you will prepare meals that combine simplicity, speed, quality, taste and good nutrition. We're confident that your Cuisinart® Food Processor will add to your pleasure in cooking for many years to come.

THE MACHINE INCLUDES

1. Housing base with motor shaft and 3-position control switch
2. Pusher that fits into feed tube and guides food for slicing or shredding
3. Cover with feed tube
4. 7-cup work bowl
5. Stainless steel chopping/mixing blade for raw and cooked food to any consistency from coarse chop to fine purée
6. Slicing disc for perfect slices
7. Shredding disc for shredding vegetables, cheese, nuts and chocolate
8. Plastic Spatula



ASSEMBLY INSTRUCTIONS

Read all instructions before you start. Check that your household voltage matches that shown on label on bottom of food processor base.

Blade Operation

1. Put base on counter or table near electrical outlet. Do not plug in until food processor is totally assembled. Pick up empty work bowl, holding it in both hands, with handle toward you. Put bowl on base, fitting center tube over shaft on base and placing handle slightly to left of front center (7 o'clock).
2. Turn bowl counterclockwise as far as it will go. It will click into locked position.
3. Pick up metal blade by center plastic part. Never touch metal cutting blades, which are razor sharp. Note D-shaped outline on top; it matches shape of motor shaft.
4. Place blade over motor shaft, lining up D-shaped outline with shape of shaft. Blade should drop onto shaft. If it doesn't, twist it gently clockwise until it does. Push top of center plastic part to push blade down as far as it will go. Lower blade should almost touch bottom of bowl.
5. Put cover on bowl, with feed tube at front, slightly to left of front center.
6. Turn cover counterclockwise to lock it into place. It will click into position. Motor will not start unless work bowl is securely locked in position and cover is securely locked on work bowl.
7. Insert pusher in feed tube. Always use pusher to guide food through feed tube. Never use your fingers or spatula.
8. Plug your Cuisinart® Food Processor into a household electrical outlet.

Disc Operation

1. Assemble bowl on base in usual way (see steps 1 and 2 above.)
2. Always handle slicing or shredding disc by rims. Never touch sharp cutting blades. Note D-shaped cutout on top of disc. It matches shape of motor shaft.

Place disc over motor shaft, lining up D-shaped cutout over shaft. Disc will drop onto shaft.

3. Be sure disc is pushed down as far as it will go. Push only on rim; never touch sharp cutting blade.
4. Put cover on work bowl and turn it counterclockwise to lock it into place.
5. Put food into feed tube. (If you are slicing, first cut one end of food flat.)
6. Insert pusher. Use moderate pressure to push down on pusher with one hand while holding control switch down with other hand until food is sliced or shredded. This will take only a few seconds.

Never put fingers or spatula in feed tube. Always use pusher.

Wait until disc stops spinning before removing cover. When it stops, remove cover before removing work bowl. Never try to remove cover and work bowl together; this could damage work bowl.

Remove disc before removing work bowl. Place two fingers under each side of disc and lift it straight up.

Then turn bowl clockwise to remove it from base and lift it straight up.

OPERATING CONTROLS

Control switch on base of machine has 3 positions, giving you fingertip control of operation.

For continuous operation, move control switch up to ON position. Motor will start.

To turn motor off, move control switch down to OFF position in center.

For on-off operation, called pulse-chopping or pulsing, press control switch down to PULSE position, then release it.

Motor runs as long as you hold control switch down. Motor stops when you release control switch. Try it a few times.

Notice that you control duration and frequency of pulses by length of time you hold control switch down and rate at which you press it. Allow enough time between pulses to let everything in work bowl fall to bottom.

Always use control switch for pulse/chopping. Never turn cover back and forth to start and stop processor.

PRACTICING WITH FOOD

Try chopping some food to get a feel of how the processor works. (You might start out with a soft fruit or vegetable like an onion or a zucchini.)

First, cut it into 1-inch (2.5cm) pieces.

Insert metal blade in work bowl and put in food pieces. Put on cover and lock it. Press control switch down to PULSE, then release it. Repeat two or three times. Each time blade stops, let food pieces drop to bottom of bowl before pulsing again. That puts them in path of blade when motor starts.

Watch what happens to food. (New users are often surprised at how fast the processor works. You will quickly get used to the speed.)

With pulse-chopping technique, you can get an even chop without danger of overprocessing. Check texture by looking through work bowl.

For a coarse chop, pulse only a few times.

For a finer chop, continue pulse/chopping until texture is the consistency you want.

Onions and other food with a high water content turn into a smooth purée very quickly. Do not over chop – look at food through work bowl after each pulse.

These are some conditions that affect results:

- Size of pieces you put in bowl – all should be about the same.
- Amount of food you process – don't add too much at once.
- Type of processing you choose – continuous or pulse/chopping.

ADDING FOOD WHILE PROCESSING

When you want to add liquid while machine is running, pour it through open feed tube. This is especially useful when making mayonnaise, bread dough, cakes and many other recipes. See Index for recipes.

When you want to add small pieces of food like cheese, meat or garlic cloves while machine is running, drop them through open feed tube.

REMOVING PROCESSED FOOD

Before removing processed food, wait for blade to stop spinning. Then remove cover by turning it clockwise. Never try to remove cover and work bowl together; this can damage work bowl.

After processing liquids, remove work bowl from base of processor before removing metal blade. Turn handle of bowl clockwise to unlock bowl from base and lift bowl straight up.

It is important not to let blade fall out of work bowl when you empty it. Here are three ways to prevent this:

1. Before tilting bowl, use spatula to remove food from around blade. Carefully remove blade by finger grips on each side of center plastic knob.
2. Hold top of blade in place with finger or spatula while pouring out processed food.
3. Make sure your hands are dry. Insert finger through hole in underside of bowl and place thumb on rim of bowl. Grip inside of blade shaft firmly to hold blade in place.

TECHNIQUES FOR CHOPPING AND PURÉEING WITH THE METAL BLADE

To chop raw fruits and vegetables:

First cut the food into 1-inch (2.5cm) pieces. You get a more even chop when all pieces are about the same size.

Put no more than the recommended amount of food into the work bowl (see table inside front cover). Lock the cover in place. Press the PULSE button at the rate of 1 second on, 1 second off, until the food is coarsely chopped. For more finely chopped results, hold the PULSE button, letting the machine run continuously until the desired consistency is reached. Check frequently to avoid overprocessing. Use the spatula to scrape down the sides of the work bowl if necessary.

To purée fruits and cooked vegetables:

First, cut the food into 1-inch (2.5cm) pieces. You get a smoother purée faster when all pieces are about equal in size.

Put no more than the recommended amount of food in the work bowl (see table inside front cover). Lock the cover in place. PULSE to chop coarsely, then press the ON button and process continuously until food is puréed. (NOTE: Cooked potatoes are an exception to this procedure. They develop a gluey texture when processed with the metal blade.)

When making soup, you will want to purée vegetables that have been cooked in liquid. Don't add the liquid to the work bowl, just the cooked vegetables; remove vegetables with a slotted spoon. They will purée faster and smoother without liquid. Then add just enough liquid to make the purée pourable, return to the soup liquid and stir to combine.

To dislodge food:

Occasionally, a piece of food may become wedged between the blade and the work bowl. If this happens, unplug the machine, remove the cover, lift the blade out carefully and remove the wedged piece. Empty the bowl, reinsert the blade and lock the cover into place. Press the ON button and drop the food pieces through the feed tube opening while the machine is running. After adding a cupful this way, add the remaining food to the bowl and process in the usual manner.

To chop hard foods:

To chop hard food like garlic and hard cheese, assemble the unit, remove the pusher, press the ON button and drop the food through the feed tube while the machine is running.

Small foods like garlic can be dropped in whole. Large foods like hard cheese should be cut into 1-inch (2.5cm) pieces. This method of processing minces garlic, shallots and onions. Hard cheese and coconut will have the same texture as if they had been hand grated.

IMPORTANT: Never try to process cheese that is too hard to cut with a knife. You may damage the blade or the machine.

To chop parsley and other fresh herbs:

The herbs, the work bowl and the metal chopping blade must all be thoroughly clean and dry. Remove stems from herbs. Add leaves to bowl and process, using the PULSE button until chopped as fine as desired. The more herbs you chop at a time, the finer chop you can obtain. If completely dry when chopped, parsley and other herbs will keep for at least 4-5 days, stored in an airtight bag in the refrigerator. They may be frozen for months, stored in an airtight container or bag.

To chop peel from citrus fruit or to chop sticky fruit like dates or raisins:

For citrus, remove only the peel with a vegetable peeler, not the white pith which is bitter tasting.

Cut the peel into lengths of 2 inches (5cm) or less and process with 1/2 cup (125 ml) of granulated sugar until finely chopped. This may take 2 minutes or longer.

For sticky fruit like dates, raisins, prunes and candied fruit, first freeze the fruit for about 10 minutes. Add some of the flour called for in the recipe to the fruit. Use no more than 1 cup (250 ml) of flour for each cup of fruit.

To chop meat, poultry, fish and seafood:

The food should be very cold, but not frozen. Cut it into 1-inch (2.5cm) pieces to ensure an even chop. Using the ON button, process no more than the recommended amount at one time (see table inside front cover). Press the PULSE button 3 or 4 times at a rate of 1 second on, 1 second off. If the food is not chopped finely enough, let the processor run continuously for a few seconds. Check the texture often to avoid overprocessing. Use a spatula to scrape food from the sides of the bowl as necessary.

To purée meat, poultry, fish and seafood:

Prepare the food as described above. Press the PULSE button until evenly chopped, then process continuously to the desired texture. Scrape the bowl with a spatula as needed.

Leave the purée in the work bowl and add eggs, cream and seasonings as called for by the recipe. Process to combine thoroughly.

Remember, you control texture by the length of time you process. By varying the processing time, you can get a range of textures suitable for hamburgers, hash, stuffed peppers, or smooth mousses.

To chop nuts:

Chop no more than the recommended amount at one time. Press and release the PULSE button and check frequently to avoid nuts clumping together in a nut butter. When a recipe calls for flour or sugar, add some to the nuts before you chop, about 1/2 cup for each cup of nuts. This allows you to chop the nuts as fine as you want without turning them into a nut butter. You can also chop nuts with a shredding or slicing disc. The optional Fine Shredding Disc is particularly good.

To make peanut butter and other nut butters:

Process up to the recommended amount of nuts. Using the ON button, let the machine run continuously.

After 1-1/2 to 2 minutes, the ground nuts will form a ball that will gradually smooth out. Scrape the sides of the bowl and continue processing until drops of oil are visible. Taste for consistency. The longer you process, the softer the butter. For chunk style, add a handful of nuts just after the ball of nut butter begins to smooth out. To make cashew butter, add a little bland vegetable oil. Processor nut butters contain no preservatives. Store in refrigerator to keep from separating.

To make flavored butters, spreads and dips:

Cut room temperature butter into tablespoon size pieces. Finely chop flavoring ingredients first, such as anchovies, cheese, herbs, etc. Be sure work bowl is clean and dry. Add small hard ingredients like garlic and hard cheese through the feed tube while machine is running. Next, add the butter and process using the ON button, until smooth.

Add any liquid ingredients last, while the processor is running, and process just long enough to blend. Process ingredients for spreads and dips the same way. They should be at room temperature and cut into 1-inch (2.5cm) cubes, or added by tablespoonfuls.

To make mayonnaise:

You can make foolproof homemade mayonnaise in your food processor. The work bowl and metal blade must be clean and dry. Use the metal blade to process eggs (for safe food procedures, we recommend using pasteurized liquid eggs, or the "cooked egg" recipe on page 21), salt, vinegar or lemon juice, dry mustard, and two tablespoons of the oil until smooth, at least 30 seconds. With the machine running, pour 1/4 cup of the oil into the pusher. After it dribbles through the pinhole in the bottom, remove the pusher and very slowly add the remaining oil while the machine runs. Process until all the oil has been added and the mixture is totally emulsified. Remove from the processor, cover and keep chilled until ready to use. Homemade mayonnaise will keep in the refrigerator for 3 to 4 days.

For a "one egg" batch of basic mayonnaise, use 1/4 cup of liquid pasteurized eggs, 2 tablespoons vinegar or lemon juice, 1 teaspoon dry mustard, 1/2 teaspoon kosher salt and 1 cup vegetable oil, such as canola oil. For variation, you may experiment with using

flavored vinegars, or adding chopped fresh herbs, or even roasted garlic to taste. To make your mayonnaise a little lighter, you may add some well-drained nonfat plain yogurt to taste.

To beat egg whites:

The work bowl must be absolutely clean. Add 3 or more egg whites (up to 6 large egg whites) and press the ON button. Add about 1 teaspoon of lemon juice or vinegar for every egg white. Vinegar makes stiffer whites; its flavor is hardly detectable in cakes or soufflés. Continue processing until the egg whites hold their shape, about 1-1/2 to 2-1/2 minutes.

To whip cream:

Processor whipped cream holds its shape very well. It is good for decoration or as a topping; however, it will not whip to the light, fluffy consistency obtained by methods that beat in more air. Chill the cream well before starting. Process continuously using the ON button, until it begins to thicken. Then add sugar as desired and continue processing, watching carefully for the desired consistency.

For consistently reliable results, add 2 tablespoons (30 ml) of nonfat dry milk for every cup of cream before whipping.

To make crumbs and crumb crusts:

Cut or break bread, crackers or cookies into 1-inch pieces and place in work bowl. Press the ON button and process continuously until they reach the desired texture. For seasoned crumbs, chop parsley or other fresh herbs with the crumbs. For buttered crumbs, process until the dry crumbs are of the desired texture, then dribble melted butter through the feed tube opening while the machine is running. For crumb crusts, process crackers or cookies as described above. Add sugar, spices and butter, and cut into pieces as specified by your recipe. Process until well combined.

To make pastry:

Combine unbleached all-purpose flour, salt and pieces of very cold butter in the work bowl. Process to the consistency of cornmeal. Sprinkle evenly with the minimum amount of cold liquid in the recipe. PULSE 5 or 6 times. The dough should begin to hold together when pressed. If it is still dry and crumbly, add more water – 1 teaspoon at a time – until the dough holds together easily. Do not let the dough form a ball in the processor or it will be overworked and tough. Form into a round disc, one inch thick, and wrap in plastic wrap. Refrigerate for 1 hour before using, or doublewrap and freeze for later use.

To make quick breads and cakes that use baking powder and/or soda:

The most important rule for success is not to overmix after adding dry ingredients to wet ingredients. The ingredients for these soft doughs should be cold, except butter. If the recipe calls for chopped ingredients like lemon peel or nuts, chop them first while the work bowl is clean and dry, then set aside until needed.

Put dry ingredients like flour, salt and leavening in the work bowl and process with the metal blade for 5 seconds to mix.

Remove and reserve the dry ingredients.

Add the eggs and sugar to the work bowl and, using the ON button, process to mix, letting the machine run about 1 minute. Next, add butter at room temperature and cut into 1-inch pieces. Run machine continuously for a minute, until the butter is thoroughly mixed with the sugar and eggs. Then add flavoring and liquid – vanilla, spices, cocoa, etc. Process until mixed. Add the dry ingredients to the work bowl.

Process by pulsing, inspecting after each pulse. Stop pulsing as soon as the dry ingredients have almost disappeared into the batter. Overprocessing will cause quick breads and cakes to be tough. (If your recipe calls for ingredients that are to be coarsely chopped – like raisins or nuts – add them last with the mixed dry ingredients.)

To make cake mix:

Your food processor work bowl is large enough for the preparation of an 18.5-ounce packaged cake mix.

Insert the metal blade and add the cake mix to the work bowl. Press the ON button and while the machine is running, add the eggs and liquid through the feed tube and process for 5 seconds.

Scrape down the sides of the work bowl and process 1 minute more for maximum volume. Do not remove the metal blade.

Insert a finger into the underside of the blade from the bottom of the work bowl to hold the blade in place while emptying the batter.

Tip:

After emptying cake batter or puréed soup from the work bowl, replace the bowl on the motor base and PULSE once. Centrifugal force will spin the batter off the blade onto the sides of the work bowl. Remove the blade, and use the spatula to scrape any remaining batter from the bowl.

PREPARING FOOD FOR SLICING AND SHREDDING

For disc assembly instructions, refer to Assembly Instructions.

Round fruits and vegetables:

Before processing onions, apples and other large, round fruits and vegetables, cut the bottom ends flat to make the food sit stable on the disc.

Place the food in the feed tube, flat side down, as far left as possible, to prevent it from tilting when being processed.

Choose fruits that are firm and not too ripe. Remove large hard pits and seeds from fruits before processing. Seeds from citrus fruits need not be removed. Remove the rind or peel before slicing or shredding, if desired.

Whole peppers are an exception:

Remove the stem and cut the stem end flat. Remove the core and scoop out the seeds. Leave the end opposite the stem whole, to keep the structure stiff. This ensures round, even slices.

Large fruits like pineapple:

Cut the ends flat, cut in half, and either core or remove the seeds. If necessary, cut the halves into smaller pieces to fit the feed tube.

Cabbage and iceberg lettuce:

Turn the head on its side and slice off the top and bottom, leaving a center section about 3 inches (8cm) deep. Remove the core, then cut in wedges to fit the feed tube. Remove the core from the bottom and top pieces and cut into wedges to fit into the feed tube.

The optional 2mm Slicing Disc is excellent for slicing cabbage for coleslaw.

If the fruit or vegetable doesn't fit, try inserting it from the bottom of the feed tube, where the opening is slightly larger.

Pack the feed tube for desired results:

For long slices or shreds, cut food to the width of feed tube and pack pieces horizontally.

For small, round slices or short shreds from carrots, zucchini and other long vegetables, cut to height of feed tube and pack tightly upright.

Food should fit snugly, but not so tightly that it prevents the pusher from moving.

When slicing or shredding, always use the pusher.

Never put your fingers or a spatula into the feed tube.

Never push down hard on the pusher. Use light pressure for soft fruits and vegetables like bananas, mushrooms, strawberries and tomatoes, and for all cheese. Use medium pressure for most food: apples, celery, citrus fruit, potatoes and zucchini. Use firm pressure for hard vegetables like carrots and yams.

PRACTICING SLICING AND SHREDDING

1. Insert a slicing or shredding disc, put the cover on the work bowl and insert the food in the feed tube.
2. Slide the pusher into place, and apply pressure to the pusher while pressing down the PULSE button. Release the button as soon as the food is sliced or shredded.
3. You can load the feed tube repeatedly without removing work bowl cover.

Simply grasp the pusher and lift up. The pusher will come out easily, leaving the cover and feed tube in place. Your other hand is free to reload the feed tube, and you do not need to re-press the ON button if it was previously selected.

REMOVING SLICED OR SHREDDED FOOD

Before you do anything, wait for the disc to stop spinning. When it does, remove the pusher first. Unplug the unit. Turn cover clockwise to unlock from work bowl. Lift, remove, invert and place on counter space.

Remove the slicing or shredding disc.

Place two fingers under each side of the disc and lift it straight up. Place the disc on top of the inverted work bowl cover to minimize drips and spills.

TECHNIQUES FOR SLICING AND SHREDDING

Small, round fruits and vegetables:

For large berries, radishes and mushrooms, trim the bottom ends flat with a knife. Insert the food through the feed tube, standing each piece on a flat end. You can fill the tube to about 1 inch (2.5cm) from the top.

The bottom layer gives you perfect slices for garnish.

If you want all the slices to be perfect, it's best to process one layer at a time.

Long fruits and vegetables:

Trim foods like bananas, celery and zucchini by cutting them into pieces slightly shorter than the feed tube. Cut both ends flat. (Use a ruler as a guide, or the pusher assembly.)

Fill the feed tube with the pieces, standing them vertically and adding enough pieces so they are solidly packed and cannot tilt sideways as they are sliced or shredded.

Small amounts of food:

Cut the food in lengths slightly shorter than the feed tube. If slicing one or two long, thin vegetables like carrots, push them to the far left. If you are slicing a few vegetables that are wide at one end and narrow at the other (carrots, celery or scallions) cut them in half and pack in pairs, alternating one wide end up, one narrow end up.

French-cut green beans:

Trim fresh green beans to feed tube widths. Stack in the feed tube horizontally to about one inch from the top. Use the slicing disc, apply light pressure to the pusher and press the PULSE button until beans are sliced.

To make long, horizontal slices of raw zucchini or carrots, use the same procedure.

Matchsticks or julienne strips:

Process the food twice – 'double slice' it. Insert large fruits or vegetables (potatoes, turnips, zucchini, apples) in the feed tube horizontally. Apply pressure to the pusher while pressing the PULSE button until the food is sliced. You will get long slices.

Remove the slices from the work bowl and reassemble. Reinsert them in the feed tube, wedging them in tightly. Slice them again. You will obtain long julienne strips.

With the optional Square Julienne Disc, you can make square julienne strips in one operation.

SLICING MEAT AND POULTRY

Cooked meat and poultry:

The food must be very cold. If possible, use a piece of food just large enough to fit in the feed tube. To make julienne strips of ham, bologna or luncheon meat, stack slices, then roll or fold them double and stand upright in the feed tube, wedging in as many rolls as possible. This technique works better with square or rectangular pieces than with round ones.

Uncooked meat and poultry:

Cut the food into pieces to fit the feed tube. Boneless, skinned chicken breasts will usually fit when cut in half crosswise. Wrap the pieces in plastic wrap and put them in the freezer. They are ready to slice when they are easily pierced with the tip of a sharp knife, although semi-frozen and hard to the touch. Remove plastic wrap. Stand them in the feed tube, cut side down, and slice them against the grain, using firm pressure on the pusher. Or lay them flat in the feed tube, as many as will fit, and slice with the grain, using firm pressure.

Salami and other sausages:

If the sausage is soft, freeze it until hard to the touch but easily pierced with the tip of a sharp knife. Hard sausages need not be frozen. Cut the sausage into pieces to fill the feed tube completely. Stand the pieces vertically, packing them tightly so they cannot tilt sideways.

SLICING AND SHREDDING CHEESE

Firm cheese like Swiss and Cheddar:

Cut the cheese into pieces to fit the feed tube. Put it in the freezer until semi-frozen, hard to the touch but easily pierced with the tip of a sharp knife. Stand the pieces in the feed tube and apply light pressure to the pusher.

IMPORTANT: Never try to slice soft cheese like mozzarella or hard cheese like Parmesan. You may damage the slicing disc or the food processor itself. You can successfully shred most cheeses except soft ones. The exception is mozzarella, which shreds well if thoroughly chilled. Hard cheeses like Parmesan shred well only at room temperature.

Therefore, only attempt to slice or shred mozzarella when well chilled, and Parmesan when at room temperature.

Refer to chart below for specific cheeses.

SLICING AND SHREDDING CHEESE

TYPE OF CHEESE	CHOP/ Purée	SHRED	SLICE
Soft			
Brie, Camembert, room temperature	yes	no	no
Mozzarella chilled 15-20 min in freezer	no	yes	no
Ricotta, room temperature	yes	no	no
Cottage, Cream	yes	no	no
Semi-Soft			
Blue, chilled	yes	yes	no
Fontina, chilled	yes	yes	no
Bel Paese, chilled	yes	yes	no
Semi-Hard			
Cheddar, chilled	yes	yes	yes
Monterey Jack, Longhorn, chilled	yes	yes	yes
Swiss, Jarlsberg, chilled	yes	yes	yes
Edam, Gouda, chilled	yes	yes	yes
Provolone, chilled	yes	yes	yes
Hard, at room temperature			
Parmesan, Romano, Locatelli	yes	yes	no
Pecorino, Asiago	yes	yes	no

*Soft and semi-soft cheeses will purée; semi-hard and hard cheeses will chop.

ADDITIONAL INFORMATION

TROUBLESHOOTING GUIDE

These are some problems that beginners with a food processor sometimes experience, along with their solutions.

Food is unevenly chopped

Either you are trying to process too much food at one time, or you are running the machine continuously instead of pulse/chopping until pieces of food are no larger than 1/2-inch (1.25cm) pieces.

Liquid leaks from bottom of work bowl onto motor base

Remove work bowl from base as soon as you finish processing. Do not remove metal blade first. When work bowl and blade are removed together, blade drops down and forms an almost perfect seal against bowl.

Liquid leaks out between work bowl and cover when machine is running

You added too much liquid. Never use more than 2 cups (480ml) of a very thin liquid. The thicker the liquid, the more you can use. With thick mixtures like pancake or cake batter, for example, you can process as much as 4 cups (950ml).

Slices are uneven or slanted

Pack feed tube more carefully. Maintain even pressure on pusher.

Carrots or similar food falls over in feed tube

Cut food into pieces of equal size, not over 4 inches (10cm) long. Use enough pieces to fit feed tube snugly. Cut carrots in half and insert one piece point side down and other stem-side down.

Sliced or shredded food piles up on one side or work bowl

This is normal. Remove disc occasionally and even out processed food. When food gets close to bottom of disc, empty bowl.

A few pieces of food remain on top of slicing or shredding disc.

This is normal. Save remaining pieces of food in plastic bag for later use. Vegetable scraps can be puréed for soups or used to thicken sauces or stews. In every case, there would be more waste if you sliced or shredded the food by hand.

Cheese spreads out and collects on top of shredding disc

Cheese was not cold enough, or pressure on pusher was too great. Always use light pressure when processing cheese.

CLEANING AND STORING

Keep your food processor ready for use on a kitchen counter. When it's not being used, leave it unplugged. Don't leave it with the cover in the locked position; this could damage the on-off mechanism.

Store blades and discs in a safe, convenient place, as you would sharp knives – out of reach of children. All parts except motor base are dishwasher safe and we recommend washing them in the dishwasher on the **top rack only**. Due to intense water heat, washing the work bowl, work bowl cover or accessories on the bottom rack, may cause damage over time. Insert work bowl upside down. Remember where you place sharp blades and discs, and unload dishwasher carefully.

To simplify cleaning, rinse work bowl, cover, pusher and blade or disc immediately after use so food won't dry on them.

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

Work bowl is made of Lexan® polycarbonate plastic, which is shatter resistant and heat-resistant, dishwasher and microwave-safe.

Chopping certain foods may scratch or cloud work bowl. Among them are ice, whole spices, coffee beans and essential oils like wintergreen. If you like to prepare your own spice blends, you may want to keep a second bowl just for that purpose.

Base housing is made of tough plastic with high impact resistance. Its smooth surface will look new for years. Keep a sponge handy as you work and wipe spills from base. Four rubber feet on underside of base keep it from moving on most work surfaces when machine is processing heavy loads. Clean feet from time to time; if rubber surface is not clean, machine may move on counter. If feet leave spots on counter, spray with spot remover and wipe with damp sponge. If any trace of spot remains, repeat procedure and wipe area with damp sponge and nonabrasive cleaning powder.

IMPORTANT: Never store any blade or disc on motor shaft. No blade or disc should be placed on shaft except when processor is in use.

SAFETY

- Like any powerful electrical appliance, your food processor should be handled with care. These are some procedures that will protect you and your family from misuse that could cause injury.
- Handle metal blade and discs carefully. Their cutting edges are very sharp.
- Never put blade or disc on motor shaft until work bowl is securely locked in place.
- Always make certain that blade or disc is down on motor shaft as far as it will go.
- Always insert metal blade in work bowl before putting ingredients in work bowl.
- When slicing or shredding food, always use pusher. **Never put your fingers or a spatula into feed tube.**
- Always wait for blade or disc to stop spinning before you remove cover from work bowl.
- Be careful not to let metal blade fall out of work bowl when you empty bowl. Remove it before tilting bowl, or hold it in place.

SOME TECHNICAL DATA

The line voltage and frequency appropriate for your machine are shown on label on underside of base.

A safety switch prevents machine from operating when work bowl or cover is not locked into position. Motor stops within seconds when control switch is turned off or cover is unlocked.

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

If it does not start or stop, please call our Customer Service Department toll free at 800-726-0190.

REPACKING FOR SHIPMENT

Save the carton that your food processor was packed in, and the carton inserts too. They will be useful if you need to repack the processor for moving or other shipment.

1. Open 4 flaps at one end of carton. Insert plastic foam block with cut-out for processor base at closed end of carton.
2. Place carton on floor or low table.
3. Place work bowl on base of machine and lock it into place. Coil power cord and secure it with rubber band or twist tie. Make sure work bowl is still locked into place.
4. Lift base by grasping top of work bowl with both hands. Lower it into box, positioning it so control switch and power cord fit into appropriate cutouts of foam block.
5. Insert metal blade on motor shaft.
6. Place second foam block into carton, positioning it so short side with cavity for work bowl cover goes over handle side of work bowl.
7. Slide slicing and shredding discs into slots provided on opposite long sides of foam block. **BE CAREFUL NOT TO TOUCH CUTTING EDGES.**
8. Insert spatula, round side up, into space provided on one long side of foam block.
9. Insert work bowl cover, upside down, into large cavity of foam block.
10. Insert pusher into feed tube of workbowl.
11. Close flaps and tape all seams securely with pressure-sensitive or other packing tape. If you are shipping by public carrier, wrap carton in heavy paper, tape or tie it and address it. The Cuisinart Customer Service Department will give you complete shipping instructions if you are returning processor for repair.

WARRANTY

CUISINART® DLC-5 FOOD PROCESSOR LIMITED THREE-YEAR WARRANTY ON THE ENTIRE MACHINE.

FULL FIVE-YEAR WARRANTY ON MOTOR

This warranty supersedes all previous warranties on Cuisinart® DLC-5 Food Processor. This warranty is available to consumers only. You are a consumer if you are the owner of a Cuisinart® DLC-5 Food Processor 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® DLC-5 Food Processor will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

We warrant that the motor for your Cuisinart® DLC-5 Food Processor will be free of defects in material or workmanship under normal home use for five years from the date of original purchase. This motor warranty covers the motor and excludes all other parts in the motor base assembly area such as the upper and lower plastic housings, work bowl and cover, blades and all electrical components and vertical projecting motor shaft sheath.

We suggest that you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration card 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® DLC-5 Food Processor should prove to be defective within the warranty period, we will repair it, or if we think necessary replace it, without charge to you. To obtain warranty service, simply call our toll-free number 800-726-0190 for additional information from our Customer Service Representatives. Or send the defective product to Customer Service at Cuisinart, 150 Milford Road, East Windsor, New Jersey 08520. To facilitate the speed and accuracy of your return, please enclose a check or money order for \$10.00 shipping and handling.

DO NOT SEND CASH. (Under California law, only proof of purchase is required.) California residents should call 1-800-726-0190 for shipping instructions.

Please be sure to include a return address, daytime telephone number, description of the product defect, product serial number, original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart® DLC-5 Food Processor has been manufactured to the strictest specifications and has been designed for use with the Cuisinart® DLC-5 Food Processor authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by accessories, replacement parts or repair service other than those that have been authorized by Cuisinart.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so they may not apply to you.

This warranty gives you specific legal rights, and you may have other legal rights which vary from state to state.

WARNING:

Our DLC-5 Food Processor and other Cuisinart® Food Processors and Accessories have been carefully designed and manufactured with the highest quality materials to assure your satisfaction and safety when you use them. Although accessories sold by companies other than Cuisinart may be compatible with your Cuisinart machine, they may also be extremely dangerous, and expose the user to serious injury.

We specifically caution you not to use other brand accessories, such as juicers, which permit your machine to operate with exposed blades or discs. We also caution you not to use the large feed tube on this machine with machines built by other manufacturers.

If you have any questions about the safety feature of your Cuisinart® DLC-5 Food Processor or any other Cuisinart product, please call us at the toll-free number that appears above.

RECIPES

A NOTE ON INGREDIENTS

We give both American and metric measures for all ingredients for the DLC-5 Food Processor. Follow whichever system you are used to and ignore the measures for the other system.

In many of the recipes that follow, ingredients that are lower in cholesterol and fat have been used in place of their common counterparts, i.e. margarine instead of butter and light sour cream instead of sour cream.

CHEESE SPREAD

Spreads that taste this good are usually not so low in calories. Serve with crackers, toast or vegetables.

- 4 ounces (115g) blue cheese or extra sharp cheddar or Parmesan
- 12 ounces (340g) cottage cheese
- 5 to 6 drops Tabasco sauce

Cut cheese into 1-inch (2.5cm) pieces and process with metal blade until very smooth. Add 3 ounces of cottage cheese and process until completely smooth, stopping to scrape inside of bowl as necessary. Add remaining cottage cheese and process until smooth. Add Tabasco sauce to taste. If mixture is too thick, add up to 4 tablespoons of skim milk or port wine, one tablespoon at a time, processing after each addition and checking texture before adding more.

Makes about 1-3/4 cups (420ml).

GUACAMOLE

Use this smooth, thick avocado dip as an appetizer with tortilla chips or vegetables. Or add 1-1/2 cups (360ml) of sour cream for an unusual salad dressing.

- 1/2 cup tightly packed fresh parsley leaves
- 2 medium garlic cloves, peeled
- 1 medium fresh green chili, trimmed, seeded, deveined and cut into 3 pieces (or 1 tablespoon canned green chilies)

Juice of 1 lemon (about 3 tablespoons)

- 3 medium avocados (1-3/4 pounds, 790g), halved, pitted, peeled, cut in chunks
- 1/4 teaspoon chili powder
- Salt to taste
- 1 medium tomato (5 ounces, 140g), seeded and quartered (optional)

Insert metal blade and turn on machine. While machine is running, drop parsley, garlic and chili through feed tube and process until minced, about 10 seconds. Use spatula to scrape bowl. Add lemon juice and process for 3 seconds.

Add avocados, chili powder and salt to taste. Process until smooth, about 1 minute, stopping to scrape bowl as necessary. If using tomato, add to bowl and pulse-chop about 6 times, until coarsely chopped.

Makes about 2 cups (480ml) without tomato, 2-1/2 cups (600ml) with tomato.

SALSA

If you can't get fresh chilies, substitute 1 or 2 canned green chilies, drained. You can also substitute parsley for cilantro, although the taste won't be the same.

- 1/2 cup tightly packed cilantro leaves
- 1 large garlic clove, peeled
- 1 medium onion (4 ounces, 115g), peeled and quartered
- 1 or 2 jalapeño peppers, halved and seeded
- 2 medium tomatoes (12 ounces total, 340g), cored and quartered
- 2/3 cup (160ml) tomato sauce
- 1 teaspoon red-wine vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon sugar (optional)

Insert metal blade and put cilantro in work bowl. Turn on machine, drop garlic through feed tube and process until cilantro and garlic are finely chopped.

Add onions, chilies and tomatoes and pulse-chop 5 or 6 times, until coarsely chopped. Add remaining ingredients and pulse-chop 2 or 3 times to blend.

Makes about 2-1/2 cups (600ml).

ROSY GAZPACHO

A low-calorie delight.

- 2 medium cucumbers (20 ounces total, 285g), peeled, halved lengthwise and seeded
- 1 medium onion (5 ounces, 140g) peeled and quartered
- 2 medium green bell peppers (10 ounces total, 285g), cored, seeded and quartered lengthwise
- 6 medium firm ripe tomatoes (2 pounds total, 900g), stemmed, peeled, cored and quartered
- 2 small garlic cloves, peeled
- 2 tablespoons olive oil
- 3 cups (720ml) tomato juice
- 1/8 teaspoon Tabasco sauce
- 2 tablespoons red-wine vinegar
- 1 teaspoon salt
- 1/4 teaspoon black pepper

Insert slicing disc. Cut each cucumber section in half lengthwise again, then crosswise, to get 16 pieces in all, each about 3 inches (7.5cm) long. Stand them in feed tube vertically, alternating cut side up and cut side down. Slice in 2 batches, using medium pressure. Transfer to 6-quart (6L) mixing bowl.

Insert metal blade and pulse-chop onion until medium-fine, about 4 pulses. Add to cucumbers.

Pulse-chop peppers until medium-fine, about 6 times. Add to mixing bowl.

Pulse-chop 3 tomatoes to chop coarsely, about 5 pulses. Add to mixing bowl. Repeat with 2 more tomatoes, saving remaining tomato for later use.

Turn on machine and drop garlic through feed tube. Process until coarsely chopped. Scrape work bowl and add the 4 remaining tomato quarters. Process for 2 minutes to purée. Add to mixing bowl.

Add remaining ingredients to mixing bowl and stir well to mix. Cover bowl and refrigerate for 3 hours before serving. Adjust seasoning if necessary.

Makes about 2-1/2 quarts (2.5L).

ONION SOUP

A classic, made so much easier when you don't have to slice the onions by hand!

- 4 ounces (115g) Swiss or Parmesan cheese, in 1-inch (2.5cm) pieces
- 2 pounds (900g) onions, preferably Bermuda or large yellow variety, peeled and cut flat at one end
- 3 tablespoons unsalted margarine
- 1 tablespoon vegetable oil
- 1/2 teaspoon salt
- 1 tablespoon unbleached flour
- 8 cups (2L) beef stock, or a mixture of low-sodium beef and chicken stock
- 6 to 8 slices toasted French bread, 1-inch (2.5cm) thick

Insert metal blade and turn on machine. Drop cheese through feed tube while machine is running. Process until finely grated; reserve. You should have about 1 cup (240ml).

Insert slicing disc, put onions in feed tube and slice them, using medium pressure.*

Melt margarine with oil in heavy 4 to 6-quart (4 to 6L) sauce pan or casserole over medium heat. Add onions and salt, cover and cook very slowly over low heat for 15 to 20 minutes, stirring occasionally and watching carefully to prevent burning. Remove cover and continue cooking until onions are rich golden brown, watching carefully to prevent burning. Sprinkle with flour and stir until well blended, about 2 minutes. Add stock and bring to boil, stirring constantly. Reduce heat, partially cover pan and simmer for 20 to 30 minutes. Adjust seasoning.

To serve soup gratineed, put slices of toasted bread in ovenproof casserole or in individual ovenproof dishes. Ladle soup over them. Sprinkle with grated cheese and a little oil or melted butter.

Bake in preheated 375°F (190°C) oven for 10 to 15 minutes, until cheese melts and forms crust. Serve immediately.

Makes 6 to 8 servings.

* If you have the optional thin (2mm) slicing disc with detachable stem, use it to prepare the onions.

COLESLAW

- 3/4 cup (180ml) light mayonnaise
- 2 tablespoons white-wine vinegar
- 2 teaspoons Dijon-style mustard
- Salt and pepper to taste
- 1 medium carrot, peeled and cut to fit feed tube horizontally
- 1 medium head green cabbage (about 1-1/2 pounds, 680g), trimmed, cored and cut into wedges

Insert metal blade and put all ingredients except carrot and cabbage in work bowl. Process until mixed, about 5 seconds. Remove metal blade.

Transfer dressing to 3-quart (3L) mixing bowl.

Insert shredding disc. Lay carrot pieces in feed tube and shred, using firm pressure. Transfer to mixing bowl. Place cabbage wedges in feed tube and shred, using firm pressure.

Transfer contents of work bowl to mixing bowl and toss. Adjust seasoning and serve immediately or refrigerate for up to 24 hours. If refrigerated, drain any excess liquid if before serving.

Makes 4-1/2 cups (27 ounces, 780g).

CAPERED TUNA SPREAD

Use for sandwiches, or as an hors d'oeuvres spread served with crusty bread, chopped imported olives and sun-dried tomatoes.

- 2 tablespoons loosely packed fresh parsley leaves, washed and well-dried
- 1 4-inch rib of celery, cut in 1/2-inch pieces
- 1 ounce shallots, peeled
- 1/2 tablespoon drained capers, rinsed and drained again
- 2 teaspoons Dijon-style mustard (regular or grainy)
- 1 6-ounce can water-packed white albacore tuna, well-drained
- 3 tablespoons mayonnaise
- 1/4 teaspoon freshly ground black pepper

Insert the metal blade, put the parsley in the work bowl and pulse to chop, about 5 times. Add the celery to the work bowl, rough chop using the pulse, about 5 times. With the

machine running, drop the shallots through the feed tube, process 5 seconds to chop. Add the parsley, capers, and mustard, use the pulse to chop finely, about 10 times. Add the tuna, pulse to chop, about 10 times. Add the mayonnaise and black pepper. Use the pulse to combine, about 5 times, do not over, process. Transfer to a bowl, cover and chill for 30 minutes before serving to allow the flavors to develop. Taste and adjust seasonings as necessary. (Note: capers can be quite salty, so there is no additional salt in this recipe, if your palate dictates more salt, add kosher or sea salt to taste.)

Makes 1 cup – enough for 3 sandwiches or hors d'oeuvres for 4

MEATLOAF OR MEATBALLS

You can vary the ingredients by using all beef or a mixture of beef, veal and pork. You can also replace dry milk and water with whole milk or tomato juice. For a more highly seasoned loaf, add a few drops of Tabasco sauce and a teaspoon of Worcestershire sauce.

- 1 small onion (2 ounces, 55g), peeled and quartered
- 2 tablespoons parsley leaves
- 3 slices day-old firm bread, torn into pieces
- 12 ounces (340g) boneless chuck, cut into 1-inch (2.5cm) pieces
- 2 tablespoons skim milk
- 1/2 teaspoon salt
- Pinch ground nutmeg
- Pinch dried thyme leaves, crumbled
- 1 large egg

Insert metal blade. Add bread and process to chop medium-fine, about 10 seconds. Add all ingredients except egg to work bowl. Pulse-chop until finely chopped, about 6 pulses. Add egg and pulse until mixture reaches desired consistency. Watch carefully to prevent over processing.

Pack mixture into 4 cup (1L) loaf pan (about 7-1/2" x 3-1/2" x 2-1/4"; 19 x 9 x 5.5cm) and bake at 350°F (175°C) for about 40 to 45 minutes, or until cooked through. The internal temperature should be 170°F (75°C). Let stand for 20 minutes before unmolding.

Makes 4 to 6 servings.

Note: Instead of making meat loaf, shape mixture into balls of 2 tablespoons (each 40g), arrange them in single layer in baking dish and bake at 375°F (190°C) for about 25 minutes.

Makes about 1 dozen meatballs.

BOLOGNESE SAUCE FOR PASTA

Fresh vegetables and meat simmer slowly to create this classic sauce for pasta. Your Cuisinart® DLC-5 does all the “hard” work.

- 1 small carrot, peeled, cut to fit feed tube
- 1 small rib celery, cut to fit feed tube
- 4 ounces fresh mushrooms, cleaned
- 1 small onion, peeled, cut in 1-inch pieces
- 1 clove garlic, peeled
- 1 can (28 – 32 ounces) plum tomatoes, drained, juices reserved
- 1/2 pound lean, trimmed beef chuck, cut in 1-inch pieces, chilled
- 1/2 pound lean, trimmed veal, cut in 1-inch pieces, chilled
- 1 tablespoon unsalted butter
- 1 tablespoon extra virgin olive oil
- kosher salt and freshly ground pepper
- 1 cup whole milk
- 1/8 teaspoon freshly grated nutmeg
- 1 cup dry white wine such as vermouth
- 1/4 cup tomato paste

Insert the medium slicing disc and use medium pressure to slice the carrot, celery and mushrooms. Remove slicing disc and insert metal blade, leave vegetables in work bowl. Add onion and garlic; process to chop finely, 10 – 15 seconds. Remove and reserve.

Add the tomatoes to the work bowl, process to coarsely chop, 10 – 15 pulses. Stir into the reserved juices and reserve.

Add the beef cubes to the work bowl. Pulse to chop, 10 – 15 times. Meat should have the texture of a “coarse chili grind”. Remove and reserve. Repeat with the veal cubes.

Heat the butter and olive oil in a large saucepan. Add the vegetables and cook over medium heat until tender, about 3 minutes. Add the meat and cook, stirring to break up, and cook until meat is no longer pink, about

5 minutes. Season with 1/2 teaspoon salt and 1/4 teaspoon pepper. Add the milk and nutmeg, and cook, stirring occasionally until most of the milk has evaporated, about 10 minutes. Add the wine and cook until most of the liquid has evaporated, about 10 minutes. Stir in the reserved chopped tomatoes and their juices. Simmer the sauce over very low heat, uncovered, for about 1 to 1-1/4 hours. Sauce will be thickened. Taste and season as needed with salt and pepper. Serve hot, mixed with freshly cooked pasta (tip: reserve 1 cup of the hot pasta cooking water to stir into the sauced pasta if too thick). Sauce may be made ahead. Refrigerate until ready to use; remove any hardened fat that has risen to the top. Store in refrigerator for up to 2 days, or freeze for up to 1 month.

Makes enough sauce for 12 ounces of pasta, 4 servings.

CHILI

Heated cumin seeds are the “secret” ingredient in this chili. Heating the cumin seeds intensifies flavor. This is a technique often used in the highly spiced East Indian cuisine.

- 2 medium garlic cloves, peeled
- 1 medium onion, peeled and quartered
- 3/4 pound lean round or sirloin steak, cut into 1-inch (2.5cm) cubes
- 2 tablespoons chili powder
- 2 tablespoons paprika
- 3/4 teaspoon salt
- 1-1/2 teaspoons whole cumin seed
- 3/4 cup (170ml) water or canned crushed tomatoes
- 1/8 teaspoon crushed red pepper

Insert metal blade. Add garlic and onion to work bowl and process together until finely chopped, stopping to scrape bowl as necessary. Remove to large saucepot. Add beef and pulse-chop until coarsely chopped, about 8 pulses.

Add meat to pot and cook over medium/high heat, stirring often, until meat is brown, about 5 minutes.

Reduce heat to low and stir in chili powder, paprika and salt. Cook uncovered for at least 30 minutes, stirring occasionally.

In a small skillet, brown cumin over medium heat, shaking pan, until it begins to smoke, about 1 minute. Add cumin, water or tomatoes and red pepper to chili. Cook uncovered

until thickened, about 30 minutes, stirring occasionally.

Makes about 2-1/3 cups.*

*To double the recipe, double the ingredients but chop the meat in 2 batches.

BAKED STUFFED PORK CHOPS

Quick enough to be an everyday meal, special enough for guests.

- 4 1-inch thick pork rib or boneless pork loin chops
- 1 teaspoon dried thyme
- 1 teaspoon dried sage
- 1/2 teaspoon freshly ground black pepper
- 1 shallot, peeled, halved
- 2/3 cup pecans, lightly toasted
- 2/3 cup dried, pitted apricots
- 1 tablespoon grainy Dijon-style mustard
- 1 tablespoon bourbon whiskey
- 1 teaspoon soy sauce
- kosher salt and freshly ground pepper to taste
- 1 tablespoon unsalted butter

Preheat oven to 350° F. Use a sharp, pointed knife such as a boning knife to cut a pocket in each pork chop horizontally to the bone (or almost through if using boneless chops). Reserve.

Insert metal blade. Place thyme, sage, paprika, and pepper in work bowl. With machine running, add shallot through feed tube and process to chop, 5 seconds. Add pecan halves and apricots to work bowl. Pulse until nuts and apricots are coarsely chopped, 12 to 15 pulses. Add mustard, whiskey, and soy sauce; pulse to blend, 5 times.

Divide the apricot-pecan mixture evenly and stuff each pork chop. Skewer pockets closed with toothpicks if necessary. Season chops lightly with kosher salt and freshly ground pepper to taste. Melt butter over medium high heat in large (12-inch) skillet with oven-proof handle. Brown pork chops on each side, 2 to 3 minutes. Place skillet in preheated 350° F oven. Bake until pork is cooked through (will read 155-160° F when tested with an instant read thermometer), about 20 to 25 minutes. Let pork chops rest, loosely covered, for 5 minutes before serving.

Makes 4 servings

CARMELIZED ONION & GRUYÈRE QUICHE

This old favorite is perfect for supper or brunch.

- 1 Pie Pastry, prepared, rolled and placed in pie plate (page 26)
- 5 ounces Gruyère cheese, cut to fit the feed tube
- 1 onion (8-ounces), peeled and cut in quarters
- 1 teaspoon extra virgin olive oil
- 1 teaspoon unsalted butter
- 4 large eggs
- 1 cup evaporated fat free milk
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon freshly grated nutmeg

Prick the pastry crust that has been rolled out and placed in a pie plate evenly with a fork. Freeze while continuing. Preheat oven to 425° F.

Insert the shredding disc. Use medium pressure to shred the Gruyère, remove and reserve. Insert the slicing disc; use medium pressure to slice the onion. Do not wash the work bowl.

Heat the olive oil and butter in a 10-inch skillet over medium heat. Add the sliced onion and cook for 2 to 3 minutes until it begins to soften. Lower the heat, and cook for 10 to 15 minutes, stirring every 2 or 3 minutes until the onions are lightly caramelized and golden in color.

Remove and cool.

Line the chilled pastry with a sheet of foil and fill with pie weights, dry beans or rice (use 2 to 3 cups). Bake in the lower third of the preheated oven for 12 minutes, then remove the foil and pie weights and bake for another 5 minutes. Remove from the oven. (This may be done ahead.)

Insert the metal blade. Place the eggs, evaporated fat free milk, pepper and nutmeg in the work bowl and process for 30 seconds. Layer half the cheese, all the onions and the remaining cheese in the partially baked pastry shell. Carefully pour in the egg mixture. Place in the lower third of the oven and bake for 10 minutes, then lower the heat to 375° F and continue baking for 25 to 30 minutes, until the custard is set, puffed and golden.

Remove to a rack and let cool for 10 to 15 minutes before slicing. Cut in wedges to serve. Refrigerate any leftovers well wrapped. Serve leftovers cold, or reheat briefly in an oven. Reheating in a microwave is not recommended.

Makes one 9-inch tart or pie, 8 servings.

LACY POTATO PANCAKES

- 3 large Idaho Potatoes (1-1/2 pounds total, 680g), peeled, scrubbed and cut flat at one end
- 2 teaspoons salt
- Freshly ground pepper
- 2 tablespoons chopped fresh chives (optional)
- 1/2 stick (4 tablespoons) unsalted butter or margarine
- 1/4 cup (60ml) vegetable oil

Pour 1-1/2 cups (360ml) of cold water into work bowl. (Water helps prevent potatoes from discoloring.) Insert shredding disc and process potatoes, using firm pressure.* Drain, and use paper towels to squeeze out as much moisture as possible. Toss in mixing bowl with salt, pepper and chives (if using).

Heat 2 tablespoons of butter or margarine and 2 tablespoons of oil in large heavy skillet. When foam subsides, put 2 tablespoon mounds of shredded potatoes in skillet, flattening each into round shape with spatula. Fry 3 or 4 pancakes at a time, over medium-high heat, cooking until crisp and golden, about 2 or 3 minutes each side.

Continue with remaining potatoes, adding more butter and oil to skillet as necessary.

Makes 24 pancakes.

*An optional fine-shredding disc with detachable stem makes extra fine shreds of potatoes - perfect for potato pancakes.

SWEET POTATO BAKE

Cooking spray

- 1 medium onion, peeled, halved, ends cut flat
- 2 tablespoons unsalted butter, divided
- 1 pound sweet potatoes, peeled, cut to fit feed tube
- 2 slices whole wheat bread,

torn into 1-inch pieces

- 3/4 cup half-and-half
- 2 large eggs
- 1/8 teaspoon ground allspice
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon ground white pepper

Lightly coat an 8-cup gratin dish with cooking spray. Preheat oven to 350° F.

Insert slicing disc and slice onions.

Melt 1 tablespoon of the butter in a 10-inch skillet over medium heat and cook onions until tender and light golden brown, about 5 minutes. Remove from heat and let cool

Insert shredding disc. Use medium pressure to shred sweet potatoes. Add to cooked onions and toss to combine. Arrange in prepared gratin dish.

Insert metal blade and place bread in work bowl. Pulse to chop, 5 times, then process continuously until the mixture is coarse crumbs, about 5 seconds. With the machine running, add the remaining butter and process 10 seconds, until crumbs are buttered.

Remove and reserve. Place half-and-half, eggs, allspice, nutmeg, and white pepper in work bowl. Process the custard until combined, 10 – 15 seconds. Pour egg mixture over sweet potato mixture. Top evenly with buttered breadcrumbs. Bake until potatoes are tender, mixture is set, and crumbs are golden brown and crisp, about 40 to 45 minutes. Serve hot.

SHREDDED CARROTS AND ZUCCHINI

Shredded vegetables cook quickly, which helps preserve their natural flavor and crispness.

- 2 or 3 medium zucchini (about 12 ounces total, 340g), peeled and cut to fit feed tube horizontally
- 4 or 5 medium carrots (about 12 ounces total, 340g), peeled and cut to fit feed tube horizontally
- 2 tablespoons (1 ounce, 28g) unsalted margarine
- Salt and freshly ground pepper to taste
- 1/4 teaspoon dried tarragon (optional)

Insert shredding disc.* Shred zucchini. Remove and reserve. Shred carrots.

Melt butter in large skillet. Add carrots and sprinkle with salt and pepper. Cover and cook over medium heat until tender, about 2 or 3 minutes, stirring occasionally.

Add zucchini, toss to mix with carrots and cook only until zucchini is heated through.

Season with tarragon, salt and pepper to taste, and serve immediately.

Makes 6 servings.

*A medium square julienne disc (3x3mm) produces "matchsticks" of carrots and zucchini. Making this vegetable dish with this optional disc (and detachable stem) adds more texture.

CLASSIC MAYONNAISE WITH COOKED EGGS

Adding oil very slowly is essential for the mayonnaise emulsion – the hole in the pusher adds the oil at just the right speed. Flavored vinegar or fresh or dried herbs can be added for a flavored mayonnaise.

- 2 large egg yolks
- 2 tablespoons wine vinegar or lemon juice
- 2 tablespoons water
- 1 teaspoon granulated sugar
- 1 teaspoon dry mustard powder
- 1/2 teaspoon kosher salt
- 1/8 teaspoon ground white pepper
- 1 cup flavorless vegetable oil

Have a shallow pan of ice water ready. In a small skillet, use a whisk to stir together the egg yolks, vinegar or lemon juice, sugar, dry mustard, salt, and pepper until completely blended. Cook over very low heat, stirring constantly, until the mixture bubbles in 1 or 2 places – do not allow eggs to scramble. Remove from the heat and place in the ice water bath. Stir to cool down.

Insert the metal blade. Place the egg mixture in the work bowl. Cover and insert the pusher. Turn the machine on and add half the oil to the pusher, the oil will run through the pusher very slowly into the work bowl to create the emulsion. When it has totally run through, add the remaining oil to the pusher. As the emulsion is made, the sound of the machine will become deeper. Transfer mayonnaise to a container, cover and chill until ready to use. Will keep for 2 to 3 days in the refrigerator.

Makes 1-1/4 cups mayonnaise.

CLASSIC VINIAGRETTE

- 1 garlic clove, peeled
- 1-1/2 cups (360ml) oil
- 1/2 cup (120ml) red-wine vinegar
- 2 tablespoons Dijon-style mustard
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Insert metal blade and turn on machine. Drop garlic through feed tube and process for 10 seconds. Add all remaining ingredients through feed tube while machine is running and continue processing until mixed, about 20 seconds.

Makes 2 cups (480ml).

*You may use all vegetable oil or a combination of vegetable oil and olive oil, to your taste.

PEANUT BUTTER

Process up to 2 cups of peanuts* at a time. Let machine run continuously – sometimes as long as 2 minutes – until ground nuts form a ball. Continue processing until ball flattens out. Scrape bowl. Continue processing until peanut oil drops appear on surface, or to desired smoothness. The longer you process, the softer the butter will be. Long processing heats it and makes it pourable. It will firm up as soon as it cools.

For chunk-style peanut butter, add a handful of nuts through the feed tube just before you stop processing.

*We recommend salted cocktail peanuts. You may also use dry roasted peanuts.

CHOCOLATE SAUCE

Make 1-1/2 cups (360ml) of delicious chocolate sauce in 1 minute!

- 8 squares (8 ounces, 225g) semi-sweet chocolate, broken in half
- 1/4 cup sugar (1-3/4 ounces, 50g)
- 2/3 cup (160ml) boiling water

Insert metal blade. Add chocolate and sugar and pulse-chop until coarsely chopped, about 6 pulses. Then process continuously until finely chopped, about 30 seconds. With

machine running, pour boiling water through feed tube. Process until chocolate melts, about 45 seconds. Stop once to scrape bowl.

Makes 1-1/2 cups (360ml).

WHITE BREAD

Even cooks who have never made yeast dough find the processor method fast and easy, with virtually certain success on the first try.

- 1 package yeast (1/4 ounce, 7g)
- 2 teaspoons sugar
- 1/3 cup (85ml) warm water, 105° to 120°F (40° to 48°C)
- 3 cups all-purpose flour* (15 ounces, 425g)
- 2 tablespoons unsalted margarine
- 1 teaspoon salt or to taste
- 2/3 cup (160ml) ice water

Stir yeast and sugar in warm water until dissolved. Insert metal blade. Put flour, margarine and salt in work bowl and process for 20 seconds. Combine yeast mixture and cold water.

Turn on machine, remove white pusher and pour water mixture through feed tube in a steady stream, only as fast as flour absorbs it. Continue processing until dough cleans inside of work bowl, then let machine run for 60 seconds to complete kneading.

Remove dough from work bowl and shape into smooth ball. Place in lightly floured plastic food storage bag. Squeeze out air and close end with wire twist, allowing space for dough to rise. Let rise until doubled, about 1-1/2 to 2 hours.

Remove wire twist and punch dough down in bag. Shape into loaf and place into greased 5-cup (1.2L) loaf pan.

Cover with oiled plastic wrap and let rise in warm place until dough rises just above top of pan, about 3/4 hour.

Preheat oven to 370°F (190°C). Bake bread on center rack of oven for 35 to 40 minutes. Remove from pan and cool on wire rack.

Makes one loaf weighing approximately 1-1/2 pounds (24 ounces, 680g).

Whole Wheat Variation

Replace 1/2 of white flour with an equal amount of whole-wheat flour.

*Bread made with bread flour will rise higher in the oven.

BREADSTICKS

Prepare one recipe for White Bread or its Whole Wheat variation. Punch down dough after first rising and divide it in half. Shape each half into cylinder 12 inches (30cm) long. Cut each cylinder into twelve 1-inch (2.5cm) pieces. One at a time, roll out each piece between your hands and then roll it on a work surface into a stick about 1/4-inch (6mm) in diameter.

Grease baking sheet and sprinkle it with cornmeal.

Preheat oven to 300°F (150°C). Place sticks on baking sheet, cover them and let them rise in warm place for 15 minutes. Brush them with glaze of egg and salt and sprinkle with coarse salt or poppy or sesame seeds.

Bake sticks for 30 minutes. Then increase heat to 350°F (175°C) and bake until nicely browned, about 5 minutes.

Makes 24 breadsticks.

HARVEST ROLLS

The slightly sweet flavor, golden color and soft texture makes these dinner rolls irresistible.

Makes 12 dinner rolls

- 1 package active dry yeast
- 1 tablespoon maple syrup
- 1/4 cup fat free milk, heated to 105°F – 115° F
- 1/4 cup cooked pumpkin (use canned, solid pack) or winter squash
- 2-1/4 cups all-purpose flour
- 1/4 cup granulated sugar
- 3 tablespoons unsalted butter, cut into 1/2-inch pieces
- 3/4 teaspoon salt

Cooking spray

Egg glaze (1 large egg blended with 1 teaspoon water)

In a 2-cup liquid measure combine yeast, syrup and warm milk; let sit until foamy, about 3 – 5 minutes. Stir in pumpkin/squash.

Insert the metal blade. Place flour, sugar, butter, and salt in work bowl; process until combined, about 10 seconds. With motor running, pour squash mixture through the feed tube in a

steady stream. After dough is formed process until well mixed, about 40 seconds. Dough will be soft and may stick to sides of bowl. This is normal. Place dough in a floured food storage bag and seal the top. Let rise until doubled in size, about 1 hour.

Lightly spray a 9 or 10-inch round baking pan with vegetable oil cooking spray. Punch dough down and shape into 12 balls. Place, barely touching, in circles in the baking pan. Spray a sheet of plastic wrap with cooking spray, cover and let rise 45 minutes. The rolls will double in size.

About 10 minutes before rolls double, preheat the oven to 350° F. Brush rolls with egg glaze and bake until golden brown, about 15 – 20 minutes. Serve rolls warm with butter and jam.

Makes 12 rolls.

CORN BREAD

This bread is delicious hot from the oven with soups, stews and chili. Excellent also for Corn Bread Stuffing.

Nonstick cooking spray

- 1 cup yellow cornmeal (6 ounces, 170g)
- 1 cup all-purpose flour (5 ounces, 140g)
- 2 tablespoons sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup (240ml) milk, whole, lowfat or fat free
- 1 large egg
- 1/4 cup (60 ml) unsalted butter, melted

Preheat oven to 425°F (220°C) and spray 8" x 8" (20 x 20cm) baking pan.

Insert metal blade. Put first 5 ingredients in work bowl and process to combine, about 5 seconds. Stir remaining ingredients together and add to work bowl. Pulse to combine, about 4 to 6 times.

Pour batter into prepared pan and bake in preheated oven until a cake tester comes out clean, about 20 to 25 minutes.

Makes 8 to 10 servings.

ZUCCHINI BREAD

This moist, flavorful loaf is a good lunchbox or teatime treat.

Nonstick cooking spray

- 1 medium zucchini (about 7 ounces total, 200g), trimmed and cut to fit feed tube vertically
- 1-1/4 cups sugar (8-3/4 ounces, 250g)
- 2 large eggs
- 2/3 cup (160ml) vegetable oil
- 1-1/2 cups all-purpose flour (7-1/2 ounces, 115g)
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/2 teaspoon allspice
- 1/2 teaspoon cloves
- 1/2 teaspoon cinnamon

Preheat oven to 350°F (175°C) and place rack in center. Spray and flour loaf pan 8-1/2" x 4-1/2" x 2-1/2" (22 x 11 x 6.5cm).

Insert shredding disc, pack zucchini in feed tube vertically and shred, using light pressure. Remove and reserve. Wipe bowl dry.

Insert metal blade. Put sugar, eggs and oil in bowl and process for 1 minute. Put flour, salt, baking soda, baking powder, spices and zucchini on top and just until flour disappears.

DO NOT OVERPROCESS OR BREAD WILL BE TOUGH.

Transfer batter to pan and bake for about 45 to 50 minutes, or until cake tester comes out clean. Cool on wire rack.

Makes one loaf.

APRICOT BRAN MUFFINS

Golden brown and full of vitamins and fiber, these are both delicious and good for you.

Nonstick cooking spray

- 1 cup pitted apricots (5 ounces total, 140g)
- 1 cup all-purpose flour (5 ounces, 140g)
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt

- 1-1/2 cups All Bran cereal (4-1/2 ounces, 130g)
- 1/2 cup sugar (3-3/4 ounces, 105g)
- 3/4 cup (180ml) buttermilk
- 1/2 stick unsalted butter (2 ounces, 55g), melted
- 2 large eggs
- 1 teaspoon pure vanilla extract

Fifteen minutes before baking, preheat oven to 375°F (190°C) and place rack in center of oven. Spray twelve 1/2-cup (120 ml) muffin cups.

Insert metal blade. Pulse-chop 1/2 the flour with the apricots 4 times. Add remaining ingredients including remaining flour and pulse only 4 times. Use spatula to scrape work bowl once or twice do not overprocess or muffins will be tough. If necessary, blend batter with spatula.

Divide batter among muffin cups and bake until golden brown, about 25 minutes. Run knife around each muffin to loosen it and remove from pan.

Makes 12 muffins.

CHOCOLATE CAKE

Nonstick cooking spray

- 2 cups sugar (14 ounces, 400g)
- 1-3/4 cups all-purpose flour (8-3/4 ounces, 250g)
- 3/4 cup unsweetened cocoa (3 ounces, 85g)
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 large eggs
- 1 cup (240ml) strong coffee
- 1 cup (240ml) light sour cream
- 1/2 cup (120ml) vegetable oil
- 1 teaspoon pure vanilla extract

Dark Chocolate Frosting (recipe follows)

Preheat oven to 350°F (175°C) and place rack in center of oven. Spray 13" x 9" x 2" (33 x 22 x 5cm) baking pan.

Insert metal blade and process dry ingredients until combined, about 5 seconds. Stir remaining cake ingredients together in 4-cup (1L) liquid

measure. While machine is running, slowly pour liquid in steady stream through feed tube. Blend until smooth, about 5 seconds. Scrape work bowl and mix for 5 seconds more.

Pour into prepared pan and bake in preheated oven until a cake tester comes out clean, 40 to 45 minutes. Cool in pan on rack. Frost with Dark Chocolate Frosting.

DARK CHOCOLATE FROSTING

- 4 ounces (115g) unsweetened chocolate, broken into 1-inch (2.5cm) chunks
- 1/3 cups (80ml) water
- 2 tablespoons unsalted butter or margarine
- 1 teaspoon vanilla extract
- 3 cups confectioners' sugar (12 ounces, 340g)

Insert metal blade. Add chocolate and pulse to break apart, about 5 pulses. Then let machine run until chocolate is chopped to a fine powder consistency, about 45 seconds.

Bring water and butter just to boil.

Remove from heat and add vanilla. While machine is running, pour liquid in slow steady stream through feed tube. Blend for 60 seconds. Scrape bowl and add confectioners' sugar. Blend until smooth and glossy, about 10 seconds.

STANDARD CAKE-MIX CAKE

Because cake mixes are so popular, we're including the right procedure for preparing a cake mix in a Cuisinart® Food Processor.

- 1 18-ounce (510g) box of cake mix
- Eggs, as called for on package
- Oil, as called for on package
- Water, as called for on package

Prepare two 8" (20cm) round cake pans and preheat oven to recommended temperature.

Insert metal blade and empty cake mix into work bowl. Turn on machine and pour eggs, oil and water through feed tube while machine is running. Process for about 60 seconds. Pour batter into pans. Bake as directed on package.

CONFECTIONERS' SUGAR ICING

- 1 pound (455g) confectioners' sugar
- 4 tablespoons butter (2 ounces, 55g), cut into 4 pieces
- 4 tablespoons milk
- 1/2 teaspoon vanilla

Insert metal blade, put all ingredients in work bowl and process for 10 seconds.

Makes about 2 cups (480ml).

CARROT CAKE

The fine shredded carrot in this cake gives it extra moisture and delicious flavor.

Cooking spray

- 3-4 large carrots (8 ounces total)
- 1/4 medium orange
- 1 cup sugar
- 3/4 cup vegetable oil
- 3 eggs
- 1-1/2 teaspoon vanilla
- 1/2 cup raisins
- 1-1/3 cups flour
- 3/4 teaspoon salt
- 1-1/2 teaspoons cinnamon
- 1-1/2 baking powder
- 1/2 teaspoon baking soda
- 1/3 cup walnut pieces

Preheat oven to 350°F. Lightly coat two 8-inch round cake pans with cooking spray.

Trim and peel carrots; cut in lengths to fit feed tube vertically. Insert medium shredding disc and shred carrots; reserve.

Using a sharp knife or vegetable peeler, remove the zest from the orange. With the metal blade, mince zest with sugar until very fine, about 30 seconds. Add oil, eggs and vanilla and mix to combine, about 15 seconds.

Add remaining ingredients and carrots and pulse just until flour disappears, 8 to 10 pulses, scraping bowl as necessary.

Pour into prepared pans.

Bake 20-25 minutes, or until a knife inserted comes out clean. Remove and cool on a wire rack. Frost the cake with Cream Cheese Frosting.

Makes 10 to 12 servings.

CREAM CHEESE FROSTING

- 8 ounces cream cheese
- 2 tablespoons butter
- 1-1/2 teaspoon vanilla extract
- 3/4 cup powdered sugar

Have cream cheese and butter at room temperature; cut into 1-inch pieces. Use the metal blade to mix all the ingredients until smooth, about 45 seconds, scraping down once.

Use to frost and fill carrot cake layers.

Makes 1 cup.

CHOCOLATE CHIP COOKIES

- 3/4 stick unsalted margarine (3 ounces, 85g), well-chilled and cut into 7 pieces
- 1 large egg
- 1/3 cup sugar (2-1/3 ounces, 70g)
- 1/3 cup firmly packed light brown sugar (2-1/3 ounces, 70g)
- 1 teaspoon pure vanilla extract
- 1/2 cup nut pieces (2 ounces, 55g)
- 1-1/3 cups all-purpose flour (6-3/4 ounces, 190g)
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 6 ounces (170g) semisweet chocolate morsels

Preheat oven to 375°F (190°C). Insert metal blade. Put margarine, egg, both sugars and vanilla in work bowl and process until smooth, about 30 seconds. Stop once to scrape bowl. Put nuts, then flour, baking soda and salt on top of batter in circle, then add chocolate. Pulse just until flour disappears, about 4 times. Run spatula around inside of bowl and pulse twice. Do not overprocess.

Drop cookies by tablespoonful onto ungreased cookie sheets, spacing them 2-inch (5cm) apart. Bake until lightly browned, about 8 to 10 minutes.

Makes about 3 dozen cookies.

BROWNIES

- 2 ounces (60g) unsweetened chocolate squares, broken in half
- 1 cup sugar (7 ounces, 200g)
- 1/3 cup (60ml) hot melted butter or margarine
- 2 large eggs
- 1 teaspoon vanilla extract
- 2/3 cup all-purpose flour (3-1/3 ounces, 95g)
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 1/2 cup walnut halves (2 ounces, 60g)

Preheat oven to 350°F (175°C). Grease 8" x 8" (20 x 20cm) baking pan.

Insert metal blade. Put chocolate and half of sugar in work bowl. Pulse-chop 6 times, then process for 20 seconds.

Add hot butter and process for 30 seconds. Add remaining sugar, eggs and vanilla. Pulse-chop twice, then process for 10 seconds. Add dry ingredients and nuts. Pulse 6 times to combine. Spread butter in pan. Bake for 25 minutes. Let cool for 30 minutes before cutting.

Makes 16 2-inch (5cm) square brownies.

PIE PASTRY

- 1-1/3 cups all-purpose flour (6-1/2 ounces, 185g)
- 1/2 teaspoon salt
- 1 stick (4 ounces, 115g) unsalted butter, well chilled and cut into 8 pieces
- 1/4 cup (60ml) ice water

Insert metal blade. Put flour, salt and butter in work bowl and pulse-chop until mixture is texture of coarse meal. While machine is running, slowly pour ice water through feed tube. Process only until clumps form. **DO NOT LET IT FORM A BALL.**

Remove dough and pat it into flattened disc, wrap and refrigerate dough for 30 minutes. Roll on lightly floured board to circle 11 inches (30cm) in diameter. Transfer to 9-inch (22cm) pie pan and trim dough with scissors, leaving 1-inch (2.5cm) overlap beyond pan. Fold overlap inside to form double thickness on sides. Pinch edges to form decorative crust. Prick

bottom and sides with fork and refrigerate until firm, about 30 minutes in refrigerator or 15 in freezer.

If using precooked filling, bake crust in preheated 425°F (220°C) oven until golden and crisp, about 15 minutes. To prevent shrinking, line it first closely with heavy-duty aluminum foil and fill with dried beans or metal pie weights. Heat beans or weights in 425°F (220°C) oven at least 10 minutes before using.

If using filling that must be baked, cook crust for 5 to 8 minutes at 425°F (220°C) until set but not browned. To keep crust crisp and tender, as soon as you take it from oven brush bottom with egg white processed with 1 teaspoon of water. Add filling and continue baking.

Makes one 9-inch (22cm) pie crust.

APPLE STREUSEL PIE

- 1 recipe Pie Pastry, prepared, chilled and ready to roll
- 1/2 cup packed brown sugar
- 1/2 cup all-purpose flour
- 1/2 cup rolled oats (old-fashioned, not quick cooking)
- 5 tablespoons cold unsalted butter, cut in 1/2-inch pieces
- 1/2 cup walnut halves/pieces
- 1-1/2 tablespoons fresh lemon juice
- 2 pounds apples (see note), peeled, cored and quartered
- 2/3 cup granulated sugar
- 1/4 cup all-purpose flour
- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/4 teaspoon freshly ground nutmeg
- 1/2 cup raisins or dried cranberries (optional)

Arrange rack in lower third of oven. Preheat oven to 400°F. Dust the chilled dough lightly with flour and place on a lightly floured surface. Roll the dough into a 15-inch round, rolling from one edge to the opposite edge, rotating the dough as you go, and adding just enough flour to keep it from sticking to the counter or pin. Do not roll back and forth. When it has been rolled to size, gently fold it in half, then in half again. Lift carefully and center in a 9-inch pie plate. Unfold, and let the pastry settle into the pan. Trim edges to an even 1/2-inch overhang. Brush rim of pastry with water and fold in;

press and seal. Use fingers or fork to crimp decoratively. Reserve.

Insert the metal blade. Pulse to break up the brown sugar, 4 – 5 times. Add 1/2 cup flour, oatmeal and sugar to work; pulse 5 times. Add cold butter pieces and nuts, pulse 15 one-second pulses. Transfer to a small bowl and work the mixture with fingers until it is large crumbs. Reserve.

Insert the slicing disc. Add the lemon juice to the work bowl. Place the apple quarters in the feed tube. Use medium pressure to slice. Transfer to a large bowl and toss the apples in the juice to coat. Add sugar, 1/4 cup flour, spices, and raisins or cranberries optional. Toss apples gently but thoroughly to combine.

Fill the prepared crust evenly with apple mixture, pressing apple mixture lightly to remove air pockets. Top evenly with streusel topping. Place pie on rack in preheated oven (may place foil or baking sheet on rack underneath to catch drips). Bake in preheated 400°F oven until browned and bubbly, about 55 to 60 minutes. If crust or topping appears to brown too quickly, cover loosely with a sheet of foil. Let cool for at least 1 hour on a rack before serving.

VERY BERRY CHEESECAKE

Cooking spray

- 22 2-1/2-inch graham cracker squares, broken into quarters
- 3/4 cup granulated sugar, divided
- ? teaspoon cinnamon
- 5 tablespoons unsalted butter, cut into 1/2-inch pieces
- 2 tablespoons unflavored gelatin
- 1/2 cup water
- 2 cups fat free ricotta cheese
- 1 pound lowfat cream cheese
- 1 tablespoon vanilla extract
- 1/2 cup Very Berry Sauce

Fresh berries for garnish.

Preheat oven to 350° F. Lightly coat a 9-inch springform pan with cooking spray and set aside.

Insert the metal blade. Place the graham crackers in the work bowl and pulse 10 times to crush. Add 1/4 cup of the granulated sugar, cinnamon and unsalted butter. Process for 30 seconds; scrape the work bowl. Process until the mixture is uniformly fine crumbs. Press the

crumbs into the bottom of the prepared springform pan. Bake in the preheated oven until set and golden, 10 minutes. Remove and cool completely on a rack.

In small saucepan sprinkle gelatin over water; let stand 5 minutes to soften. Cook over low heat until dissolved, stirring often. Set aside. Wipe out the work bowl with a paper towel. Place the gelatin mixture in the work bowl with the ricotta cheese, cream cheese, remaining 1/2 cup granulated sugar, and vanilla. Process for 30 seconds; scrape work bowl. Process for another 30 to 40 seconds, until completely smooth and creamy. Add berry purée and process until totally blended. Pour into prepared crust. Cover and refrigerate at least 6 hours to allow to set completely before serving. Serve with additional fresh berries as garnish.

VERY BERRY SAUCE

Stir in fresh strawberries, raspberries and blueberries, just before serving, to use as a topping for pancakes, waffles, cheesecake, your favorite ice cream or frozen yogurt.

Makes 3 cups

- 6 ounces fresh or frozen blueberries (not in syrup, thawed)
- 6 ounces fresh or frozen raspberries (not in syrup, thawed)
- 6 ounces fresh or frozen strawberries (not in syrup, thawed)
- 3/4 cup good quality berry preserves
- Superfine or Turbinado Sugar to taste

Insert the metal blade. Process the strawberries and raspberries until smooth, 30 seconds. Add the preserves and process until smooth, 20 seconds. Taste and add sugar if needed. Strain through a chinois or fine mesh sieve, pressing on the solids. Discard the seeds. Refrigerate until ready to use.

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