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TIP: Use the Compact Cover for added convenience when your recipe calls for chopping, mixing, puréeing or kneading. It is particularly useful when you are preparing baked goods such as cakes, cookies, pies and bread.

Guacamole

Serve with tortilla chips or crisp vegetables. For a less pungent taste, use flat-leaf parsley instead of cilantro.

2¼ cups yield

- 1 large garlic clove, peeled**
- 1 medium jalapeño pepper, halved and seeded**
- ½ cup tightly packed cilantro leaves**
- 1 medium scallion, white part and 2 inches of green, cut in 1-inch pieces**
- 3 ripe medium avocados (½ pound each), peeled, halved and pitted**
- 3 tablespoons lemon juice**
- Pinch cumin**
- ¼ teaspoon salt**
- ¼ teaspoon chili powder**
- 1 medium tomato, quartered, seeds removed**

Use metal blade to chop garlic, jalapeño pepper, cilantro, and scallion until minced, about 15 seconds. Scrape down work bowl. Add avocados and all remaining ingredients except tomato. Process until smooth, about 1 minute, scraping bowl as necessary. Add tomato and pulse about 6 to 8 times, until it is finely chopped. Adjust salt if necessary.

Blue Cheese and Pecan Spread

You can substitute cottage cheese for all or part of the cream cheese and you can substitute walnuts for pecans.

1 cup yield

- ¼ cup shelled pecans**
- 6 ounces cream cheese, in 1-inch pieces**
- 2 tablespoons blue cheese**

Process nuts with metal blade until they are finely chopped, about 10 seconds. Add cream cheese and blue cheese. Process until well mixed and smooth, about 10 seconds. (If substituting cottage cheese, process it until smooth, about 90 seconds.)

Chicken Liver Pâté

An extraordinarily good party dish that is easy to make and keeps well. Serve it on toasted French bread or apple slices.

2¼ cups yield

- 1 large, unpeeled garlic clove**
- 3 tablespoons butter, for sautéing**
- 1 pound chicken livers, trimmed**
- 8 ounces unsalted butter**
- 1 teaspoon salt**
- ½ teaspoon freshly ground black pepper**
- ¼ teaspoon freshly ground allspice**
- 1 tablespoon Cognac**

Put garlic in small saucepan, cover with water and simmer 10 minutes. Reserve. Heat butter in skillet until it bubbles. Sauté chicken livers over medium-high heat until brown on the outside, but still pink within.

Squeeze softened interior of garlic into work bowl. Add livers and remaining ingredients. Process until creamy and smooth, about 1 minute. Scrape down bowl as necessary.

Transfer pâté to crock or serving dish, cover and refrigerate at least 4 hours. Let stand at room temperature for 30 minutes before serving. Well covered, can be refrigerated for up to 5 days.

Cheese Coins

These tender and flavorful appetizers are easy to make, convenient to serve, and they can be refrigerated or frozen.

Makes 100 cheese coins

- 8 ounces cheddar cheese, cut in 1-inch pieces**
- 4 ounces unsalted butter, at room temperature, cut in pieces**
- ¼ teaspoon salt**
- ¼ teaspoon hot sauce or pinch of cayenne pepper**
- 1 cup flour**

Use metal blade to chip cheese until it resembles coarse meal, about 30 seconds. Add butter, salt and pepper. Process until smooth, about 60 seconds. Scrape down bowl, add flour and process

until flour is just mixed in. Chill dough until firm enough to shape into logs, about 1 hour. Divide dough into 3 equal parts and roll each into a cylinder about 1½ inches in diameter. Chill until firm, about 2 hours.

Preheat oven to 400°F. Cut dough into ¼-inch slices and place slices 1½ inches apart on lightly greased baking sheet. Bake until lightly colored, about 10 minutes, being careful not to brown them. Transfer to wire rack to cool.

Unbaked, plastic-wrapped cylinders keep for about a week in the refrigerator. Cooked cheese coins can be frozen and reheated for 6–8 minutes in a 300°F oven.

Chunky Gazpacho

This refreshing, cold soup can be ready in less than 10 minutes. You may serve it at once, but it improves with chilling.

4½ cups yield

- 1 small garlic clove, peeled**
- ½ small jalapeño pepper***
- 4 scallions**
- 1 celery stalk**
- ½ medium bell pepper**
- 2 tomatoes**
- 2 cups tomato or vegetable juice**
- 1 medium cucumber**
- 2 tablespoons lemon juice**
- 1 teaspoon salt**
- ¼ teaspoon freshly ground black pepper**

Halve jalapeño pepper and remove seeds. Trim scallions and celery and cut into 1-inch pieces. Quarter and seed bell pepper and tomatoes. Peel cucumber and cut in half lengthwise. Remove seeds and cut to fit feed tube vertically.

Use metal blade to process garlic and jalapeño pepper until finely chopped. Add scallions, celery and bell pepper. Pulse/chop to medium chop. Put in large mixing bowl. Pulse/chop one tomato until coarsely chopped. Add to mixing bowl. Purée other tomato until smooth, about 1 minute. With machine running, pour in ½ cup of tomato juice. Add to mixing bowl with remaining tomato juice and stir.

Insert slicing disc, stand cucumber pieces upright in feed tube and slice, using light pressure. Add to mixing bowl with remaining ingredients and stir to

combine. Cover and chill before serving.

*Handle hot peppers carefully. Their oil can irritate the skin and eyes. Wash your hands after preparing them.

Leek and Potato Soup/ Vichyssoise

Louis Diat, longtime chef at the New York Ritz Hotel, transformed the everyday Leek and Potato Soup into a cold soup suitable for parties.

4 cups Leek and Potato Soup or
6 cups Vichyssoise

- 2 medium leeks, white part only, thoroughly cleaned**
- ½ medium onion, peeled and halved**
- 1 tablespoon unsalted butter**
- 2 medium, all-purpose potatoes, peeled**
- 1½ cups chicken stock**
- 1 cup water**
- Salt and freshly ground pepper to taste**
- 1 cup milk**
- ¼ cup heavy cream**
- Chopped chives, for garnish**

Cut leeks to fit feed tube. Use slicing disc to slice leeks and onion. Melt butter in large saucepan. Add leeks and onion and sauté, stirring often, until soft but not brown, about 10 minutes.

Cut potatoes in half crosswise, then quarter lengthwise. Use slicing disc to slice them. Add potatoes, stock and water to saucepan. Bring to boil, reduce heat, cover and simmer gently, stirring occasionally until vegetables are very tender, about 25 minutes. Adjust seasoning and serve hot as Leek and Potato Soup or proceed as follows for cold Vichyssoise.

Strain liquid into large saucepan and set aside. Use metal blade to purée vegetables, stopping once to scrape bowl. Whisk purée into reserved liquid, add milk and bring to a boil over moderate heat, stirring constantly. Remove from the heat and stir in cream. Season to taste with salt and pepper. Refrigerate until thoroughly chilled. Taste again for seasoning and sprinkle with chopped chives.

Lentil Soup

This hearty winter soup is a meal on its own, accompanied by crusty bread and a salad.

6 cups yield

- 8 ounces lentils**
- ½ large garlic clove, peeled**
- ½ small onion, peeled and halved**
- ½ medium celery rib, in 1-inch pieces**
- ½ medium carrot, in 1-inch pieces**
- 2 medium tomatoes, quartered**
- 2½ cups beef broth**
- 2½ cups water**
- 2 teaspoons white wine vinegar**
- ½ teaspoon paprika**
- ½ teaspoon salt***
- ⅛ teaspoon freshly ground pepper**
- Pinch dried thyme**
- ½ pound Polish kielbasa or other smoked sausage**

Wash lentils under cold running water, drain and place in a large saucepot. Use metal blade to pulse/chop garlic, onion, celery and carrots until finely chopped. Put in pot with lentils. Chop tomatoes into fine pieces. Add to pot with all remaining ingredients except sausage. Cover pot and cook for about 1 hour.

Freeze sausage until hard to the touch, but easily pierced with tip of sharp knife, about 30 minutes.

Drain and reserve soup liquid and purée solids with metal blade. Return purée to broth and stir to combine. Use slicing disk to slice sausage. Add sausage to soup and reheat gently until sausage is heated through, stirring occasionally, about 20 minutes.

*Omit salt if using salty sausage.

Split Pea Soup

A perfect family lunch or supper.

4 cups yield

- ½ pound split green peas**
- ½ large onion, quartered**
- ½ large garlic clove, peeled**
- ¾ pound smoked ham hocks**
- 3½ cups water**
- 1 medium carrot, peeled**
- ½ large celery rib**
- ½ medium potato, peeled**
- Salt and pepper**

Rinse peas and place in large pot. Peel onion and garlic. Use metal blade to chop garlic fine, about 10 seconds. Add onion and pulse until coarsely chopped, about 6 to 8 pulses. Add to pot with ham hocks and water. Bring to a boil and reduce heat. Cover and simmer for 1 hour, stirring occasionally. Uncover and simmer until hocks are tender, about 30 to 40 minutes. Stir occasionally and add more water if necessary. Remove hocks and let them cool while preparing vegetables. Peel carrot, cut in feed-tube lengths, then halve lengthwise. Cut celery in feed-tube lengths, then halve lengthwise. Peel potato, halve crosswise, then quarter halves lengthwise. Insert slicing disc. Stand vegetables upright in feed tube and slice with medium to firm pressure. Reserve. Purée soup with metal blade until smooth, about 15 seconds. Return to pot. Remove meat from hocks and pulse until coarsely chopped, 4–6 pulses. Add to pot with vegetables. Cover and simmer until tender, stirring occasionally to prevent sticking. This will take about 20 minutes. Season to taste.

Hamburgers

Chop meat to the exact texture you want – and control the amount of fat. Our test kitchen finds 20% fat ideal – less than the usual supermarket mixture. Use boneless beef – round, chuck or any cut you choose. Before chopping it, trim off all membrane, gristle and fat. Reserve the fat, which will usually be more than you need. Cut the beef into 1-inch cubes and chill until slightly firm – usually 30 minutes in the freezer.

- ¾ pound combined meat and fat**
If you don't have a kitchen scale, measure solidly packed beef cubes and solidly packed fat cubes in cups, before chilling them, as follows:
1¼ cups beef cubes
¼ cup fat cubes

Put beef and fat in work bowl and chop with metal blade. Pulse/chop a few times to start, then let machine run continuously, checking every 5 seconds for consistency. Be very careful not to over-process.

Handle hamburger with a light touch. Remove work bowl from processor base and carefully take out metal blade. Use as little pressure as possible in shaping patties.

Meatloaf or Meatballs

For a spicier meatloaf, add a few drops of hot sauce and a teaspoon of Worcestershire sauce.

- ¾ pound yield**
- 1 small onion, quartered**
 - ¼ cup loosely packed parsley leaves**
 - 1 slice day-old bread, broken in pieces**
 - ¾ pound boneless chuck, cut in 1-inch pieces***
 - 1½ tablespoons milk***
 - ½ teaspoon salt**
 - ⅛ teaspoon dried thyme leaves**
 - 1 large egg**

Put all ingredients except egg in a work bowl and pulse/chop 4 to 6 times. Then process continuously until chopped fine. Add egg and pulse 4 or 5 times or until desired consistency is reached, watching carefully to avoid over-processing. Pack mixture into loaf pan and bake at 350°F until cooked through, about 40 to 50 minutes.

*You can vary these ingredients by using a mixture of beef, veal and pork, or replacing the milk with tomato juice.

Variation: Instead of making a meatloaf, shape mixture into balls of 2 tablespoons each, arrange them in a single layer in baking dish and bake at 375°F for about 25 minutes.

Chili

Kids love chili and it's a versatile dish. Serve it on hot dogs, fill tacos with it or eat it plain. This one freezes well for about 6 months.

- 4½ cups yield**
- 3 medium garlic cloves**
 - 1 medium onion**
 - 1 pound boneless beef chuck, chilled**
 - 1½ teaspoons whole cumin seed**
 - 2 tablespoons vegetable oil**
 - 2 tablespoons chili powder**
 - 2 tablespoons paprika**
 - 1 teaspoon salt**
 - ⅛ teaspoon crushed red peppers**
 - 1 ⅛ ounce can whole tomatoes**
 - 1 cup water**
 - 2 cups red kidney beans, canned**

Peel garlic and onion, quarter onion. Process both with metal blade until finely chopped, about 15 seconds. Remove and reserve. Trim beef of all fat and cut it into 1-inch cubes. Process until coarsely chopped, about 10–12 pulses.

Brown cumin seed in saucepot over medium heat. Shake pan constantly and cook until cumin begins to smoke, about 1 minute. Remove and reserve. Heat vegetable oil in same saucepot over medium heat. Add garlic and onions and cook for 2 minutes. Add beef and cook, stirring often, until no pink color remains, about 5 minutes. Reduce heat to low, stir in cumin, chili powder, paprika, salt and red peppers and cook uncovered for 5 minutes, stirring occasionally.

Use metal blade to chop tomatoes coarse, pulsing twice. Add to saucepot with water and bring to boil. Reduce heat and simmer, partially covered over medium-low heat for 45 minutes, stirring occasionally.

Stir in the beans and cook until heated through. Taste and add salt, if needed.

Try some of these garnishes with the chili: shredded Cheddar or Monterey Jack cheese, shredded lettuce, sliced jalapeño peppers, sliced scallions, sliced black olives, chopped tomato or chopped avocado.

Sausage

When you make your own sausage, you're in control of the ingredients. These sausages have no additives and less than the usual amount of fat.

¾ pound approximate yield

- ½ **pound pork or beef, cut in 1-inch cubes and chilled**
- 3 ounces pork or beef fat, cut in 1-inch cubes and chilled**
- 1 tablespoon cold water**
- ¾ **teaspoon salt**
- ½ **teaspoon dried sage**
- ⅛ **teaspoon dried thyme**
- ⅛ **teaspoon black pepper**
- Flour**

Put all ingredients except flour in work bowl and chop with metal blade. Pulse/chop to start, then let machine run continuously, stopping every 5 seconds until desired texture is reached. Shape mixture into cylinder, 2 inches in diameter. Wrap in plastic wrap or foil and refrigerate for 3 hours or overnight. Cut into ½-inch slices and cook, or wrap individually and freeze. To cook, coat each patty with flour. Place patties in cold skillet and cook over moderate heat until browned. Turn and cook second side over medium to low heat, allowing 15 to 20 minutes for total cooking time.

Farmhouse Hash

If you don't have a kitchen scale, measure in cups – 2¼ cups of lightly packed meat cubes weigh about a pound.

3 servings

- 4 tablespoons unsalted butter**
- 1 small onion, peeled and halved**
- ½ **pound leftover cooked meat, cut in 1-inch pieces**
- ½ **pound cooked potatoes, cut in 1-inch pieces**
- Salt and freshly ground pepper**
- ¼ **cup beef or chicken stock**

Melt half the butter in a heavy skillet. Use metal blade to pulse/chop onion until it is finely

chopped, 8 to 10 pulses. Sauté onion in skillet until soft, but not brown, about 5 minutes. Reserve. Use metal blade to process beef until coarsely chopped. Add potatoes, salt, pepper and sautéed onions and pulse only until potatoes are coarsely chopped. Heat remaining butter in skillet over medium heat. Add hash, pour stock over all and pat down gently with spatula. Cook over low heat for 20 to 25 minutes, turning mixture over with spatula as crust forms on bottom. Transfer to warm serving plate.

Chicken and Vegetable Stir-Fry

Stir-frying and the food processor are a most effective combination to put a meal on the table in no time.

6 servings

- 2 pounds boneless chicken breasts**
- 2 red bell peppers, cored, seeded, stemmed, and cut vertically into 3 slabs**
- 6 scallions, cut to fit feed tube horizontally**
- 2 zucchini, cut to fit tube horizontally**
- 1 yellow squash, cut to fit feed tube horizontally**
- 1 garlic clove, peeled**
- 1 1-inch piece fresh ginger**
- ⅓ **cup water**
- 2 tablespoons dry sherry**
- 3 tablespoons soy sauce**
- 2 teaspoons sesame oil**
- ¼ **teaspoon black pepper**
- 2 teaspoons cornstarch**
- 3 tablespoons vegetable oil**

Split chicken breasts lengthwise. Tuck ends under to form compact shapes of uniform thickness. Wrap individually and freeze on baking sheet until firm to the touch, but easily pierced with the top of a sharp knife. Stand peppers on long ends and use slicing disc to slice them, using light pressure. Lay scallion pieces in feed tube horizontally and slice into slivers, using light pressure. Insert shredding disc and zucchini and squash, using light pressure. Remove and reserve vegetables.

Use metal blade to chop garlic and ginger fine, about 4 pulses. Do not empty work bowl. Insert slicing disc. Stand chicken pieces tightly in feed tube and slice, using firm pressure. Remove and reserve on plate, loosely covered with plastic wrap.

Use metal blade to mix water, sherry, soy sauce, sesame oil, black pepper and cornstarch until smooth, about 15 seconds. Remove metal blade leaving contents in work bowl.

Heat vegetable oil in skillet over high heat until very hot. Add chicken pieces and cook, stirring vigorously, until chicken is opaque, about 3 minutes.

Add vegetable mixture and stir-fry over medium-high heat until crisp-tender, about 2 minutes.

Add sauce mixture. Cook, stirring until sauce thickens, about 1 minute. Serve over brown or white rice.

Crab Cakes

These delicate seafood cakes are perfect with drinks. If you're feeling festive, substitute cooked lobster meat for half of the crabmeat.

54, ½-ounce crab cakes

- 4 slices white bread, lightly toasted**
- 1 medium garlic clove, peeled**
- 1 small onion, peeled and quartered**
- 1 tablespoon unsalted butter**
- 1 tablespoon parsley leaves**
- 1 pound lump crabmeat, picked over to remove cartilage**
- ¼ cup mayonnaise**
- 1 large egg**
- 1 tablespoon lemon juice**
- ¼ teaspoon salt**
- Tartar Sauce (see recipe on page 27)**

Preheat oven to 375°F. Break bread in quarters and process with metal blade to fine crumbs, about 40 seconds. Reserve ¼ of crumbs and put remainder in pie plate.

Drop garlic through feed tube with machine running and process until finely chopped, about 10 seconds. Add onion and chop fine, about 10 seconds. Cook mixture in the butter over low heat until golden brown, stirring, about 10 minutes.

Chop parsley fine, about 5 seconds. Add onion mixture, crabmeat, mayonnaise, egg, lemon juice, salt and reserved bread crumbs and pulse until combined, about 8 times.

Form mixture into 1½-inch cakes by generous teaspoon measures. Coat them with crumbs in pie plate and place on buttered baking sheet. (Recipe may be prepared ahead to this point and refrigerated up to 4 hours.) Bake in preheated oven until golden brown, 10–15 minutes. Serve with Tartar Sauce.

Broccoli Purée

Broccoli is high in fiber, high in potassium and low in calories. This recipe uses the stems, which are often discarded.

2½ cups yield

- 1 bunch broccoli, about 1½ pounds**
- 1 small onion, peeled**
- 2 tablespoons butter**
- 1 teaspoon lemon juice**
- Salt and pepper to taste**

Remove stems from broccoli and reserve florets. Use slicing disc to slice stems and onion. Cook sliced vegetables in boiling water to cover with ½ reserved florets until tender, about 6 to 8 minutes. Drain, reserving liquid.

Use metal blade to purée solids with remaining ingredients until smooth, about 1 minute.

Cut reserved florets into smaller florets and cook in reserved liquid until tender, about 3 minutes. Remove with slotted spoon. Pour enough hot cooking liquid into work bowl to reach desired consistency, then pulse in florets. Use more liquid for a thinner purée, less liquid for a thicker purée. Season to taste. Or serve the florets on a bed of puréed broccoli.

Mashed Potatoes

The shredding disc processes cooked potatoes to the right texture. Be careful not to over-process when you mix them with the other ingredients.

4 servings

- ¼ cup hot milk**
- 2 tablespoons butter in pieces**
- ½ teaspoon salt**
- Freshly ground pepper**
- Pinch of nutmeg (optional)**
- 3 large potatoes, peeled, boiled and drained**

Put all ingredients except potatoes in work bowl and insert shredding disc. Process potatoes and leave them in a work bowl. Remove shredding disc and carefully insert metal blade. Pulse 2 or 3 times, until liquid is absorbed. Potatoes will become gluey if you over-process. Wonderfully light, fluffy mashed potatoes can also be made with the optional whisk attachment (DLC-155).

Potatoes au Gratin

You can use baking or boiling potatoes for this substantial yet elegant dish.

8 servings

- 3 ounces Gruyère cheese, cut in cubes**
- 2 medium garlic cloves, peeled**
- 1 medium onion, peeled and quartered**
- 2½ cups milk or half-and-half**
- 1 teaspoon salt**
- Freshly ground white pepper**
- 3 large potatoes (about 10 ounces each), peeled and cut flat at ends**

Preheat oven to 400°F and butter a 2-quart baking dish. Chop cheese with metal blade until it is finely grated. Remove and reserve it. Drop onion and garlic through feed tube while machine is running and process until finely chopped. Put onion/garlic mixture in saucepan with milk, salt and pepper. Shred potatoes with shredding disc, one at a time, using firm pressure on pusher. Add shredded potatoes to saucepan and bring mixture to a boil, stirring continuously to prevent scorching. Remove saucepan from heat and spread potato mixture in prepared baking dish. Sprinkle with reserved cheese and bake for 25 minutes or until potatoes are tender and cheese is golden. Let stand for 10 minutes before serving.

Shredded Carrots and Zucchini

Because shredded vegetables cook so quickly, all their natural flavor and crispness is preserved. If you like, substitute an equal amount of parsnips for zucchini.

4 servings

- 3 medium carrots (about 2 ounces each)**
- 2 medium zucchini (about 4 ounces each)**
- ¼ cup unsalted butter**
- Salt and pepper to taste**
- ½ teaspoon chopped fresh tarragon or ¼ teaspoon, dried (optional)**

Peel carrots and cut them and unpeeled zucchini to fit feed tube horizontally. Process with shredding disc. Melt butter in large skillet. Add shredded vegetables and sprinkle with a little salt and pepper. Cover and cook until just tender, 2 or 3 minutes. Season with tarragon, salt and pepper to taste.

Sliced Tomatoes on Shredded Lettuce

You can prepare all the elements of this salad in the work bowl.

6 servings

- ¼ cup parsley leaves, loosely packed**
- 1 medium shallot, peeled**
- 1½ tablespoons red wine vinegar**
- 4½ tablespoons safflower oil**
- ½ teaspoon Dijon-style mustard**
- ½ teaspoon sugar**
- ½ teaspoon salt**
- Freshly ground black pepper**
- 4 firm, ripe, medium tomatoes, cored and cut flat at ends**
- 1 medium head romaine lettuce**

Use metal blade to chop parsley and shallot fine. Add all remaining ingredients, except tomatoes and lettuce through the feed tube opening while the machine is running. Remove metal blade and insert slicing disc. Slice tomatoes into dressing, using light pressure. Cut lettuce into sections to fit feed tube. Slice with slicing disc, using medium pressure. Transfer contents of work bowl to platter, arranging tomatoes over lettuce in an attractive pattern.

TIP: When preparing a meal, make the dishes with the least amount of wet ingredients first. For example, make the bread first, and then you don't need to wash the bowl before making the salad. In many cases, wiping the bowl with a paper towel between recipes is sufficient.

Creamy Cole Slaw

Cole slaw only takes minutes to prepare when you don't have to slice the cabbage by hand.

5 cups yield

- ¼ cup loosely packed parsley leaves**
- 1 1-ounce piece peeled onion**
- ⅓ cup mayonnaise**
- ½ tablespoon red wine vinegar**
- ¼ teaspoon salt**
- ¼ teaspoon freshly ground pepper**
- ½ large carrot, peeled**
- ½ medium head green cabbage, about 2 pounds**

Process parsley with metal blade until minced. Add onion and process until minced. Add all remaining ingredients except carrot and cabbage and process 5 seconds to combine. Remove metal blade.

Cut carrot in half crosswise. Core cabbage and cut it into wedges. Insert shredding disc and shred carrot, using firm pressure. Insert slicing disc and slice cabbage, using firm pressure. Add contents of work bowl to mixing bowl and toss to combine. Adjust seasoning. Serve immediately or refrigerate for up to 24 hours. Before serving, drain excess liquid and adjust seasoning. Serve chilled.

Shredded Carrot Salad

The brilliant colors of carrots and peas make this fresh and simple salad a welcome addition to a party buffet table.

8 servings

- 2 pounds young carrots, peeled**
- 3 large scallions, trimmed**
- ¼ cup fresh lemon juice**
- ¼ cup vegetable oil**
- 1 teaspoon salt**
- 1 teaspoon sugar**
- Pinch of cinnamon**
- Pinch of allspice**
- Freshly ground black pepper**
- ½ cup cooked peas, fresh or frozen**

Cut carrots in lengths to fit feed tube horizontally and parboil them in salted water until you can just pierce them with the tip of a sharp knife, about 3 to 5 minutes. Drain them and rinse under cold water. When they are cooled, blot dry with paper towels.

Cut scallions into 1-inch pieces and process scallions with metal blade until they are finely chopped. Add lemon juice, oil, salt, sugar, cinnamon, allspice and pepper and process for about 3 seconds. Leave the dressing in the work bowl. Insert shredding disc, pack carrots lengthwise in feed tube and shred, using medium pressure. Transfer contents of work bowl to serving bowl, add peas and toss gently to coat all ingredients with dressing. Serve cold or at room temperature. Adjust seasoning just before serving.

Pesto

A classic pasta sauce from Italy. One cup is enough for 1 pound of pasta. It's also good on boiled potatoes or in soups.

1 cup yield

- 3 ounces imported Parmesan cheese, at room temperature, in 1-inch pieces**
- 3 small garlic cloves, peeled**
- 2 cups tightly packed, fresh basil leaves**
- ¼ cup pine nuts**
- ½ teaspoon salt**
- ¼ cup olive oil**

Use metal blade to chop cheese and garlic, about 30 seconds. Add remaining ingredients except oil and process until combined, about 8 pulses. With machine running, pour oil through feed tube. Process until combined, about 10 seconds. Scrape down bowl and continue processing until smooth, about 20 seconds.

This keeps for up to 5 days in the refrigerator and it also freezes well. Some people prefer to omit the cheese when freezing pesto and add it just before serving.

Mexican Salsa

Serve this sauce as a topping for tacos, or with grilled fish or chicken. It is best when fresh; it may become slightly bitter after standing a day.

2 cups yield

- 1½ jalapeño peppers**
- ½ medium onion**
- ⅓ cup packed cilantro leaves***
- ⅛ teaspoon salt**
- 2 teaspoons lime juice**
- 3 medium tomatoes, cored and quartered**

Cut peppers in half lengthwise, remove and discard stems, seeds and membranes. (Handle hot peppers with care. Their oil may irritate your skin and cause your eyes to sting. Wash hands after handling them.) Peel and quarter onion.

Use metal blade to process peppers and cilantro until finely chopped, about 20 seconds. Scrape bowl, add salt and lime juice and pulse twice.

Add tomatoes and onions and pulse until they are coarsely chopped, about 10 to 12 times.

Transfer to serving dish, stir and serve within 1 or 2 hours.

*Substitute flat-leaf parsley if cilantro is not available.

Basic Mayonnaise

For a classical mayonnaise, as thick as butter, substitute 2 egg yolks for each whole egg.

1½ cups yield

- 1 large egg**
- 1 tablespoon fresh lemon juice or white wine vinegar**
- 1 tablespoon mustard, preferably Dijon style**
- 1¼ cups oil***

Use metal blade to process egg, lemon juice or vinegar, mustard and 1 tablespoon oil in work bowl for 60 seconds. While machine is running, pour ¼ cup of oil into small pusher. (Do not put in more than this or it will dribble through too quickly.) When it has dribbled through hole in bottom of small pusher, remove small pusher from feed tube and gradually add remaining oil, while machine continues to run. Mayonnaise will thicken as oil is

added. Taste and adjust seasoning if necessary.

*You can use one oil or a combination; about 20% light olive oil to 80% vegetable oil, for example.

Low cholesterol variation: In place of the egg, use 2 tablespoons of an egg substitute product, omit vinegar, increase salt and add pepper. Proceed as above.

Herb Mayonnaise: Add ¼ cup tightly packed fresh green herbs when you put in the egg. Recommended herbs are parsley, dill and tarragon, with stems removed.

Tartar Sauce: Triple the amount of lemon juice. When mayonnaise is finished, add these ingredients: 3 small gherkins, ¼ small onion, 1 tablespoon capers, 1 tablespoon bottled horseradish and 3 drops hot sauce. Process until gherkins and onion are chopped fine, about 10 seconds.

No-Cook Cranberry-Orange Relish

Because this is an uncooked relish, it requires only 1 cup of sugar to sweeten 1 pound of cranberries. Most cooked relishes call for 2 cups.

1¼ cups yield

- 2 cups fresh cranberries**
- ½ navel orange, unpeeled and quartered**
- ½ cup sugar**

Use metal blade to chop cranberries and oranges until coarsely chopped, about 8 to 10 pulses. Add sugar and process to mix, about 20 seconds. Taste and add more sugar if desired. Refrigerate in airtight container.

Chocolate Sauce

You can make a delicious chocolate sauce in your work bowl in 1 minute! No more worries about melting chocolate on top of the stove.

⅞ cup yield

- 5 ounces semisweet chocolate, broken into ½-inch pieces**
- ¼ cup superfine sugar**
- ⅓ cup water, heated to boiling**

Use metal blade to process chocolate and sugar until chocolate is coarsely chopped, about 6 pulses. Then process continuously until chopped to a fine powder, about 60 seconds. With machine running, slowly pour hot water through feed tube. Process until chocolate melts, about 45 seconds, stopping once to scrape down bowl.

Mint Variation: Add 1 tablespoon of peppermint extract, crème de menthe or peppermint schnapps to water after it is heated.

Raspberry Sauce

A fine finish for any fruit or chocolate dessert: ice cream, sherbet or cake. You can substitute strawberries for the raspberries.

1 cup yield

- 1 10-ounce package frozen raspberries in syrup, thawed**
- 1 tablespoon honey**

Use metal blade to purée raspberries and honey for 30 seconds. Transfer to fine sieve over bowl. Press solids through with back of spoon and discard seeds in sieve. Serve at room temperature or warm slightly to serve over ice cream.

Basic Pastry

This is the basic dough for pies, tarts and quiches.

One 11-inch pie shell

- 1½ cups all-purpose flour**
- 1 stick very cold unsalted butter, cut in 1-inch pieces**
- ½ teaspoon salt**
- ¼ cup ice water**

Use metal blade to process flour, butter and salt until mixture is like coarse meal, about 8 seconds. Add ice water and pulse until dough begins to clump together. Do not let it form a ball. Put dough in a plastic food storage bag, work through bag to press dough together into a ball, then a flat disk. Refrigerate dough for at least 1 hour. Roll dough on lightly floured surface to a circle about ⅛ inch thick. Press into place in a pie pan.

Use kitchen shears to trim dough, leaving 1-inch overlap beyond pan. Fold overlap under. Pinch crust to form decorative edge. Prick bottom and sides with fork and refrigerate crust for 30 minutes, or until firm.

Preheat oven to 400°F, 15 minutes before baking. Line pie shell with parchment paper and fill it with uncooked beans or rice. Bake it for 12 minutes. Remove paper, beans or rice, prick shell again and bake it 6 minutes longer, or until it is lightly browned. Remove shell from pan and let cool on wire rack.

Cornbread

This is a particularly moist and flavorful cornbread which is best served warm.

- 2 tablespoons unsalted butter**
- ¾ cup yellow cornmeal**
- ¾ cup all-purpose flour**
- 1½ tablespoons sugar**
- 2 teaspoons baking powder**
- ¼ teaspoon baking soda**
- ¼ teaspoon salt**
- 1 cup buttermilk**
- 1 large egg**
- ⅓ cup fresh, frozen or canned corn kernels**

Preheat oven to 425°F. Melt butter in an 8 x 8-inch baking pan. Use metal blade to process all dry ingredients until combined, about 10 seconds. Add butter and remaining ingredients except corn kernels and process until mixed, about 5 seconds. Scrape down work bowl and gently stir in corn. Pour into prepared pan and bake until a toothpick inserted in center comes out clean, about 25 minutes.

Muffin Variation: For corn muffins, pour batter into greased, standard-size muffin tins, filling them ¾ full. Bake in preheated 425°F oven for about 25 minutes. Makes 6 muffins.

Coffee Cake

This makes an excellent breakfast, or adds a sweet flavor to lunch or supper.

Dough

- 1** package dry yeast
- 2** tablespoons sugar, divided
- $\frac{1}{4}$ cup warm water
- $\frac{1}{3}$ cup sour cream
- $\frac{1}{4}$ cup cold milk
- 1** large egg
- 1** teaspoon pure vanilla extract
- 3** cups flour
- $\frac{1}{4}$ cup butter
- $\frac{1}{2}$ teaspoon salt
- 2** tablespoons melted butter

Filling

- $\frac{1}{2}$ cup light brown sugar
- $\frac{1}{2}$ cup raisins or dates, cut in 1-inch pieces
- $\frac{1}{2}$ cup pecans
- 1** teaspoon cinnamon

To make the dough, dissolve the yeast and half the sugar in warm water in a 2-cup liquid measure. Let stand until foamy, about 5–10 minutes. Whisk together the sour cream, milk, egg and vanilla extract and add to the yeast mixture.

Use metal blade to process flour, butter, salt and remaining sugar for 10 seconds. With machine running, add liquid ingredients through feed tube in steady stream as fast as flour absorbs them. After dough cleans inside of work bowl, continue processing 40 seconds more to knead it. Shape dough into ball and place it in lightly floured plastic food storage bag. Squeeze out air and close top with wire twist. Let rise in warm place until doubled in size, about 1 hour.

Roll dough on lightly floured surface to rectangle about 20 inches long and 12 inches wide. Brush with melted butter. With remaining butter, brush inside of 9 x 13-inch pan.

To make filling, use metal blade to process sugar, dates or raisins, pecans, and cinnamon until coarsely chopped, about 45 seconds. Spread filling over dough. Roll dough up, jelly-roll fashion, from long side. Use sharpe knife to cut rolled dough into $\frac{3}{4}$ -inch slices. Place slices in pan, cut sides up, and let rise until doubled. Preheat oven to 375°F and bake coffee cake until golden and bubbly, about 20–25 minutes.

White Bread

It's best to make this bread with bread flour, or unbleached flour, or a combination of both. Bread made with bread flour will rise higher in the oven.

Two 1-pound loaves

- 1** package dry yeast
- $\frac{1}{3}$ cup warm water
- 2** teaspoons sugar
- 4** cups unbleached bread flour
- 3** tablespoons unsalted butter, in tablespoon-size pieces
- 1** teaspoon salt
- 1** cup ice water
- nonstick cooking spray

Stir yeast and sugar into warm water in a 2-cup measure and let stand until foamy, 5 to 10 minutes. Use dough blade to process flour, butter and salt for 20 seconds. Add ice water to yeast mixture. With machine running, pour liquid through feed tube in steady stream, only as fast as flour absorbs it. Continue processing until dough cleans inside of work bowl and forms a ball. Then let machine run for 60 seconds to knead dough. Shape dough into ball and place in lightly floured plastic storage bag. Squeeze out air and close end with wire twist, allowing space for dough to rise. Let rise in warm place until dough has doubled in bulk, about 1 to 1½ hours.

Punch dough down and shape into 2 loaves. Place each in a sprayed 4-cup loaf pan. Cover with oiled plastic wrap and let rise in warm place until dough rises just above top of pan, about 45 minutes. Bake in middle rack of preheated 375°F oven until top is brown, about 35 minutes. Remove from pan and cool on wire rack.

Whole Wheat Variation: Replace $\frac{1}{2}$ of bread flour with an equal amount of whole wheat flour.

Basic Pizza Dough

With this dough, you can make large pizza crusts to serve several, or small ones to serve a few.

One 14-inch pizza crust OR two 9-inch pizza crusts

- 1** package dry yeast
- 1** teaspoon sugar
- $\frac{3}{4}$ cup warm water

- 1²/₃ cups unbleached, all-purpose flour**
- ¾ teaspoon kosher salt**
- 2 teaspoons olive oil**
- Vegetable oil for pan**
- 1¹/₂ tablespoons cornmeal for pan**

Stir yeast and sugar into warm water and let stand until foamy, about 5 to 10 minutes. Insert metal blade, put flour and salt in work bowl and turn on machine. Pour yeast mixture through feed tube and process about 45 seconds, until dough pulls away from sides of bowl. Add olive oil through feed tube and process 60 seconds longer.

If dough sticks to sides of bowl, add more flour, 1 tablespoon at a time, processing for 10 seconds after each addition, until dough leaves sides of bowl but remains soft.

Roll dough on floured surface into a circle, rotating and turning dough often and using enough flour so it doesn't stick. If dough resists rolling, let it rest for a few minutes and try again. Roll dough into 15-inch circle for flat 14-inch pizza pan, or into 10-inch circles for flat 9-inch pizza pans.

Oil pan(s) lightly and sprinkle with cornmeal. Fold rolled dough in half loosely and then in half again. Position point at center of pan and gently unfold. Press into place from center outward, turn under the 1-inch overhang and shape it into a rim. Crust(s) is now ready to bake and fill.

Pizza in a Hurry

It takes no longer to make this pizza than to wait for one you order to take out.

- 1 14-inch pizza crust (see recipe, above)**
- 4 ounces Parmesan cheese, at room temperature**
- 2 ounces pepperoni, peeled in 3 pieces**
- 12 ounces mozzarella cheese, very cold**
- 1 small onion, peeled, ends cut flat**
- 1 medium green pepper, cored, seeded and cut flat at stem**
- 1 medium tomato, cored, cut flat at ends**
- 1 cup Tomato Pizza Sauce (see recipe, right)**
- Pinch of sugar**
- Freshly ground black pepper**
- ½ teaspoon dried basil or 1 teaspoon fresh**
- ½ teaspoon dried oregano or 1 teaspoon fresh**

Preheat oven to 425°F and place rack in lower third. Bake pizza crust for 6 minutes. In the meantime, prepare filling.

Use metal blade to process Parmesan cheese and pepperoni until coarsely chopped. Set aside on a dish or waxed paper. Insert shredding disc and process mozzarella cheese. Set aside.

Insert slicing disc and slice onion. Set aside. Slice green pepper and set aside. Slice tomato, using light pressure. Set aside on paper towels to drain. Use rubber spatula to spread tomato sauce evenly over pre-baked crust, leaving rim exposed. Separate each onion slice into rings and distribute them over sauce. Distribute shredded mozzarella over onions. Arrange tomato slices over cheese and sprinkle with pinch of sugar and pepper. Distribute Parmesan cheese and pepperoni mixture, then green pepper slices, over tomatoes. Sprinkle evenly with basil and oregano. Return pizza to oven and bake for 18 minutes, or until rim of crust is golden and bottom is deep brown.

Tomato Pizza Sauce

When this sauce stands, liquid may accumulate on surface. Pour off all but 2 tablespoons, then stir well before using.

2 cups yield

- 2 large tomatoes, peeled, seeded and quartered**
- 1 cup canned tomato sauce**
- ¼ cup canned tomato paste**
- ¾ teaspoon dried oregano or 1½ teaspoons fresh**
- ¾ teaspoon dried basil or 1½ teaspoons fresh**
- 1 teaspoon sugar**
- Salt and freshly ground black pepper**

Use metal blade to pulse/chop tomatoes, about 6 pulses, until coarsely chopped. Add remaining ingredients and pulse 4 times to mix.

Fudgy Brownies

These easy-to-make brownies are always a favorite in lunchboxes or for after-school snacks.

16 brownies

- 3 ounces unsweetened chocolate**
- 1 cup light brown sugar**
- ⅓ cup (5⅓ tablespoons) butter, melted**
- 3 large eggs**
- 1 teaspoon pure vanilla extract**
- ⅔ cup unbleached, all-purpose flour**
- ¼ teaspoon kosher salt**
- 1 teaspoon baking powder**
- ½ cup pecan halves**

Preheat oven to 350°F. Grease an 8 x 8-inch pan. Break chocolate into 1-inch pieces. Use metal blade to chop with half the sugar until coarsely chopped, 6–8 pulses. Then process continuously until finely chopped, about 20 seconds. With machine running, pour hot butter through feed tube. Process until smooth, about 30 seconds. Add remaining sugar, eggs and vanilla extract. Pulse twice, then process 10 seconds more. Add dry ingredients and nuts. Pulse/chop until mixed, 6 to 8 times. Spread in prepared pan. Bake until slightly crusty outside and moist inside, about 20 minutes. Cool and cut into squares.

Chocolate Chip Oatmeal Cookies

Toasted nuts and oats make these cookies good for you as well as delicious.

35, 2½-inch cookies

- ½ cup quick-cooking oats**
- ¾ cup pecans**
- ¾ cup (12 tablespoons) butter**
- ⅓ cup granulated sugar**
- ½ cup firmly packed light brown sugar**
- 1 large egg**
- ¾ teaspoon pure vanilla extract**
- 1 cup unbleached, all-purpose flour**
- ½ teaspoon salt**
- ¾ teaspoon baking soda**
- 6 ounces semisweet chocolate chips**

Preheat oven to 350°F and place rack in center. Toast oats and pecans on baking sheet until lightly browned, about 10 minutes. Remove and reserve. Raise oven temperature to 375°F.

Use metal blade to process butter and both sugars until smooth, about 2 minutes. Scrape work bowl as necessary. Add egg and vanilla extract; pulse until just mixed, about 6 times.

Add toasted pecans, flour, baking soda, salt and half the toasted oats. Pulse until mixed, about 8 times. Remove to large bowl, add remaining oats and chocolate chips and stir to mix. Drop by rounded teaspoonfuls onto greased baking sheets 1 inch apart and bake until golden brown, about 11 minutes.

Carrot Cake

To make this delicious, moist cake look really professional, put a marzipan carrot in the center. You can buy them at many pastry or candy shops.

8 to 10 servings

Softened butter for pans
Fine, dry breadcrumbs,
for dusting pans

- ½ pound carrots, peeled**
- ½ cup granulated sugar**
- ½ cup firmly packed dark brown sugar**
- 2 large eggs**
- ½ cups corn oil**
- 1 teaspoon pure vanilla extract**
- ¾ cup walnut pieces**
- 1 cup unbleached, all-purpose flour**
- ½ tablespoon unsweetened cocoa**
- 1 teaspoon baking powder**
- 1 teaspoon cinnamon**
- ½ teaspoon baking soda**
- ½ teaspoon kosher salt**
- ½ cup raisins, steamed over boiling water for 10 minutes**

Cream Cheese Frosting (recipe follows)

Preheat oven to 350°F. Butter two 8-inch round cake pans, line bottoms with parchment paper and butter paper. Dust pans with breadcrumbs. Cut carrots into lengths to fit feed tube horizontally. Use shredding disc to shred carrots and reserve them.

Process sugars, eggs, oil and vanilla extract with metal blade until smooth, about 15 seconds.

Add walnuts and dry ingredients and pulse until combined, about 6 times, stopping once to scrape down work bowl. Use spatula to stir in raisins and carrots.

Divide batter between prepared pans and bake in preheated oven until a cake tester inserted in the center comes out clean, about 35–40 minutes. Cool in pans for 2 to 3 minutes and turn out onto wire racks to cool completely. Remove paper. Spread frosting between layers and on top and sides of cake.

Cream Cheese Frosting

This quick and easy frosting is delicious on carrot cake, but it's also good on many other cakes.

Frosts two 8-inch cakes

- ½ **pound cream cheese, in pieces, at room temperature**
- ½ **stick (4 tablespoons) butter, in pieces**
- 1 **cup confectioners' sugar**
- ½ **teaspoon pure vanilla extract**

Use metal blade to process cream cheese and butter until combined, about 10 seconds. Add sugar and process until smooth, about 5 seconds. Add vanilla extract and process until smooth, about 15 seconds.

Sherbet and Frozen Yogurt

At least 5 hours before serving, prepare fruit by cutting it into 1-inch pieces. For frozen yogurts, freeze all the fruit in a single layer on baking sheet. For sherbets, freeze ¾ of fruit in same way and refrigerate remaining fruit.

A few minutes before serving, process frozen fruit and sugar with metal blade, pulsing about 8 times, then processing continuously until fruit is finely chopped, scraping down work bowl and cover as necessary.

Add refrigerated fruit or yogurt and any additional ingredients called for in recipe. Process just until mixture becomes smooth and creamy, scraping down work bowl as necessary. Taste for sweetness, adding more sugar if necessary. Sherbets and frozen yogurts are best when served immediately, but they may be frozen for later use. To prepare frozen mixture, cut into 1-inch chunks. Process with metal blade just until mixture becomes smooth and creamy.

Pear Yogurt

- 3 **medium pears**
- ¼ **cup confectioners' sugar**
- ½ **cup yogurt**
- 1 **tablespoon lemon juice**

Banana-Apple Sherbet

- 2 **small bananas**
- 1 **tablespoon confectioners' sugar**
- 2 **medium Golden Delicious apples**
- 1½ **tablespoons lemon juice**

Apple Pie

Use the Basic Pastry recipe (page 28) and about 2 pounds of apples, peeled and cored.

To assemble the pie, use the metal blade to mix ½ cup sugar, ¾ teaspoon cinnamon, ¼ teaspoon salt, ⅓ teaspoon nutmeg and 3 tablespoons flour for 5 seconds.

Slice the apples into the sugar and spice mixture. Transfer the apples to the pie crust. Place second crust over the apples. Pinch crust edges together. With a sharp knife, make 6–8 small cuts in top crust to allow steam to escape. Place pie on a baking sheet and bake in preheated 375°F oven until juices bubble, about 45 minutes.