



Cuisinart

Recipe Booklet
8-CUP FOOD PROCESSOR

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BASIC FRESH BREADCRUMBS

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



4

SLICES WHITE BREAD

Makes $\frac{2}{3}$ cup

1. Preheat oven to 325°F. Bake slices of bread in a single layer for about 20 minutes or until bread is completely dried out. (Since you are only baking four slices of bread, this is the perfect task for your toaster oven, saving energy and money.)
2. Insert the chopping blade into the work bowl of the food processor. Directly into the work bowl, break the bread into pieces and pulse 6 to 8 times, then process on High until desired texture is achieved, about 30 to 60 seconds.

Note: Breadcrumbs can also be processed from day-old bread. Simply break into uniform pieces and follow above instruction until finely chopped.

Tip: For seasoned breadcrumbs, add $\frac{1}{4}$ teaspoon each dried oregano, dried basil, garlic powder and ground onion flakes to toasted bread and process as above.

Nutritional information per serving (2 tablespoons):

Calories 96 (11% from fat) • carb. 18g • pro. 3g • fat 1g
• sat. fat 0g • chol. 0mg • sod. 144mg • calc. 16mg • fiber 2g

DILL BUTTER

Using a high-quality European-style butter makes a difference, so splurge on a good brand for this recipe. We feature it in our Radish - Dill Tea Sandwiches, but a pat on top of grilled or roasted salmon is another great use for it.



1/4 CUP FRESH DILL
1/2 CUP (1 STICK) GOOD QUALITY BUTTER, ROOM TEMPERATURE AND CUT INTO 4 PIECES
2 PINCHES KOSHER SALT
PINCH FRESHLY GROUND BLACK PEPPER

Makes 1/2 cup

1. Insert the chopping blade into the work bowl of the food processor.
2. Put the dill into the work bowl and process on High to chop, about 10 seconds.
3. Add the butter, salt and pepper. Process on High, scraping down as needed, for about 10 seconds until thoroughly combined.
4. Taste and adjust seasoning accordingly.

Nutritional information per serving (2 teaspoons):

*Calories 67 (100% from fat) • carb. 0g • pro. 0g • fat 7g
• sat. fat 5g • chol. 20mg • sod. 24mg • calc. 0mg • fiber 0g*

VEGETABLE CREAM CHEESE

Vibrant with color and texture, this spread isn't just for schmearing on your morning bagel – serve with crackers, in sandwiches, or even as a topping to a baked potato.



- ½ MEDIUM CARROT, PEELED AND CUT INTO ½-INCH PIECES (HEAPING ¼ CUP)
- ½ SMALL RED BELL PEPPER, CUT INTO ½-INCH PIECES (HEAPING ¼ CUP)
- 1SCALLION, CHOPPED INTO ½-INCH PIECES (ABOUT ¼ CUP)
- 1 TABLESPOON FRESH ITALIAN PARSLEY, STEMS DISCARDED
- 8 OUNCES PLAIN CREAM CHEESE (1 STANDARD PACKAGE), ROOM TEMPERATURE AND CUT INTO 8 PIECES
- ½ TO 1 TEASPOON FRESH LEMON JUICE
- ½ TEASPOON KOSHER SALT

Makes 1 cup

1. Insert the chopping blade into the work bowl of the food processor. Add the carrot, red pepper, scallion and parsley and pulse about 5 times to chop. Add the cream cheese, lemon juice and salt to the bowl and pulse about 10 to 12 times, until the all the ingredients have been fully incorporated and cream cheese is smooth. Scrape down the sides of the bowl between every few pulses if needed.

Nutritional information per serving (1 tablespoon):

Calories 35 (85% from fat) • carb. 1g • pro. 1g • fat 3g
• sat. fat 2g • chol. 10mg • sod. 79mg • calc. 1mg • fiber 0g

SALMON CREAM CHEESE

Whether on a toasted poppy seed bagel or in an elegant tea sandwich, salmon cream cheese is a treat for all!



- 8 OUNCES PLAIN CREAM CHEESE (1 STANDARD PACKAGE), ROOM TEMPERATURE AND CUT INTO 8 PIECES
- PINCH KOSHER SALT
- PINCH FRESHLY GROUND BLACK PEPPER
- 3 OUNCES SMOKED SALMON, CUT INTO 1-INCH PIECES
- 2 TEASPOONS FRESH LEMON JUICE
- 2 TEASPOONS DRAINED CAPERS
- 2 SPRIGS FRESH DILL

Makes about 1 cup

1. Insert the chopping blade into the work bowl of the food processor. Add the cream cheese, salt and pepper. Pulse a few times to break up, and then process until smooth. Add the smoked salmon, lemon juice, capers and dill and pulse to combine. Then run on High to fully combine all of the ingredients.
2. Taste and add another pinch of salt if desired.

Nutritional information per serving (1 tablespoon):

Calories 56 (83% from fat) • carb. 1g • pro. 2g • fat 5g
• sat. fat 3g • chol. 16mg • sod. 160mg • calc. 1mg • fiber 0g

PEANUT BUTTER

You'll be pleasantly surprised how easy it is to make your own nut butter; be sure to use unsalted nuts so you can control the amount of seasoning in the final product.



2 CUPS UNSALTED, DRY ROASTED PEANUTS
KOSHER SALT TO TASTE

Makes about 1 cup

1. Insert the chopping blade into the work bowl of the food processor. Pulse peanuts about 10 times and then process on Low until drops of oil are visible and the mixture is very smooth, about 4 to 5 minutes, depending on desired consistency. (You may need to stop to scrape down the sides of the bowl periodically.)
2. Add salt and pulse 2 to 3 times to incorporate. Adjust seasoning as desired.

TIP: This method can be done with any of your favorite nuts; try adding sweet or savory spices to the spread for more complex flavor.

Nutritional information per serving (1 tablespoon):

Calories 116 (71% from fat) • carb. 4g • pro. 5g • fat 10g
• sat. fat 1g • chol. 0mg • sod. 105mg • calc. 11mg • fiber 2g

BASIC VINAIGRETTE

This classic vinaigrette can be tossed with mixed greens or drizzled over grilled chicken – and it works great as a marinade, too.



1½ TEASPOONS CHAMPAGNE VINEGAR
½ SMALL SHALLOT (ABOUT ¾ OUNCE), PEELED AND HALVED
1 TEASPOON DIJON MUSTARD
½ TEASPOON KOSHER SALT
¼ TEASPOON GROUND WHITE PEPPER
¾ CUP EXTRA VIRGIN OLIVE OIL

Makes 1 cup

1. Insert the chopping blade into the work bowl of the food processor. Add the vinegar, shallot, mustard, salt and pepper to the bowl and process on Low to combine and finely chop.
2. With machine running on Low, pour the olive oil through the drizzle hole in the pusher until all ingredients are homogenous, about 1½ to 2 minutes.

Nutritional information per serving (1 tablespoon):

Calories 106 (82% from fat) • carb. 1g • pro. 0g • fat 11g
• sat. fat 2g • chol. 0mg • sod. 91mg • calc. 1mg • fiber 0g

TAHINI DRESSING

Tahini (a paste of ground sesame seeds) can now be found in most grocery stores. Be sure to stir well before measuring out, as it naturally separates in its jar. This dressing is a perfect match for our Falafel on page 47, but is also just as delicious over mixed greens.



1	GARLIC CLOVE
1/3	CUP TAHINI
1/4	CUP WATER, PLUS MORE AS NEEDED
2	TABLESPOONS FRESH LEMON JUICE
1	TEASPOON HONEY
3/4	TEASPOON KOSHER SALT
1/4	TEASPOON FRESHLY GROUND BLACK PEPPER
1/2	CUP EXTRA VIRGIN OLIVE OIL

Makes about 1 cup

1. Insert the chopping blade into the work bowl of the food processor. With the machine running on High, drop the garlic through the feed tube. Allow to process until finely chopped. Stop machine to scrape down sides. Add the tahini, 1/4 cup of water, lemon juice, honey, salt and pepper.
2. Turn machine on Low to process while adding the oil through the drizzle hole in the pusher. Continue to process until desired consistency. If dressing seems too thick, process in up to an additional 1/4 cup of water. Adjust seasoning to taste.

Nutritional information per serving (1 tablespoon):

*Calories 91 (88% from fat) • carb. 2g • pro. 1g • fat 9g
• sat. fat 1g • chol. 0mg • sod. 111mg • calc. 22mg • fiber 0g*

CAESAR DRESSING

There are many versions of this recipe, but our take is pretty close to the classic. If you'd prefer not to use raw egg yolks, egg substitute can be used.



1 TO 2	GARLIC CLOVES
5	ANCHOVY FILLETS
2	LARGE EGG YOLKS*
2	TEASPOONS DIJON MUSTARD
4	TEASPOONS FRESH LEMON JUICE
4	TEASPOONS RED WINE VINEGAR
2	TEASPOONS WORCESTERSHIRE SAUCE
1/2	TEASPOON FRESHLY GROUND BLACK PEPPER
2/3	CUP EXTRA VIRGIN OLIVE OIL

Makes 1 cup

1. Insert the chopping blade into the work bowl of the food processor. With the machine running on High, drop the garlic through the feed tube and process until finely chopped. Add the anchovies, egg yolks, mustard, lemon juice, vinegar, Worcestershire sauce and pepper to the work bowl. Process on High until well blended.
2. With the machine running on Low, pour the olive oil through the drizzle hole in the pusher in a steady stream until the dressing is emulsified, about 30 seconds.

Nutritional information per serving (1 tablespoon):

*Calories 91 (95% from fat) • carb. 1g • pro. 1g • fat 10g
• sat. fat 2g • chol. 24mg • sod. 60mg • calc. 4mg • fiber 0g*

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

MAYONNAISE

Taste the difference in homemade mayonnaise.



4	LARGE EGG YOLKS*
$\frac{3}{4}$	TEASPOON KOSHER SALT
$\frac{1}{2}$	TEASPOON DIJON MUSTARD
1	TEASPOON FRESH LEMON JUICE
1	TABLESPOON WATER
$\frac{3}{4}$	CUP VEGETABLE OIL

Makes 1 cup

1. Insert the chopping blade into the work bowl of the food processor. Process the egg yolks, salt, mustard, lemon juice and water on Low until smooth, about 30 seconds. With the machine running, add the oil through the drizzle hole in the pusher until all oil is incorporated and the mayonnaise is emulsified and homogenous.
2. Scrape down sides; taste and adjust seasoning accordingly.

Note: For fresh herb mayonnaise: process $\frac{1}{3}$ cup firmly packed fresh herbs (e.g., parsley, dill, tarragon, basil, etc.), stems removed, with the yolks before adding the oil.

For a bolder-flavored mayonnaise, increase the salt by $\frac{1}{4}$ teaspoon, the Dijon by $\frac{1}{2}$ teaspoon and lemon juice to 1 tablespoon.

Nutritional information per serving

(1 tablespoon, using egg yolks):

Calories 93 (96% from fat) • carb. 0g • pro. 1g • fat 10g
• sat. fat 1g • chol. 41mg • sod. 104mg • calc. 5mg • fiber 0g

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

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

BASIL PESTO

This is a slightly cheesier version of the standard pesto, but you can adjust the amount of cheese as desired. Try any combination of herbs or nuts in this recipe.



- 2 OUNCES PARMESAN OR PECORINO CHEESE CUT INTO ½-INCH CUBES
- 1 GARLIC CLOVE
- ¼ CUP PINE NUTS, LIGHTLY TOASTED
- 3 CUPS TIGHTLY PACKED FRESH BASIL LEAVES (ABOUT 3 OUNCES)
- ½ TEASPOON KOSHER SALT
- ½ TO ⅔ CUP EXTRA VIRGIN OLIVE OIL

Makes 1¼ cups

1. Insert the chopping blade into the work bowl of the food processor. Add the cheese, garlic and nuts to the work bowl and pulse to roughly chop, about 10 pulses. Add the basil leaves and salt and pulse about 10 to 15 times; scrape the bowl. With the machine running on Low, add the olive oil in a slow, steady stream through the feed tube, processing until combined and an emulsion is formed, about 1 minute. Scrape down the sides of the work bowl.
2. To store the pesto, transfer to a glass jar or airtight container. Tap to remove all air bubbles and even out the surface. Cover the surface directly with plastic wrap and refrigerate. The pesto will keep for 5 days in the refrigerator, or it may be frozen.

Nutritional information per serving (1 tablespoon):

*Calories 72 (80% from fat) • carb. 0g • pro. 1g • fat 8g
• sat. fat 1g • chol. 2mg • sod. 74mg • calc. 40mg • fiber 0g*

SIMPLE TOMATO SAUCE

This sauce comes together quickly, but tastes as if it has been simmering all day. When cooked down, it makes a tasty topping for homemade pizzas.



1½	TEASPOONS OLIVE OIL
4	GARLIC CLOVES
1	SMALL ONION, CUT INTO 1-INCH PIECES
¾	TEASPOON DRIED OREGANO
¼	CUP DRY WHITE WINE
1	CAN (28 OUNCES) WHOLE PEELED PLUM TOMATOES, WITH JUICE
½	TEASPOON KOSHER SALT
1	LARGE SPRIG FRESH BASIL (10 TO 12 LEAVES)
¼	TEASPOON FRESHLY GROUND BLACK PEPPER
¼	TEASPOON RED PEPPER FLAKES (OPTIONAL)

Makes about 3 cups

1. Put the olive oil into a medium size saucepan over medium heat.
2. While the oil is heating, insert the chopping blade into the work bowl of the food processor. With the machine running on High, drop the garlic through the feed tube to chop. Turn unit off, scrape down the sides of the bowl and add the onion. Pulse to finely chop, about 5 times.
3. When the oil is hot add the garlic, onion and oregano to the pan. Sauté until the onion is softened and the garlic is fragrant. Add the wine to the pan and cook until completely reduced.
4. While the wine is cooking, add the tomatoes to the work bowl and pulse to finely chop, about 8 times. Add the tomatoes, salt and basil to the pan.
5. Bring the sauce to a boil, then reduce to low. Partly cover the pan and simmer for 30 minutes. Turn off the heat and stir in the black pepper and red pepper flakes, if using. Taste and adjust seasoning accordingly.

If you would like to use this sauce for pizza, continue to simmer uncovered for an additional 30 to 40 minutes until thick and reduced, stirring often. Let the sauce cool completely before using on pizza dough.

Nutritional information per serving (¼ cup):

Calories 27 (20% from fat) • carb. 4g • pro. 1g • fat 1g • sat. fat 0g • chol. 0mg • sod. 239mg • calc. 16mg • fiber 1g

RÉMOULADE

This sauce not only complements seafood, but also pairs well with freshly steamed vegetables. For a richer, thicker consistency, use Greek yogurt in place of regular.



½	MEDIUM TO LARGE SHALLOT, PEELED AND CUT INTO 1-INCH PIECES
¼	CUP FRESH ITALIAN PARSLEY, STEMS DISCARDED
1	TABLESPOON FRESH DILL
1	TABLESPOON DIJON MUSTARD
3	TABLESPOONS DRAINED CAPERS
1¼	CUPS MAYONNAISE
½	CUP NONFAT PLAIN YOGURT
¼	CUP SWEET RELISH
⅛	TEASPOON FRESHLY GROUND BLACK PEPPER

Makes 2⅓ cups

1. Insert the chopping blade into the work bowl of the food processor. Add the shallot, parsley and dill; pulse to chop, about 10 pulses. Scrape down the sides of the bowl and add the mustard and capers and pulse 5 to 10 times to chop.
2. Add the mayonnaise, yogurt, relish and black pepper; use 5 long pulses to combine. Do not over-process. Refrigerate until ready to use.

Nutritional information per serving (1 tablespoon):

*Calories 64 (89% from fat) • carb. 1g • pro. 1g • fat 6g
• sat. fat 1g • chol. 26mg • sod. 105mg • calc. 8mg • fiber 0g*

TOMATO SALSA

Serve warm tortilla chips alongside this fresh and tangy salsa.



¼	CUP FRESH CILANTRO, STEMS DISCARDED
2	SMALL SCALLIONS, CUT INTO 1-INCH PIECES
1	SMALL GARLIC CLOVE
1	JALAPEÑO, SEEDED AND CUT INTO ½-INCH PIECES
¾	TEASPOON KOSHER SALT
2	CUPS GRAPE TOMATOES
1	TEASPOON FRESH LIME JUICE

Makes about 2 cups

1. Insert the chopping blade into the work bowl of the food processor. Add the cilantro, scallions, garlic and jalapeño and pulse to chop, about 10 pulses. Add the salt, tomatoes and lime juice and pulse to chop until desired consistency is reached, about 8 to 10 pulses.
2. Taste and adjust seasoning accordingly. Depending on desired consistency, strain salsa to remove excess liquid.

Nutritional information per serving (¼ cup):

*Calories 11 (7% from fat) • carb. 2g • pro. 0g • fat 0g
• sat. fat 0g • chol. 0mg • sod. 287mg • calc. 7mg • fiber 1g*

CHUNKY GUACAMOLE

Our fresh guacamole is perfect for the Sunday game or served alongside quesadillas for a festive dinner. It is also a component in our Ten-Layer Nachos (page 32)!



- 1 SMALL GARLIC CLOVE
- ½ JALAPEÑO, SEEDED, CUT INTO 1-INCH PIECES
- 1 SCALLION, CUT INTO 1-INCH PIECES
- 1 TABLESPOON FRESH CILANTRO, STEMS DISCARDED
- 2 RIPE AVOCADOS, HALVED, PITS REMOVED
- 2 TABLESPOONS FRESH LIME JUICE
- ¾ TEASPOON KOSHER SALT

Makes about 1 cup

1. Insert the chopping blade into the work bowl of the food processor. Add the garlic, jalapeño, scallion and cilantro and pulse to roughly, but evenly chop.
2. Scrape down the sides of the bowl. Scoop out the insides of the avocados in pieces directly into the work bowl and add the lime juice and salt. Alternate between pulsing and running on High until desired consistency is achieved, about 10 to 15 pulses.

Nutritional information per serving (¼ cup):

*Calories 71 (73% from fat) • carb. 4g • pro. 1g • fat 6g
• sat. fat 1g • chol. 0mg • sod. 118mg • calc. 7mg • fiber 3g*

MORNING GLORY MUFFINS

Start your day with this muffin, packed with energy and fiber.



NONSTICK COOKING SPRAY

¼	CUP UNBLEACHED, ALL-PURPOSE FLOUR
⅓	CUP WHOLE WHEAT FLOUR
½	TEASPOON KOSHER SALT
½	TEASPOON BAKING SODA
½	TEASPOON GROUND CINNAMON
¼	CUP ROLLED OATS (NOT INSTANT)
½	TEASPOON GRATED ORANGE ZEST
⅓	CUP WALNUTS, LIGHTLY TOASTED
2	LARGE PEELED CARROTS
⅓	CUP PACKED, LIGHT BROWN SUGAR
2	LARGE EGGS, ROOM TEMPERATURE
⅓	CUP VEGETABLE OIL
½	TEASPOON PURE VANILLA EXTRACT
⅓	CUP SHREDDED, UNSWEETENED COCONUT
2	TABLESPOONS SUNFLOWER SEEDS

Makes 6 muffins

1. Preheat oven to 350°F. Lightly coat a six-cup muffin pan with nonstick cooking spray and set aside.
2. Insert the chopping blade into the work bowl of the food processor. Add the flours, salt, baking soda, cinnamon, oats and zest to the work bowl; process on Low for 10 seconds to sift. Transfer ingredients to a medium mixing bowl; reserve. Add the walnuts and pulse to chop, about 5 times. Leaving the nuts in the bowl, remove the chopping blade and insert the medium shredding disc. Cut the carrots to fit the feed tube snugly and shred on High. Add to the bowl with the dry ingredients and stir to combine; reserve.
3. Reinsert the chopping blade and add the brown sugar, eggs, oil and vanilla to the work bowl and process on Low for 5 seconds, until combined. Add the flour/carrot mixture, and pulse three times to combine. Scrape down the sides of the bowl and add the coconut and sunflower seeds. Pulse 3 to 4 more times to incorporate.
4. Divide the batter among the prepared muffin cups and bake for 18 to 20 minutes, until a toothpick or cake tester comes out clean.

Nutritional information per muffin:

*Calories 316 (60% from fat) • carb. 27g • pro. 6g • fat 22g
• sat. fat 4g • chol. 62mg • sod. 232mg • calc. 30mg • fiber 3g*

ZUCCHINI SPICE BREAD

This moist, quick bread is perfect for breakfast or for an afternoon snack.



	NONSTICK COOKING SPRAY
2¼	CUPS UNBLEACHED, ALL-PURPOSE FLOUR
1½	TEASPOONS GROUND CINNAMON
¾	TEASPOON GROUND ALLSPICE
¼	TEASPOON GROUND NUTMEG
1	TEASPOON KOSHER SALT
1	TEASPOON BAKING POWDER
½	CUP WALNUTS, LIGHTLY TOASTED
1	LARGE ZUCCHINI, APPROXIMATELY 8 TO 10 OUNCES
½	CUP VEGETABLE OIL
1	CUP GRANULATED SUGAR
2	LARGE EGGS
½	CUP DRIED CHERRIES OR CRANBERRIES

Makes one 2-pound loaf (16 servings)

1. Preheat oven to 325°F. Coat a 9 x 5 x 3-inch loaf pan with cooking spray.
2. Insert the chopping blade into the work bowl of the food processor. Add the flour, spices, salt and baking powder and process on Low for 10 seconds to sift. Transfer ingredients to a large bowl; reserve. Add the walnuts to the work bowl and chop, 2 to 3 pulses. Leaving the nuts in the work bowl, remove the chopping blade and insert the medium shredding disc. Trim the zucchini to fit the feed tube and shred. Transfer the walnuts and zucchini to the bowl with the dry ingredients. Stir to mix.
3. Reinsert the chopping blade and add the vegetable oil, sugar and eggs. Process on Low for 5 to 10 seconds until combined. Add to the mixing bowl with the dry ingredients, along with the dried fruit, and stir until just combined.
4. Pour the batter into the prepared pan and bake in the middle of the oven for 1 hour and 15 minutes, or until a toothpick or cake tester comes out clean.
5. Cool on a wire rack for 5 minutes, and then turn the loaf out onto a wire rack to cool completely.

Nutritional information per serving:

Calories 194 (37% from fat) • carb. 28g • pro. 3g • fat 8g
• sat. fat 1g • chol. 23mg • sod. 183mg • calc. 14mg • fiber 1g

ONION, PEPPER AND POTATO FRITTATA

Frittatas are simple and delicious. This is also tasty with some crumbled cooked Italian sausage mixed into it.



- 2 GARLIC CLOVES
- 1 SMALL ONION, HALVED
- 1 MEDIUM RED BELL PEPPER, QUARTERED, CORED AND SEEDED
- 1 SMALL TO MEDIUM RUSSET POTATO (4 TO 6 OUNCES), PEELED AND HALVED, RESERVED IN COLD WATER
- 1 OUNCE PARMESAN CHEESE
- 3 TEASPOONS OLIVE OIL, DIVIDED
- ½ TEASPOON KOSHER SALT, DIVIDED
- ¼ TEASPOON FRESHLY GROUND BLACK PEPPER, DIVIDED
- 12 LARGE EGGS, BEATEN

Makes 10 servings

1. Preheat oven to 350°F.
2. Insert the chopping blade into the work bowl of the food processor. With the unit running on High, drop the garlic through the feed tube and process to finely chop.
3. Keeping the garlic in the bowl, remove the chopping blade and insert the medium slicing disc. Slice the onion and pepper on High. Remove vegetables and reserve. Slice the potato on High; remove and reserve in cold water.
4. Remove the slicing disc, and insert the fine shredding disc. Shred the Parmesan on High; reserve.
5. Place a 10-inch oven-safe nonstick skillet* over medium heat. Add 2 teaspoons of the olive oil and swirl the pan to coat the surface evenly. Once oil is hot, add the garlic, onion and pepper, with a pinch each of the salt and pepper; sauté until softened, about 6 to 8 minutes. Remove and reserve.
6. Add the remaining teaspoon of oil to the pan. Remove the potatoes from the water and dry well on a towel. Add to the pan with 2 pinches each of the salt and pepper. Sauté until tender and edges are browned, about 6 minutes.
7. Once potatoes have browned, add the onion/pepper mixture back to the pan, stir to combine, then top with the eggs, remaining salt and pepper and shredded Parmesan. Leave skillet on the heat so that the bottom and sides of the frittata begin to set, about 6 minutes. Place skillet into oven and bake until the top of the frittata is golden and puffed, about 20 to 25 minutes.
8. Carefully remove skillet from oven and invert onto a cutting board. Cut the frittata and serve immediately.

*If not using a nonstick pan, coat the pan with a nonstick cooking spray before adding the eggs. Once the vegetables are sautéed, stir them into beaten eggs and add to the coated pan.

*Nutritional information per serving:
(based on 10 servings)*

Calories 127 (56% from fat) • carb. 5g
• pro. 9g • fat 8g • sat. fat 3g • chol.
225mg • sod. 248mg • calc. 73mg
• fiber 1g

TEN-LAYER NACHOS

These nachos are loaded with all the best ingredients. You can tweak this recipe however you wish, using different cheeses or substituting your favorite ingredients.



- 1 STANDARD BAG TORTILLA CHIPS
(THIS IS AN ESTIMATE – YOU NEED ENOUGH TO COVER THE BOTTOM OF A RIMMED BAKING SHEET)
- $\frac{3}{4}$ CUP REFRIED BEANS, HOMEMADE (RECIPE FOLLOWS) OR CANNED
- 2 TO 4 SCALLIONS, TRIMMED AND CUT INTO 1-INCH PIECES
(2 SCALLIONS IF THEY ARE LARGE; USE 4 IF THEY ARE SMALL)
- 1 JALAPEÑO, HALVED, SEEDED AND CUT INTO 1-INCH PIECES
- $\frac{1}{2}$ CUP GRAPE TOMATOES
- $\frac{3}{4}$ CUP WHOLE, PITTED BLACK OLIVES
- 6 TO 8 OUNCES MONTEREY JACK OR CHEDDAR CHEESE, OR A MIX OF THE TWO, CHILLED
- $\frac{2}{3}$ CUP SALSA (PAGE 27)
- $\frac{2}{3}$ CUP GUACAMOLE (PAGE 28)
- $\frac{1}{2}$ CUP SOUR CREAM OR PLAIN YOGURT

Makes 10 to 12 servings

1. Preheat oven to 375°F. Line a rimmed baking sheet with foil. Evenly distribute the chips on the prepared baking pan.
2. Evenly distribute dollops of the refried beans on top of the chips. Set aside.
3. Insert the chopping blade into the work bowl of the food processor. Put the scallions, jalapeño and tomatoes in the bowl and pulse to roughly chop, about 5 times. Remove and evenly distribute on the chips and beans.
4. Remove the chopping blade and insert the medium slicing disc. Slice the olives on High. Remove and distribute on top of the nachos. Remove the slicing disc and flip to insert the shredding disc side. Shred the cheese(s) on High. Remove and evenly distribute over the assembled nacho ingredients.
5. Bake for about 15 minutes, or until the cheese is fully melted and lightly browned. Serve immediately with salsa, guacamole and sour cream.

Nutritional information per serving (based on 12 servings):

Calories 249 (48% from fat) • carb. 25g • pro. 7g • fat 13g
• sat. fat 3g • chol. 13mg • sod. 421mg • calc. 174mg • fiber 4g

REFRIED BEANS

Easy enough to buy canned, but making your own is simple and much more delicious!



- 2 GARLIC CLOVES
- ½ MEDIUM ONION, CUT INTO 1-INCH PIECES
- ½ JALAPEÑO, SEEDED AND CUT INTO 1-INCH PIECES
- 2 TABLESPOONS VEGETABLE OIL, DIVIDED
- 1 TABLESPOON TOMATO PASTE
- ½ TEASPOON KOSHER SALT, DIVIDED
- 1 TO 2 PINCHES GROUND CUMIN
PINCH CAYENNE
- 1 CAN (15 OUNCES) PINTO BEANS, DRAINED
- 1 TO 1½ CUPS WATER

Makes about 1 cup

1. Insert the chopping blade into the work bowl of the food processor. Put the garlic, onion and jalapeño in the bowl and process on High to finely chop.
2. Put 1 tablespoon of oil in a medium-size nonstick skillet set over medium heat. Once oil is hot, add the chopped vegetables, tomato paste, pinch of salt, cumin and cayenne. Sauté until softened, about 4 minutes. Add the drained beans and cook until hot and softened a bit more, about 6 to 8 minutes.
3. Transfer all ingredients to the food processor, still fitted with the metal chopping blade. Pulse until desired consistency, adding water through the feed tube as you go to achieve a nice creamy texture. Add additional salt to taste.
4. Add the remaining tablespoon of oil to the same skillet set over medium-high heat. Once hot, add the puréed bean mixture to the pan and cook, stirring frequently, until slightly darkened in color, no more than 4 minutes. Serve warm.

Nutritional information per serving (¼ cup):

*Calories 83 (41% from fat) • carb. 10g • pro. 3g • fat 4g
• sat. fat 0g • chol. 0mg • sod. 311mg • calc. 28mg • fiber 3g*

HUMMUS

Serve this brightly flavored dip with warm pita for a satisfying snack.



- 1 GARLIC CLOVE
- 1 TEASPOON KOSHER SALT
- 2 CANS (15.5 OUNCES EACH)
CHICKPEAS, RINSED AND DRAINED
- ¼ CUP TAHINI
- 2 TABLESPOONS FRESH LEMON JUICE
- ¼ CUP PLUS TWO TABLESPOONS
WATER
- ½ TEASPOON GROUND CUMIN
- ¼ CUP EXTRA VIRGIN OLIVE OIL, PLUS
1 TABLESPOON FOR SERVING
- ⅛ TEASPOON PAPRIKA (OPTIONAL)
PINCH ZA'ATAR (OPTIONAL)

Makes about 3 cups

1. Insert the chopping blade into the work bowl of the food processor. With the unit running on High, drop the garlic through the feed tube and process to finely chop, about 10 seconds. Add remaining ingredients and process on Low until smooth, about 3 minutes, stopping to scrape down the sides of the bowl as needed.
2. For serving, transfer hummus to a shallow bowl. Make a slight indentation in the center of the dip and fill with the remaining tablespoon of oil. Sprinkle the paprika and za'atar, if using, over the oil.

Nutritional information per serving (2 tablespoons):

*Calories 79 (44% from fat) • carb. 2g • pro. 2g • fat 4g
• sat. fat 1g • chol. 0mg • sod. 207mg • calc. 23mg • fiber 2g*

RADISH-DILL TEA SANDWICHES

An elegant sandwich to serve for a ladies' tea or lunch.



- 6 TO 8** SMALL RADISHES (ABOUT 1 SMALL BUNCH), TRIMMED
- 1** LOAF RYE COCKTAIL BREAD*
- ½** CUP DILL BUTTER (PAGE 19), SOFTENED
- KOSHER SALT

Makes about 22 sandwiches

1. Fit the medium slicing disc into the work bowl of the food processor. Fill the feed tube with the radishes and slice on High.
2. Lay the slices of bread on a clean work surface. Spread 1 teaspoon of butter on one side of each piece of bread. Top half of the buttered pieces with 3 radish slices and a pinch of salt. Top with another piece of bread, buttered side down. Continue with all of the bread.
3. Halve the sandwiches on the diagonal and serve immediately.

*If you cannot find cocktail bread, extra-thin sliced bread is a good substitute. Just cut each slice in quarters to make cocktail-size.

Nutritional information per sandwich:

*Calories 72 (56% from fat) • carb. 7g • pro. 1g • fat 4g
• sat. fat 3g • chol. 11mg • sod. 198mg • calc. 10mg • fiber 1g*

CUCUMBER-SALMON TEA SANDWICHES

Be sure to include these tasty sandwiches for your next luncheon – they will add color and flavor to the table.



- 1 SMALL TO MEDIUM CUCUMBER, HALVED LENGTHWISE AND WIDTHWISE
- 1 LOAF PUMPERNICKEL COCKTAIL BREAD*
- ½ CUP SALMON CREAM CHEESE (PAGE 20), SOFTENED
- 3½ OUNCES SMOKED SALMON, TORN OR CUT INTO 22 PIECES

Makes about 22 sandwiches

1. Insert the medium slicing disc into the work bowl of the food processor. Slice the cucumber on High (you will have half-moon shapes).
2. Lay the slice of bread on a clean work surface. Spread 1 teaspoon of salmon cream cheese on one side of each piece of bread. Top half of the bread with 3 cucumber slices and a piece of smoked salmon. Top with another piece of bread, cream cheese side down. Continue with all of the bread.
3. Halve the sandwiches on the diagonal and serve immediately.

*If you cannot find cocktail bread, extra-thin sliced bread, such as Pepperidge Farm brand, is a good substitute. Cut each slice in quarters to make cocktail-size.

Nutritional information per sandwich:

Calories 85 (48% from fat) • carb. 7g • pro. 4g • fat 5g
• sat. fat 2g • chol. 13mg • sod. 360mg • calc. 12mg • fiber 1g

SAUSAGE BREAD (STROMBOLI STYLE)

This recipe is great for a hungry crowd and can easily be doubled. We use a combination of sweet and hot sausage in this bread, but feel free to use whatever suits your taste.



- 2 TABLESPOONS VEGETABLE OIL, DIVIDED
- 1 SMALL FENNEL BULB, FRONDS REMOVED (RESERVED FOR ANOTHER USE), QUARTERED AND CORED
- 2 GARLIC CLOVES, SMASHED
- ¼ TO ½ TEASPOON KOSHER SALT
- 4 OUNCES REGULAR MOZZARELLA, DIVIDED
- ½ POUND SWEET ITALIAN SAUSAGE, CASINGS REMOVED
- ¼ POUND HOT ITALIAN SAUSAGE, CASINGS REMOVED
- 2 TABLESPOONS WHITE WINE UNBLEACHED, ALL-PURPOSE FLOUR, FOR ROLLING DOUGH
- 1 RECIPE PIZZA DOUGH (PAGE 54)
- EGG WASH (1 LARGE EGG LIGHTLY BEATEN WITH 1 TEASPOON WATER)

Makes one 14-inch roll

1. Preheat oven to 400°F with rack in the middle of the oven. Lightly coat a baking sheet with 1 tablespoon of the oil and set aside.
2. Heat remaining oil in a 12-inch skillet over medium heat.
3. While the oil is heating, insert the medium slicing disc into the work bowl of the food processor and slice the fennel on High. Remove and add to the hot skillet with the garlic and ¼ teaspoon of the salt. Sauté for about 8 to 10 minutes until the fennel is softened and lightly browned. While fennel and garlic are cooking, remove the slicing disc and flip over to insert the shredding disc side. Fit the mozzarella into the feed tube and shred on High; reserve in bowl.
4. Once the fennel has cooked, remove and reserve in a separate bowl. Return pan to the heat and break sausage up into medium-size chunks directly into the pan. Cook until sausage is browned with no pink, about 5 to 7 minutes. Return fennel to the pan and stir to combine. Add the wine and scrape any bits on the bottom of the pan with a wooden spoon. Cook until wine has evaporated, about 1 minute, and remove pan from heat. Remove and discard garlic and stir in ½ cup of the mozzarella. Set aside to cool slightly.
5. Punch down pizza dough on a lightly floured surface. With the tips of your fingers, gently press out into a 14 x 8-inch rectangle, turning and stretching as needed. Gently lift dough onto prepared baking sheet and reshape if necessary. If any tears appear, pinch the dough back together.
6. Evenly spread sausage mixture all over the dough in a single layer, leaving a 1-inch border around the outside. Sprinkle remaining cheese evenly over the sausage mixture.
7. Brush the border of the dough with the egg wash. Starting with the long end closest to you, roll the dough like a jelly roll to the center of the rectangle. Take the long end farthest from you and tightly pull it back over the dough in the center to cover and complete the roll. Pinch to seal all along the seam. Fold the ends of the dough in on each side and pinch to seal. Roll the dough over so it is seam-side down and arrange in the center of the baking sheet. Brush all over with egg wash, and with a paring knife cut 3 evenly spaced slits in the top.
8. Bake for 30 minutes, rotating the pan halfway through cooking, or until golden brown and cooked through. Remove and allow bread to rest 5 minutes before slicing. Serve warm.

TIP: For an ultimate version, combine the flavors of both stuffed breads (see next recipe) into one.

Nutritional information per serving (based on 14 servings):

Calories 204 (54% from fat) • carb. 16g • pro. 8g • fat 13g • sat. fat 4g
• chol. 36mg • sod. 406mg • calc. 73mg • fiber 2g

BROCCOLI RABE BREAD

Sweet ricotta complements the slight bitterness of broccoli rabe in this version.



- 2 TABLESPOONS VEGETABLE OIL, DIVIDED
- 2 GARLIC CLOVES
- 1 BUNCH BROCCOLI RABE (NO MORE THAN 1 POUND), TRIMMED AND CUT INTO 2-INCH PIECES
- $\frac{3}{4}$ TEASPOON KOSHER SALT, DIVIDED
- $\frac{1}{8}$ TEASPOON RED PEPPER FLAKES
- $\frac{1}{4}$ OUNCE PECORINO ROMANO
- $\frac{1}{2}$ CUP WHOLE MILK RICOTTA
- PINCH GROUND NUTMEG
- $\frac{1}{4}$ TEASPOON FRESHLY GROUND BLACK PEPPER
- UNBLEACHED, ALL-PURPOSE FLOUR, FOR ROLLING DOUGH
- 1 RECIPE PIZZA DOUGH (PAGE 54)
- EGG WASH (1 EGG BEATEN LIGHTLY WITH 1 TEASPOON WATER)

Makes one 14-inch roll

1. Preheat oven to 400°F with rack in the middle of the oven. Lightly coat a baking sheet with 1 tablespoon of the oil and set aside.
2. Heat the remaining oil in a 12-inch sauté pan over medium heat until shimmering.
3. While the oil is heating, insert the chopping blade into the work bowl of the food processor. With the unit running on High, drop the garlic through feed tube to chop.
4. Add broccoli rabe to the skillet – it will look like a lot, but will shrink as it cooks. Season with $\frac{1}{4}$ teaspoon of the salt and sauté for about 7 to 8 minutes, or until just tender. Halfway through cooking, stir in the garlic and red pepper flakes. Remove from the heat and set aside to cool slightly.
5. While the broccoli rabe is cooking, put the pecorino cheese into the work bowl, still fitted with the chopping blade, and process on High to finely grate. Put into a medium-size mixing bowl with the ricotta, nutmeg, remaining salt and pepper. Once the broccoli rabe has cooked, add it to the other ingredients and stir to completely combine.
6. Punch down pizza dough on a lightly floured surface. With the tips of your fingers, gently press out dough into a 14 x 8-inch rectangle, turning and stretching as needed. Gently lift dough onto prepared baking sheet and reshape if necessary. If any tears appear, pinch the dough back together.
7. Evenly spread the broccoli-cheese mixture all over the dough in a single layer, leaving a 1-inch border around the outside.
8. Brush the border of the dough with the egg wash. Starting with the long end closest to you, roll the dough like a jelly roll to the center of the rectangle.

Take the long end farthest from you and tightly pull it back over the dough in the center to cover and complete the roll. Pinch to seal all along the seam. Fold the ends of the dough in on each side and pinch to seal. Roll the dough over so it is seam-side down and arrange in the center of the baking sheet. Brush all over with egg wash, and with a paring knife cut 3 evenly spaced slits in the top.

9. Bake for 30 to 35 minutes, rotating the pan halfway through cooking, or until golden brown and cooked through. Remove and allow bread to rest 5 minutes before slicing. Serve warm.

TIP: For an ultimate version, combine the flavors of both stuffed breads (see previous recipe) into one.

Nutritional information per serving: (based on 14 servings)

*Calories 204 (54% from fat) • carb. 16g • pro. 8g • fat 13g
• sat. fat 4g • chol. 36mg • sod. 406mg • calc. 73mg • fiber 2g*

GAZPACHO

This bright and vibrant soup is perfect all summer long.



- 1 GARLIC CLOVE
- 1 JALAPEÑO, SEEDED AND CUT INTO 1-INCH PIECES
- ¼ CUP FRESH ITALIAN PARSLEY, STEMS DISCARDED
- 2SCALLIONS, TRIMMED AND CUT INTO 1-INCH PIECES
- ½ MEDIUM TO LARGE CUCUMBER (ABOUT 3 OUNCES), CUT INTO 1-INCH PIECES
- ¼ YELLOW BELL PEPPER, CUT INTO 1-INCH PIECES
- ¼ RED BELL PEPPER, CUT INTO 1-INCH PIECES
- 2 MEDIUM VINE-RIPE TOMATOES, CORED AND CUT INTO 1-INCH PIECES
- 1 TEASPOON KOSHER SALT
- ¼ TEASPOON FRESHLY GROUND BLACK PEPPER
- 1 TEASPOON RED WINE VINEGAR
- 1 TEASPOON FRESH LIME JUICE
- 3 DASHES HOT SAUCE
- 1½ CUPS VEGETABLE JUICE, LOW SODIUM

Makes 3½ cups

1. Insert the chopping blade into the work bowl of the food processor. With the machine running on High, drop the garlic and jalapeño down the feed tube to chop. Stop to scrape down the sides and add the parsley, scallions, cucumber, bell peppers and tomatoes. Pulse 5 to 6 times to roughly chop.
2. Add the remaining ingredients and pulse another 6 to 7 times to incorporate. Taste and adjust seasoning as desired. Serve.

Nutritional information per serving (½ cup):

*Calories 24 (5% from fat) • carb. 5g • pro. 1g • fat 0g
• sat. fat 0g • chol. 0mg • sod. 362mg • calc. 18mg • fiber 1g*

CREAMY SWEET POTATO SOUP

This velvety soup is perfect for a brisk fall day.



- 2 TABLESPOONS UNSALTED BUTTER
- 1 GARLIC CLOVE
- 1 ½-INCH PIECE GINGERROOT,
PEELED
- 1 LEEK, TRIMMED AND CUT INTO
2-INCH PIECES
- ½ TEASPOON KOSHER SALT, DIVIDED
PINCH FRESHLY GROUND BLACK
PEPPER
- 2 MEDIUM SWEET POTATOES (ABOUT
1 POUND), PEELED AND CUT TO
FIT THE FEED TUBE (RESERVE IN
COLD WATER IF NOT USING
IMMEDIATELY)
- ¼ TEASPOON GROUND CINNAMON
PINCH CAYENNE
- 2 CUPS CHICKEN OR VEGETABLE
BROTH, LOW SODIUM
- ½ TO ¾ CUP HEAVY CREAM (OPTIONAL)

Makes about 3 cups

1. Put the butter in a medium to large pot over low heat.
2. While butter is heating, prepare the vegetables. Insert the chopping blade into the work bowl of the food processor. Add the garlic, ginger and leek, and pulse until finely chopped, about 8 to 10 times. Put into the pot with a pinch each of the salt and pepper. Sauté until softened, about 8 minutes (you want the heat to be low so the vegetables do not pick up any color).
3. While vegetables are cooking, remove the chopping blade and insert the medium slicing disc. Slice the potatoes on High. Add to the softened vegetables and stir to fully combine. Add the cinnamon, cayenne and broth, and increase heat to bring mixture to a boil. Once boiling, reduce heat to maintain a simmer. Allow to simmer until potatoes are tender, about 15 minutes.
4. Using a slotted spoon, transfer the soup solids to the food processor and transfer liquid to a measuring cup (this will make it easier to add to the food processor while puréeing). Process on High to purée and while processing, slowly add the hot cooking liquid to the food processor. Process on High for about 2 minutes for a smooth consistency.
5. Return the soup to the saucepan to re-warm. Stir in the cream if using. Taste and adjust seasoning accordingly.
6. Serve immediately.

Nutritional information per serving (1 cup):

*Calories 221 (66% from fat) • carb. 17g • pro. 1g • fat 16g
• sat. fat 11g • chol. 55mg • sod. 598mg • calc. 29mg • fiber 2g*

SPRING VEGETABLE MINISTRONE

Pesto stars in this brightly flavored springtime soup.



1½	TEASPOONS OLIVE OIL
1	GARLIC CLOVE
1	SMALL LEEK, TRIMMED AND CUT INTO 1-INCH PIECES
¾	TEASPOON KOSHER SALT, DIVIDED
½	TEASPOON FRESHLY GROUND BLACK PEPPER, DIVIDED
3	MEDIUM CARROTS, PEELED, TRIMMED AND HALVED
1	CELERY STALK, TRIMMED AND HALVED
½	SMALL FENNEL BULB, TRIMMED AND HALVED
1	SMALL ZUCCHINI, TRIMMED AND HALVED LENGTHWISE AND WIDTHWISE
1	SMALL YELLOW SQUASH, TRIMMED AND HALVED LENGTHWISE AND WIDTHWISE
6	OUNCES RED POTATOES, CUT INTO ½-INCH PIECES
6	CUPS CHICKEN OR VEGETABLE STOCK, LOW SODIUM
1	CAN (15 OUNCES) CHICKPEAS, DRAINED FIRST THEN RINSE
1	CAN (15 OUNCES) RED KIDNEY BEANS, DRAINED FIRST THEN RINSED
2	CUPS COOKED DITALINI PASTA OR OTHER SMALL VARIETY (OPTIONAL)
2 TO 4	TABLESPOONS BASIL PESTO (PAGE 25), FOR SERVING

Makes about 12 cups

1. Put the olive oil in a large pot over medium heat.
2. While oil is heating, prepare the vegetables. Insert the chopping blade into the work bowl of the food processor. Add the garlic and leek; pulse until finely chopped, about 6 to 8 pulses. Transfer to the pot with ¼ teaspoon of the salt and pinch of pepper and begin to sauté.
3. While the garlic and leek are cooking, remove the chopping blade and insert the medium slicing disc. Fit the carrots and celery into the feed tube so they are snug and slice on High. Slice the fennel on High. Add to the pot, with the remaining salt and pepper, and sauté until slightly soft, about 10 minutes.
4. Slice the zucchini and squash on High; reserve in bowl. Once the vegetables have cooked, stir in the potatoes and stock. Increase temperature to bring mixture to a boil. Reduce to maintain a simmer and add the zucchini, squash, chickpeas and beans. Continue to simmer until all vegetables are tender, about 20 to 30 minutes. Stir in the cooked ditalini, if using, and simmer for an additional 5 to 10 minutes or until heated through. Taste and adjust seasoning accordingly.
5. Serve in individual bowls topped with a dollop of pesto. The pesto is best stirred into soup before eating.

Nutritional information per serving (1 cup):

*Calories 127 (19% from fat) • carb. 20g • pro. 7g • fat 3g
• sat. fat 0g • chol. 0mg • sod. 659mg • calc. 57mg • fiber 5g*

COLESLAW

A mayonnaise-free version of this classic barbecue dish, this is nice and light with the same tang.



- 3 SMALL SCALLIONS, CUT INTO 1-INCH PIECES
- 1 CUP FRESH ITALIAN PARSLEY, STEMS DISCARDED
- 2 TABLESPOONS KETCHUP
- 2 TABLESPOONS CIDER VINEGAR
- 2 TABLESPOONS VEGETABLE OIL
- ½ TEASPOON KOSHER SALT
- ⅛ TEASPOON CELERY SALT
- ¼ TEASPOON FRESHLY GROUND BLACK PEPPER
- 1 LARGE CARROT, PEELED
- ¼ MEDIUM HEAD RED CABBAGE, CORED, ABOUT 8 OUNCES
- ¼ MEDIUM HEAD SAVOY CABBAGE, CORED, ABOUT 8 OUNCES

Makes about 5 cups

1. Insert the chopping blade into the work bowl of the food processor. Add the scallions and parsley and pulse to finely chop, about 6 to 8 pulses. Add the ketchup, cider vinegar, oil, salt, celery salt and black pepper and pulse to combine. Reserve.
2. Remove the chopping blade and insert the medium shredding disc. Shred the carrot on High. Remove the shredding disc and flip to insert the slicing disc. Slice the cabbages on High. Transfer to a large mixing or serving bowl and toss all ingredients together.
3. Taste and adjust seasoning as desired.

Nutritional information per serving (½ cup):

Calories 55 (68% from fat) • carb. 4g • pro. 1g • fat 4g • sat. fat 1g • chol. 0mg • sod. 89mg • calc. 25mg • fiber 1g

CHOPPED SALAD

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



- 1 SMALL SHALLOT, CUT INTO 1-INCH PIECES
- 2SCALLIONS, TRIMMED AND CUT INTO 1-INCH PIECES
- ¼ CUP FRESH ITALIAN PARSLEY, STEMS DISCARDED
- 1 CELERY STALK, TRIMMED AND HALVED LENGTHWISE
- 1 MEDIUM CARROT, TRIMMED, PEELED AND HALVED LENGTHWISE
- ½ MEDIUM CUCUMBER, SEEDED AND QUARTERED LENGTHWISE
- 2 PLUM TOMATOES, QUARTERED LENGTHWISE
- ½ CUP CORN, FRESH OR FROZEN, THAWED
- 1 CUP CANNED CHICKPEAS, DRAINED AND RINSED
- ½ TEASPOON KOSHER SALT
- ¼ TEASPOON FRESHLY GROUND BLACK PEPPER
- 2½ TABLESPOONS BASIC VINAIGRETTE (PAGE 21)

Makes about 4 cups

1. Insert the chopping blade into the work bowl of the food processor. Add the shallot, scallions and parsley; pulse to chop, about 10 pulses.
2. Remove the chopping blade and insert the medium slicing disc. Slice the celery, carrot, cucumber and tomatoes on High.
3. Transfer ingredients from work bowl to a large mixing bowl and toss with the corn, chickpeas, salt, pepper and vinaigrette.
4. Taste and adjust seasoning accordingly. Serve immediately.

Nutritional information per serving (½ cup):

Calories 87 (38% from fat) • carb. 12g • pro. 2g • fat 4g • sat. fat 1g • chol. 0mg • sod. 271mg • calc. 25mg • fiber 2g

SHREDDED BRUSSELS SPROUTS

The sweetness of the Brussels sprouts is highlighted in this simple side dish. For an upscale twist, drizzle a small amount of white truffle oil over the sprouts just before serving.



- 3** TABLESPOONS OLIVE OIL
- 1** POUND BRUSSELS SPROUTS,
TRIMMED
- ½** TEASPOON KOSHER SALT
- 2** PINCHES FRESHLY GROUND BLACK
PEPPER
- 1** TEASPOON FRESH LEMON JUICE
- 2** PINCHES RED PEPPER FLAKES
(OPTIONAL)

Makes about 3 cups

1. Put the oil in a large skillet over medium/medium-low heat.
2. Insert the medium slicing disc into the work bowl of the food processor. Slice the Brussels sprouts on High. Add to the pan, with the salt and pepper, and sauté until very tender, about 20 to 25 minutes.
3. Add the remaining ingredients and toss to combine. Serve immediately.

Nutritional information per serving (½ cup):

*Calories 93 (63% from fat) • carb. 7g • pro. 3g • fat 7g
• sat. fat 1g • chol. 0mg • sod. 209mg • calc. 32mg • fiber 3g*

POTATO-ZUCCHINI-CARROT CAKES

A twist on the traditional potato latke.



- 1 TABLESPOON FRESH ITALIAN PARSLEY, STEMS DISCARDED
- 1 MEDIUM RUSSET POTATO, PEELED AND CUT TO FIT THE FEED TUBE
- 1 SMALL ZUCCHINI, TRIMMED
- 1 SMALL TO MEDIUM CARROT, TRIMMED AND PEELED
- 1 SMALL ONION
- 3/4 TEASPOON KOSHER SALT
- 1/4 TEASPOON FRESHLY GROUND BLACK PEPPER
- 2 TABLESPOONS UNBLEACHED, ALL-PURPOSE FLOUR OR MATZO MEAL
- 1 LARGE EGG, LIGHTLY BEATEN
- 2 TABLESPOONS VEGETABLE OIL, PLUS MORE AS NEEDED
- APPLESAUCE AND SOUR CREAM FOR SERVING

Makes ten to twelve 2½-inch cakes

1. Insert the chopping blade into the work bowl of the food processor. Add the parsley and finely chop, using 5 to 6 long pulses. Leaving the parsley in the bowl, remove the chopping blade and replace with the medium shredding disc. Laying the vegetables horizontally in the feed tube (trim to fit as needed), shred the potato, zucchini, carrot and onion on High. Wrap the vegetables in a clean kitchen towel and wring it over a bowl or the sink to squeeze out all the excess liquid.
2. Transfer the vegetables to a medium-size bowl. Add the salt, pepper and flour and gently mix to fully combine. Gradually add the beaten egg (you may not need all of it) until the mixture just holds together. You do not want the mixture to be too wet or the final cakes will be dense.
3. Put the oil in large non-stick skillet over medium-high heat. Using a heaping tablespoon per pancake, drop the batter into the pan. Use the back of the spoon to flatten out the pancakes into 2½-inch rounds. Cook the pancakes in batches, no more than 4 at a time, about 1½ to 2 minutes per side or until crisp and browned. Repeat, adding oil as needed until all pancakes are cooked. Keep finished pancakes warm on rack set over a baking sheet in a 200°F oven.
4. Serve pancakes warm with applesauce and sour cream.

Nutritional information per pancake (based on 12):

*Calories 48 (48% from fat) • carb. 5g • pro. 1g • fat 3g
• sat. fat 0g • chol. 12mg • sod. 105mg • calc. 9mg • fiber 1g*

FALAFEL

The food processor makes it possible to whip up this Middle Eastern street food staple in your own home!

Remember to soak the chickpeas the night before.



- 1 GARLIC CLOVE
- 1 SMALL SHALLOT, CUT INTO 1-INCH PIECES
- ½ CUP DRIED CHICKPEAS, SOAKED OVERNIGHT, RINSED AND DRAINED
- ¾ TEASPOON KOSHER SALT
- ⅛ TEASPOON FRESHLY GROUND BLACK PEPPER
- ¾ TEASPOON GROUND CUMIN
- ¼ TEASPOON GROUND CORIANDER
- ⅛ TEASPOON CHILI POWDER
- ⅓ CUP PACKED FRESH ITALIAN PARSLEY, STEMS AND LEAVES
- ½ CUP PLUS 1 TABLESPOON UNBLEACHED, ALL-PURPOSE FLOUR
- ¼ TEASPOON BAKING SODA
- 1 TABLESPOON WATER
- VEGETABLE OIL, FOR COOKING
- PITA FOR SERVING
- CHOPPED TOMATOES, CUCUMBERS AND LETTUCE FOR SERVING
- TAHINI DRESSING (PAGE 22) FOR SERVING

Nutritional information per falafel:

Calories 62 (44% from fat) • carb. 7g

• pro. 2g • fat 3g • sat. fat 0g

• chol. 0mg • sod. 138mg • calc. 9mg

• fiber 1g

Makes 15 falafel

1. Insert the chopping blade into the work bowl of the food processor. Add the garlic and shallot and pulse to chop, about 5 times. Scrape down the sides of the bowl and pulse another 2 to 3 times. Add the chickpeas, salt, pepper, spices, parsley and 1 tablespoon of flour. Pulse 10 to 12 times to coarsely grind the chickpeas. Scrape down the sides of the bowl and then process on Low for 10 to 15 seconds until finely ground.
2. Dissolve the baking soda in the tablespoon of water and with the unit running on Low, pour through the feed tube. Process for 15 to 20 seconds to blend well.
3. Using a tablespoon measure, scoop chickpea mixture and shape into 15 balls. Place the balls on a tray or plate lined with wax paper and chill in the refrigerator for 30 minutes. Put the remaining ½ cup of flour in a shallow bowl and set aside.
4. Fill a 3-quart saucepan with enough oil to reach ¼-inch depth and place over medium-high heat until an inserted thermometer registers 375°F.* Roll the falafel in the flour, shaking off any excess and drop into the oil. Cook the falafel in batches, no more than 5 at a time, for about 2½ to 3 minutes, turning halfway through until browned and crisp.
5. Remove to a paper towel-lined sheet tray and repeat with remaining falafel.
6. Serve falafel with sliced pita, veggies and a drizzle of tahini.

*If choosing to bake instead: Preheat oven to 400°F.

Line a baking sheet with parchment and drizzle with olive oil. Skip the step of coating the falafel in flour and arrange on the parchment. Drizzle with more oil, turning to coat the balls all over. Bake for 20 to 25 minutes, turning halfway through until browned and crisp.

PIZZA MARGHERITA

This Neapolitan pizza is perfect in summer, when fresh tomatoes and basil are abundant.



- 1 RECIPE PIZZA DOUGH (PAGE 54)
- 1 OUNCE PARMIGIANO REGGIANO, CUT INTO 1/2-INCH CUBES
- 4 TO 6 OUNCES FRESH MOZZARELLA, WELL CHILLED
- 2 TO 3 PLUM TOMATOES (RIPE, BUT STILL FIRM)
- 8 TO 10 MEDIUM TO LARGE FRESH BASIL LEAVES, THINLY SLICED
- UNBLEACHED, ALL-PURPOSE FLOUR, FOR STRETCHING DOUGH
- CORNMEAL, FOR SPRINKLING
- 2 TABLESPOONS EXTRA VIRGIN OLIVE OIL
- PINCH KOSHER SALT

Makes one 12-inch pizza (8 servings)

1. Prepare the pizza dough and allow to rise. Preheat oven to 500°F with rack in the middle of the oven. If using a baking stone, place it on the rack and allow to heat for an additional 30 minutes after the oven has preheated.
2. While the oven is heating, insert the chopping blade into the work bowl of the food processor. With the unit running on High, drop the Parmigiano cubes through the feed tube and process until finely grated. Remove and reserve.
3. Remove the chopping blade and insert the medium shredding disc. Shred the mozzarella on High. Remove and reserve. Flip the shredding disc to the slicing disc side. Slice the tomatoes on High.
4. On a lightly floured work surface, stretch the dough into a 12 to 14-inch round. Place on a baker's peel or the underside of a baking sheet that has been sprinkled with cornmeal (or you can stretch the dough onto a greased pizza mesh/screen, or alternately bake on a parchment-lined baking sheet). Brush the dough with the olive oil and then sprinkle with both of the cheeses. Arrange the sliced tomatoes over the cheese.
5. Carefully slide the pizza into the oven (whether onto the stone, or onto a baking sheet or directly onto the rack if using a pizza screen). Bake the pizza for 10 to 15 minutes, or until the cheese is bubbly and the dough is nicely browned at the edges.
6. Remove pizza and sprinkle with the fresh basil and pinch of salt.

Nutritional information per serving:

Calories 184 (40% from fat) • carb. 20g • pro. 7g • fat 8g
• sat. fat 3g • chol. 14mg • sod. 390mg • calc. 96mg • fiber 1g

MUSHROOM, LEEK AND GRUYÈRE QUICHE

From an elegant weekend brunch to a light lunch or dinner when paired with salad, quiche works for any meal.



- ½ RECIPE PÂTE BRISÉE DOUGH (PAGE 55)
- 1 GARLIC CLOVE
- 1 SMALL TO MEDIUM LEEK, TRIMMED AND CUT INTO ½-INCH PIECES
- 4 OUNCES MUSHROOMS
- 1 TEASPOON OLIVE OIL
- ¼ TEASPOON KOSHER SALT, DIVIDED
- 1 TEASPOON FRESH THYME (OR ¼ TO ½ TEASPOON DRIED)
- 2 OUNCES GRUYÈRE
- ¾ CUP WHOLE MILK
- ½ CUP HEAVY CREAM
- 3 LARGE EGGS
- 1 LARGE EGG YOLK
- ¼ TEASPOON FRESHLY GROUND BLACK PEPPER

Makes 12 servings

1. Preheat oven to 350°F.
2. Roll out dough to ⅛-inch thick circle and fit into a 9-inch tart pan. Chill in refrigerator for 30 to 40 minutes. Using a fork, prick the chilled dough evenly all over, but make sure not to go entirely through the dough. Line the shell with parchment and weigh it down with dried beans or rice. Bake for 15 to 20 minutes, or until the dough under the parchment is no longer wet. Remove the beans/rice and parchment and continue baking until the shell is golden brown, an additional 10 to 15 minutes. Remove and set aside. Reduce the oven temperature to 325°F.
3. While shell is baking, prepare the filling. Insert the chopping blade into the work bowl of the food processor. With the unit running on High, add the garlic and leek through the feed tube and process to finely chop. Remove and reserve. Remove the chopping blade and insert the medium slicing disc and slice the mushrooms on Low.

4. Put oil in a medium skillet over medium-low heat.

Once oil is hot, add the chopped garlic and leek with a pinch of the salt. Sauté until softened, about 4 minutes. Add the mushrooms and thyme. Sauté until mushrooms are softened and have picked up some color, about 6 to 10 minutes.

5. While the mushrooms are cooking, remove the slicing disc and insert the fine shredding disc. Shred the Gruyère on High. Remove and reserve.
6. Replace the shredding disc with the chopping blade. Put the milk, cream, eggs, yolk, remaining salt and the pepper in the work bowl. Process on Low to fully combine.
7. To assemble the quiche, scatter the garlic, leek and mushrooms evenly along the bottom of the baked tart shell. Pour the egg mixture over the vegetables and scatter the Gruyère on top.
8. Place the quiche on a baking sheet and bake for 25 to 30 minutes or until just set.
9. Remove from oven and let sit for 5 to 10 minutes before serving.

Nutritional information per serving:

Calories 193 (70% from fat) • carb. 9g • pro. 5g • fat 15g • sat. fat 9g
• chol. 102mg • sod. 185mg • calc. 79mg • fiber 0g

CHICKEN POT PIE

The ultimate comfort food.



- 6 TABLESPOONS UNSALTED BUTTER
- 1 MEDIUM CARROT, PEELED
- 1 CELERY STALK
- 1 SMALL ONION (4 OUNCES), CUT INTO 1-INCH PIECES
- 1 ROASTED CHICKEN, APPROXIMATELY 2 TO 3 POUNDS, ROOM TEMPERATURE AND CUT INTO 1-INCH PIECES (SKIN AND CARCASS DISCARDED)
- $\frac{2}{3}$ CUP UNBLEACHED, ALL-PURPOSE FLOUR, DIVIDED
- 4 TO 5 CUPS CHICKEN BROTH, LOW SODIUM
- 1 MEDIUM WAXY POTATO, PEELED AND CUT INTO $\frac{1}{2}$ -INCH CUBES, RESERVED IN COLD WATER UNTIL READY TO USE
- 1 MEDIUM SWEET POTATO, PEELED AND CUT INTO $\frac{1}{2}$ -INCH CUBES, RESERVED IN COLD WATER UNTIL READY TO USE
- $\frac{3}{4}$ TEASPOON KOSHER SALT
- $\frac{1}{4}$ TEASPOON FRESHLY GROUND BLACK PEPPER
- $\frac{1}{3}$ CUP FROZEN PEARL ONIONS
- $\frac{1}{3}$ CUP FROZEN PEAS
- 1 RECIPE BUTTERMILK BISCUIT DOUGH (PAGE 57)

Nutritional information per serving (based on 10 servings):

Calories 494 (52% from fat) • carb. 32g
• pro. 27g • fat 28g • sat. fat 13g
• chol. 112mg • sod. 777mg
• calc. 43mg • fiber 3g

Makes 8 to 10 servings

1. Preheat oven to 400°F with the rack in the lower third of the oven.
2. Put the butter in a medium-size stockpot over medium-low heat.
3. While pan is heating, prepare the vegetables. Insert the medium slicing disc into the work bowl of the food processor, slice the carrot and celery together and reserve.
4. Remove the slicing disc and insert the chopping blade. Add the onion and pulse about 5 to 6 times to chop. Add the onion, carrot and celery to the pot to sauté, until vegetables are softened, about 8 to 10 minutes.
5. In two batches, roughly chop the chicken by pulsing 2 to 3 times. Remove and reserve in a separate bowl.
6. Stir the flour into the vegetable mixture and cook for about 3 minutes to eliminate any raw flour taste. Slowly whisk in 4 cups of the chicken broth, increase heat to medium high to bring to a boil, then reduce heat slightly to maintain a healthy simmer. Stir in the potatoes, salt and pepper and let simmer for about 15 minutes, until vegetables are tender. Add more broth if necessary so vegetables stay submerged. Stir in the reserved chicken and frozen onions. Simmer for an additional 30 to 35 minutes to thicken. Once stew-like, stir in the peas.
7. While filling is cooking prepare the biscuit dough. Cut biscuit dough into 9 pieces. Reserve, covered loosely with plastic.
8. Pour filling into a 9-inch square pan. Evenly distribute the biscuits over the top of the filling so there is about $\frac{1}{4}$ inch of space between biscuits.
9. Bake until biscuits are fully cooked and golden brown, about 15 minutes. Allow pot pie to rest at least 15 minutes before serving.

VEGETABLE STIR-FRY

This dish is a quick way to incorporate any veggies you have on hand; add chicken, beef or cubed tofu for a heartier meal.



2	GARLIC CLOVES
1	1-INCH PIECE GINGER, PEELED AND QUARTERED
1	MEDIUM RED BELL PEPPER, HALVED, CORED
1	STALK BROCCOLI, FLORETS AND STEM SEPARATED, STEM TRIMMED AND PEELED
4	BABY BOK CHOY, LEAVES TRIMMED AND RESERVED
6	WHITE BUTTON MUSHROOMS, CLEANED
1	MEDIUM RED ONION, TRIMMED TO FIT FEED TUBE
1½	TABLESPOONS VEGETABLE OIL
1	CUP VEGETABLE OR CHICKEN BROTH, LOW SODIUM
3	TABLESPOONS SOY SAUCE, REDUCED SODIUM
¼	TEASPOON FISH SAUCE
2	TEASPOONS CORNSTARCH
½	CUP SNAP OR SNOW PEAS, TRIMMED
1	TEASPOON HOT SESAME OIL
1	TABLESPOON SESAME SEEDS
	COOKED RICE, FOR SERVING

Makes 6 cups

1. Insert the chopping blade into the work bowl of the food processor. With the unit running on High, add the garlic and ginger through the feed tube and process to finely chop, about 10 to 15 seconds. Remove and reserve.
2. Remove the chopping blade and replace with the medium slicing disc. On High, slice the red pepper, broccoli stalk, bok choy, mushrooms and onion. Remove and reserve.
3. Put the vegetable oil into a large skillet over medium-high heat. Once the oil is hot, add the garlic and ginger. Sauté until fragrant, about 30 seconds. Add the sliced vegetables and sauté for about 7 to 8 minutes, until they begin to soften.
4. While the vegetables are cooking, stir together the broth, soy sauce, fish sauce and cornstarch. Add the broth mixture to the pan and bring to a boil. Stir in the bok choy leaves, broccoli florets and snap peas. Cook until broccoli and peas are just tender and sauce coats the vegetables, about 3 to 5 minutes.
5. Stir in the sesame oil and the seeds. Adjust seasoning as desired and serve immediately over rice.

Nutritional information per serving (1 cup):

*Calories 79 (51% from fat) • carb. 8g • pro. 2g • fat 5g
• sat. fat 1g • chol. 0mg • sod. 288mg • calc. 33mg • fiber 2g*

TACOS AMERICANOS

A bit spicy and full of flavor, this is a great recipe to have in your arsenal – kids especially will love assembling their own tacos.



GARNISH:

- 4 OUNCES MONTEREY JACK
- ¼ HEAD ROMAINE OR ICEBERG LETTUCE
- 2 PLUM TOMATOES, QUARTERED

TACO FILLING:

- 1 GARLIC CLOVE
- 1 JALAPEÑO, SEEDED, HALVED AND CUT INTO 1-INCH PIECES
- ½ MEDIUM ONION, CUT INTO 1-INCH PIECES
- ¾ POUND BEEF STEW MEAT, CUT INTO ½-INCH PIECES
- 1 TEASPOON VEGETABLE OIL
- 1½ TEASPOONS CHILI POWDER
- ½ TEASPOON GROUND CUMIN
- ¼ TEASPOON DRIED OREGANO
- PINCH CAYENNE
- ¾ TEASPOON KOSHER SALT
- 2 TEASPOONS TOMATO PASTE
- ½ CUP CHICKEN BROTH, LOW SODIUM
- 16 SMALL (3- TO 5-INCH) SOFT CORN TORTILLAS, KEPT WARM
- SOUR CREAM OR PLAIN YOGURT, FOR SERVING
- TOMATO SALSA, FOR SERVING (PAGE 27)
- CHUNKY GUACAMOLE, FOR SERVING (PAGE 28)

Makes about 12 tacos

1. Insert the medium shredding disc into the work bowl of the food processor. On High, shred the Monterey Jack. Remove and reserve, keeping it loosely covered with plastic wrap. Flip the disc to the slicing disc side. On High, slice the lettuce; remove and reserve. Slice the tomatoes and reserve.
2. Remove the slicing disc and insert the chopping blade. With the machine running on High, drop the garlic and jalapeño through the feed tube until finely chopped. Stop the machine, scrape down the sides of the bowl and add the onion. Pulse to finely chop, about 3 times. Scrape down the sides of the bowl and add the stew meat. Using 10 to 12 long pulses, finely chop the meat, pausing between pulses to allow it to drop back into the bowl. Scrape down the sides of the bowl halfway through chopping.
3. Put the oil into a large skillet over medium-high heat. Add the chopped meat-vegetable mixture, spices and salt. Cook until the meat is no longer pink. Add the tomato paste and cook for about 1 minute. Add the broth and cook until it has evaporated. Remove the pan from the heat.
4. To assemble the tacos, put about 2 to 3 tablespoons of taco meat in the center of each tortilla. Top with some of the lettuce, tomato and cheese. Garnish with sour cream, salsa and guacamole.

Nutritional information per taco:

Calories 128 (56% from fat) • carb. 6g • pro. 8g • fat 8g
• sat. fat 3g • chol. 27mg • sod. 290mg • calc. 88mg • fiber 1g

FISH STICKS

Crushed tortilla chips make crisp fish sticks that are perfect in fish tacos, but for a more traditional coating, use the breadcrumbs recipe on page 18.



- 3 CUPS TORTILLA CHIPS
- 1/2 POUND WHITE FISH, LIKE LEMON SOLE OR COD (BECAUSE COD TENDS TO BE THICKER, YOU MAY ONLY GET 10 "STICKS" OUT OF A 1/2-POUND PIECE, BUT WITH THINNER FISH, LIKE LEMON SOLE, YOU WILL BE ABLE TO GET CLOSER TO 20)
- JUICE OF 1 LEMON OR LIME
- KOSHER SALT
- FRESHLY GROUND BLACK PEPPER
- 1/2 CUP UNBLEACHED, ALL-PURPOSE FLOUR, MIXED WITH A PINCH EACH OF KOSHER SALT AND BLACK PEPPER
- 1 LARGE EGG, LIGHTLY BEATEN
- 1/4 CUP VEGETABLE OIL
- RÉMOULADE, FOR SERVING (PAGE 27)

Makes about 10 to 20 fish sticks (depending on type of fish used; see ingredients)

1. Insert the chopping blade into the work bowl of the food processor. Add the tortilla chips and pulse about 5 times to break up, then process on High to finely chop, about 20 to 30 seconds. Remove and reserve in a shallow baking dish.
2. Cut the fish into 1-inch wide "sticks." Liberally season on all sides with the citrus juice, salt and pepper.
3. Put the flour and egg into separate shallow bowls or baking dishes.
4. First lightly coat the fish in the flour, then in the egg and then in the ground chips. Set on a clean platter. Repeat with remaining fish.
5. Put the oil in a large skillet over medium heat. Once hot, cook fish, putting no more than 5 pieces into the skillet at one time, until golden brown and crisp. Remove and reserve on a cooling rack set over a paper towel-lined tray.
6. Serve immediately with the rémoulade.

Note: To enjoy as fish tacos, prepare as directed, and serve in warmed soft tortillas, topped with cabbage slaw and a squeeze of lime juice. To prepare slaw: mix together 2 tablespoons of chopped cilantro with 1 cup of shredded green cabbage, 1/8 teaspoon each of kosher salt and black pepper and 1 teaspoon of olive oil.

Nutritional information per fish stick:

Calories 67 (53% from fat) • carb. 5g • pro. 3g • fat 4g
• sat. fat 0g • chol. 14mg • sod. 39mg • calc. 10mg • fiber 0g

PIZZA DOUGH

This dough can be used for more than just the obvious – check out our recipes for Sausage Bread or Broccoli Rabe Bread on pages 37 and 38.



2¼	TEASPOONS (1 STANDARD PACKET, ¼ OUNCE) ACTIVE DRY YEAST
1	TEASPOON GRANULATED SUGAR
⅔	CUP WARM WATER (105°–115°F)
1½	CUPS BREAD FLOUR (YOU MAY SUBSTITUTE UNBLEACHED, ALL-PURPOSE FLOUR)
1	TEASPOON OLIVE OIL, PLUS MORE FOR COATING DOUGH
¾	TEASPOON KOSHER SALT

Makes ¾ pound dough (two 9-inch crusts, or one 14-inch crust)

1. In a liquid measuring cup dissolve yeast and sugar in warm water. Let stand until foamy, about 5 minutes.
2. Insert the chopping blade into the work bowl of the food processor. Add the flour, olive oil and salt. With the machine running on Low, pour the liquid mixture through the feed tube as fast as the flour absorbs it. Process until the dough cleans the sides of the work bowl and forms a ball. Continue to process for 30 seconds to knead the dough. Dough may be slightly sticky.
3. Lightly coat the inside of a large bowl with olive oil. Add dough and turn to coat in oil and cover bowl tightly with plastic wrap. Let rise in a warm place until doubled in size, about 1 hour.
4. Place dough on a lightly floured surface and punch down. Form into desired crust size(s) as directed by appropriate recipe.

Nutritional information per serving (based on 12 servings):

*Calories 62 (6% from fat) • carb. 13g • pro. 2g • fat 0g
• sat. fat 0g • chol. 0g • sod. 143mg • calc. 0mg • fiber 0g*

PÂTE BRISÉE

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



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

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

1. Insert the chopping blade into the work bowl of the food processor. Add the flour and salt and process on Low for 10 seconds to sift. Add the butter and pulse until the mixture resembles coarse crumbs.
2. Pour in water 1 tablespoon at a time and pulse until mixture just forms a dough – you may not need all of the water. Divide dough equally into two pieces and form each into a flat disc; wrap in plastic and refrigerate until ready to use.

NOTE: As long as it is well wrapped, this pastry freezes well for up to 6 months.

*Nutritional information per double-crust serving
(based on 12 servings):*

Calories 200 (66% from fat) • carb. 15g • pro. 2g • fat 15g
• sat. fat 9g • chol. 40mg • sod. 190mg • calc. 0mg • fiber 0g

*Nutritional information per single-crust serving
(based on 12 servings):*

Calories 100 (66% from fat) • carb. 7g • pro. 1g • fat 7g
• sat. fat 5g • chol. 20mg • sod. 95mg • calc. 0mg • fiber 0g

BUTTERY DINNER ROLLS

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



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

Makes 10 rolls

1. In a small saucepan combine the $\frac{1}{2}$ cup of milk, 6 tablespoons of butter and the sugar. Warm over low heat until the butter is melted. Remove from heat and set aside to cool to room temperature
2. Dissolve the yeast in the warm water. Let stand 5 minutes, or until mixture is foamy. Insert the chopping blade into the work bowl of the food processor. Add the flour and salt; process for 10 seconds on Low. Combine the beaten egg with the milk and yeast mixture and with the machine running on Low, slowly add the liquids through the feed tube and process until a dough ball forms. Continue processing 45 seconds to knead the dough. Shape the dough into a smooth ball and place in a 1-gallon sealable plastic bag. Squeeze the air out and seal the bag. Let rise in a warm place until the dough has doubled in size, about 45 to 60 minutes.
3. Preheat oven to 450°F. Lightly butter a 9-inch round baking pan. Divide the dough into 10 equal pieces, about 2 ounces each. Roll into smooth rounds and arrange in the prepared pan. Cover with plastic wrap and let rise until the rolls have doubled in size, about 30 to 40 minutes. Combine remaining tablespoon of milk and butter and heat until the butter has melted. Just before baking, gently brush the rolls with the melted butter/milk mixture. Bake until golden brown or an internal temperature of 180°F is reached, about 12 to 15 minutes. Remove from pan and let cool on a rack for about 10 minutes for serving.
4. For a softer roll, brush each with melted butter just after removing from oven.

Nutritional information per roll:

*Calories 144 (28% from fat) • carb. 7g • pro. 4g • fat 2g
• sat. fat 1g • chol. 22mg • sod. 157mg • calc. 17mg • fiber 1g*

BUTTERMILK BISCUITS

These biscuits are so light and tender, you will want to make them every night.



1¼	CUPS UNBLEACHED, ALL-PURPOSE FLOUR, PLUS MORE FOR SHAPING
¼	CUP CAKE FLOUR
2	TEASPOONS CREAM OF TARTAR
1½	TEASPOONS BAKING SODA
¼	TEASPOON GRANULATED SUGAR
½	TEASPOON KOSHER SALT
	PINCH FRESHLY GROUND BLACK PEPPER
6	TABLESPOONS UNSALTED BUTTER, COLD AND CUBED
⅔	CUP BUTTERMILK
2	TABLESPOONS UNSALTED BUTTER, MELTED

Makes 8 biscuits

1. Preheat oven to 500°F. Line a baking sheet with parchment paper.
2. Insert the chopping blade into the work bowl of the food processor. Add both flours, cream of tartar and baking soda and process on Low for 10 seconds. Add the sugar, salt and pepper and process on Low again for 5 seconds. Add the cold butter and pulse to incorporate until the size of the butter resembles peas.
3. While pulsing, pour the buttermilk (you may not need all of it) through the feed tube until just incorporated – the dough will be sticky but not overly wet. Remove dough from work bowl and place on a well-floured surface. Knead dough by hand about two to three times, form into a log and cut into 8 equal pieces. Form each piece into a round and place evenly spaced on the prepared baking sheet.
4. Bake 10 minutes, or until golden brown. Remove from oven and brush with melted butter. Serve immediately.

TIP: For more rustic-style biscuits, bake the pieces of dough without shaping once you've portioned them out.

Nutritional information per biscuit:

Calories 191 (54% from fat) • carb. 19g • pro. 3g • fat 11g
• sat. fat 7g • chol. 31mg • sod. 389mg • calc. 26mg • fiber 0g

CLASSIC APPLE PIE

Everyone needs a fail-proof apple pie recipe – here is our favorite to share with you and your family.



- 1 RECIPE PÂTE BRISÉE DOUGH (PAGE 55)
- 1½ POUNDS APPLES (GOLDEN DELICIOUS, GINGER GOLD, OR PINK LADY TEND TO BE THE TASTIEST), ABOUT 4 MEDIUM, PEELED, CORED, AND HALVED
- JUICE OF ½ MEDIUM LEMON
- ½ TEASPOON GROUND CINNAMON
- PINCH GROUND NUTMEG
- ¼ TEASPOON KOSHER SALT
- 1 TEASPOON PURE VANILLA EXTRACT
- ½ CUP GRANULATED SUGAR PLUS MORE FOR SPRINKLING
- EGG WASH (1 LARGE EGG, LIGHTLY BEATEN WITH 1 TEASPOON OF WATER)

Makes one 10-inch pie, 8 to 12 servings

1. Preheat oven to 450°F with the rack in the lower third of the oven.
2. Roll out one of the discs of dough to ⅛-inch-thick circle and fit into a 10-inch pie plate. Chill in refrigerator for a minimum of 20 minutes. Using a fork, prick the chilled dough evenly all over, but make sure not to go entirely through the dough.
3. While dough is chilling, prepare the filling. Insert the slicing disc into the work bowl of the food processor. Stand the apple halves upright in the feed tube and slice on High. Transfer to a large bowl and gently toss with the lemon juice, spices, salt, vanilla and sugar.
4. Transfer the apple mixture to the pie shell.
5. Roll out the remaining dough into a 10-inch disc. Brush the outer rim of the pie shell with the egg wash. Press the dough disc on top of the filled pie plate, pressing down the sides to seal. Using a paring knife, trim any excess dough and discard (or save for another use). Cut four ½-inch vents in the center of the top of the pie crust in a circular pattern, similar to a clock's 12, 3, 6 and 9 o'clock positions. Brush the top with more of the egg wash and sprinkle with granulated sugar.
6. Bake the pie for 15 minutes, then reduce the temperature to 350°F and continue to bake until golden brown, approximately another 40 minutes. Let the pie rest on a cooling rack at least 40 minutes before serving.

Nutritional information per serving (based on 12 servings):

Calories 263 (51% from fat) • carb. 30g • pro. 2g • fat 15g • sat. fat 9g • chol. 48mg • sod. 241mg • calc. 5mg • fiber 1g

CARROT CAKE WITH CREAM CHEESE FROSTING

A cake that is moist, sweet and a bit tangy. Garnish the top with sliced toasted almonds or finely chopped walnuts for a perfect presentation.



	NONSTICK COOKING SPRAY
$\frac{3}{4}$	CUP PLUS 2 TABLESPOONS UNBLEACHED, ALL-PURPOSE FLOUR
1	TEASPOON GROUND CINNAMON
1	TEASPOON BAKING POWDER
$\frac{1}{2}$	TEASPOON BAKING SODA
$\frac{1}{2}$	TEASPOON KOSHER SALT
1	CUP WALNUTS, TOASTED
$\frac{1}{2}$	POUND CARROTS (3 TO 4 MEDIUM) PEELED
$\frac{1}{2}$	CUP GRANULATED SUGAR
$\frac{1}{2}$	CUP PACKED LIGHT OR DARK BROWN SUGAR
$\frac{1}{2}$	CUP PLUS 2 TABLESPOONS VEGETABLE OIL
2	LARGE EGGS
1	TEASPOON PURE VANILLA EXTRACT

FROSTING:

8	OUNCES CREAM CHEESE, ROOM TEMPERATURE AND CUT INTO 8 PIECES
1	STICK UNSALTED BUTTER, ROOM TEMPERATURE AND CUT INTO 4 PIECES
2	OUNCES GOAT CHEESE, ROOM TEMPERATURE (SOUR CREAM OR PLAIN YOGURT CAN BE SUBSTITUTED)
$\frac{2}{3}$	CUP CONFECTIONERS' SUGAR
$\frac{1}{4}$	TEASPOON KOSHER SALT
$\frac{1}{2}$	TEASPOON PURE VANILLA EXTRACT

Nutritional information per serving:

Calories 495 (62% from fat) • carb. 41g
• pro. 7g • fat 35g • sat. fat 11g
• chol. 74mg • sod. 405mg • calc. 58mg
• fiber 2g

Makes one 9-inch round cake, about 10 servings

1. Preheat oven to 350°F. Coat a 9-inch round baking pan with cooking spray; set aside.
2. Insert the chopping blade into the work bowl of the food processor. Add the flour, cinnamon, baking powder, baking soda and salt. Process on Low 10 seconds. Transfer to a large mixing bowl.
3. Put the walnuts into the work bowl and pulse 2 to 3 times to coarsely chop. Leaving the nuts in the bowl, remove the chopping blade and replace with the medium shredding disc. Shred the carrots on High. Add the nuts and carrots to the bowl with the dry ingredients.
4. Remove the shredding disc and replace with the chopping blade. Add the sugars to the work bowl. In a large measuring cup combine the oil, eggs and vanilla. While the unit is running on Low, gradually add the wet ingredients through the feed tube. Process until well mixed, about 30 to 45 seconds, stopping to scrape down the sides of the bowl as needed. Add the wet ingredients to the dry and stir until just combined.
5. Pour the batter into the prepared pan and bake for 35 minutes or until a cake tester inserted in the center comes out clean. Cool completely in the pan.
6. Prepare the frosting. Clean the chopping blade and insert into the work bowl. Add the cream cheese and butter and process on High until smooth, about 60 seconds, stopping to scrape down the sides of the bowl. Add the goat cheese; process another 10 to 15 seconds. Add the sugar, salt and vanilla and process until completely smooth, another 15 to 20 seconds.
7. Once the cake has cooled, remove from the pan and turn out onto a serving plate or cake stand. Frost the entire cake, spreading evenly on the top and sides with an offset spatula. Chill cake slightly before serving.

PUMPKIN CHEESECAKE

Change up the Thanksgiving table with this pumpkin pie-inspired dessert.



NONSTICK COOKING SPRAY

CRUST:

- 24 GINGERSNAP COOKIES
- 3 TABLESPOONS UNSALTED BUTTER, SOFTENED AND CUBED

FILLING:

- 16 OUNCES (2 STANDARD PACKAGES) CREAM CHEESE, SOFTENED AND ROOM TEMPERATURE
- ½ CUP PACKED LIGHT BROWN SUGAR
- ¼ CUP GRANULATED SUGAR
- 1 TEASPOON PURE VANILLA EXTRACT
- 4 LARGE EGGS, ROOM TEMPERATURE
- 1 CUP PUMPKIN PURÉE
- PINCH KOSHER SALT
- ½ TEASPOON GROUND CINNAMON
- ⅛ TEASPOON GROUND ALLSPICE
- ⅛ TEASPOON GROUND NUTMEG
- 8 OUNCES CRÈME FRAÎCHE OR PLAIN GREEK YOGURT, ROOM TEMPERATURE

Makes one 8-inch cake, about 12 servings

1. Preheat oven to 325°F. Place a baking pan with a depth of at least ¼ inch on the bottom rack of the oven and fill with water. Position the other rack in the middle of the oven, directly over the water-filled pan. Lightly coat the inside of an 8-inch springform pan with nonstick spray.
2. Prepare the crust. Insert the chopping blade into the work bowl of the food processor. Add the cookies and pulse about 6 to 8 times to chop, then process on High to finely grind, about 20 seconds. Add the butter and pulse about 6 times to combine. Remove and press into the bottom of the prepared pan. Set aside.
3. Prepare the filling. Remove the chopping blade to wipe out work bowl, then replace the chopping blade. Add the cream cheese. Pulse about 5 times, scrape down sides of bowl and process on High for 30 to 35 seconds until creamy. Add the sugars and pulse a few times, then process on High until homogenous, stopping to scrape down the sides of the bowl as needed. With the unit running on Low, add the vanilla and eggs, one at a time, until combined.
4. Stop the unit to add the pumpkin, salt and spices. Pulse until combined, scraping down as needed. Pulse in the crème fraîche until combined.
5. Pour the cream cheese mixture into the prepared pan. If any of the water has evaporated from the baking pan in the oven, add some more. Place the cheesecake on the middle rack. Bake for 1 hour, then turn off the oven. Let cake rest inside the oven for an additional hour. Cool cheesecake completely on a cooling rack, then cover and refrigerate for at least 8 hours before serving.

Nutritional information per serving:

Calories 334 (60% from fat) • carb. 27g • pro. 6g • fat 22g
• sat. fat 12g • chol. 122mg • sod. 258mg • calc. 36mg • fiber 1g