

# Cuisinart®

INSTRUCTION AND  
RECIPE BOOKLET



**PowerEdge® 1.3 Horsepower Blender with BPA-Free Jar**

**CBT-1000C Series**

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

# IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. To protect against the risk of electrical shock, do not put motor base of blender in water or other liquid.
3. **Do not use carbonated liquids in the blender jar. Using carbonated liquids in the blender jar may result in injury.**
4. Close supervision is necessary when any appliance is used by or near children.
5. **Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning or removing contents from blender jar. Never put hands into the blender jar, or handle the blades with appliance plugged in.**
6. Avoid contact with moving parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to nearest Cuisinart® service facility for examination, repair, and/or mechanical or electrical adjustment.
8. The use of attachments, including canning or ordinary jars, not recommended or sold by Cuisinart may cause fire, electrical shock, or risk of injury to persons.
9. Do not use outdoors.
10. Do not let cord hang over edge of counter or table or touch hot surfaces.
11. **Keep hands and utensils out of jar while blending to reduce the risk of severe injury to persons or damage to blender itself.** A rubber or plastic spatula may be used but must be used only when the blender is turned off.
12. When blender is in On mode, and LED lights are flashing or glowing, do not touch cutting assembly, interfere with blade movement,

or remove blender jar cover. Accidentally touching a speed button may activate the blender.

13. **BLADES ARE SHARP. HANDLE CAREFULLY.**
14. To reduce the risk of injury, never place cutting assembly on base unless the blender jar is properly attached.
15. Always operate blender with the cover in place.
16. Never leave your blender unattended while it is running.
17. Twist on blade assembly firmly. Injury can result if moving blades accidentally become exposed.
18. When blending hot liquids, remove measured lid (centre portion of cover) to allow steam to escape.
19. Do not use an extension cord with this unit. Doing so may result in fire, electrical shock, or personal injury.
20. Wash the blender jar, cutting assembly, locking ring, and cover before first use.
21. **WARNING: TO REDUCE THE RISK OF ELECTRICAL SHOCK OR FIRE, DO NOT REMOVE THE BASE PANEL. NO USER-SERVICEABLE PARTS ARE INSIDE. REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL.**
22. **WARNING: FLASHING LIGHT INDICATES READY TO OPERATE. DO NOT TOUCH BLADES.**

## SAVE THESE INSTRUCTIONS

## FOR HOUSEHOLD USE ONLY

### NOTICE

This appliance is the grounded type; the extension cord should be a grounded type 3-wire cord. If the plug does not fit, contact a qualified

electrician. Do not modify the plug in any way.

Maximum rating of 1.3 Horsepowers is based on the food chopper attachment that draws the greatest power. Other recommended attachments may draw less power.

This unit comes with a resettable thermal fuse to prevent damage to the motor in the case of extreme overload. Simply unplug the unit, rest it for 15 minutes and continue.

## UNPACKING INSTRUCTIONS

1. Place the box containing your Cuisinart® PowerEdge® 1.3 Horsepower Blender on a flat, sturdy surface before unpacking.
2. Remove instruction booklet and other printed materials from top of corrugated insert. Next, remove the top corrugated insert.
3. Remove the lower corrugated insert containing the blender jar assembly. Be careful not to tip the jar when removing.
4. Carefully lift blender base from box and set aside.

To assemble the blender, follow the Assembly instructions, page 4. Replace all corrugated inserts in the box and save the box for repackaging.

**Before using for the first time:** Wash all parts according to the Cleaning and Maintenance section on page 7 to remove any dust or residue.

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## FEATURES AND BENEFITS

### 1. Cover and Leak-Proof PVC Gasket

Just press on. Tightfitting seal resists leakage. PVC gasket holds lid snugly in position for safe operation.

### 2. Measured Pour Lid

Allows you to measure and add ingredients with-out removing the cover.

### 3. 64-oz. (1.9 L) Blender Jar of BPA-Free Tritan™ Co-Polymer

Has a unique, sturdy, easy to pour design.

### 4. High-Quality Blade Assembly with Power6 Turbo-Edge™ Stainless Steel Blade

Is strong enough for all blending tasks, including tough jobs like ice crushing or chopping delicate herbs.

### 5. Count-Up™ Timer

Timer with blue backlit LCD display times your recipes for perfect results.

### 6. Backlit Push-Button Controls

#### a) Power On/Off

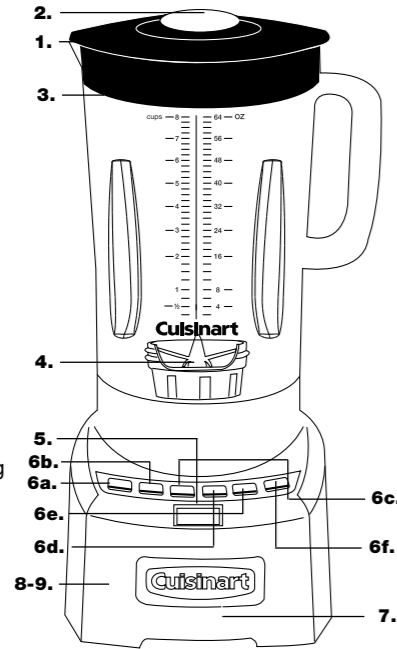
Flashing red LED indicates when power is on.

#### b) High Button

Choose High speed to blend ingredients to the desired consistency. Blue backlit LED lights will indicate which speed you are using.

#### c) Low Button

Choose Low speed to blend ingredients to the desired consistency. Blue backlit LED lights will indicate which speed you are using.



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

### d) Pre-Programmed Smoothie Button

The perfect combination of speed and power, timed to develop results in under 1 minute!

### e) Pre-Programmed Pulse Button

Set bursts of power at two-second intervals, so you can blend ingredients only as much as needed.

### f) Pre-Programmed Ice Crush Button

Press Ice Crush and begin crushing. This button is pre-programmed using the best combination of speed and timed pulsing for crushing ice without overprocessing.

### 7. Heavy-Duty Die Cast Metal Housing

Is stable and secure with a low centre of gravity, to prevent blender from “walking” on your countertop.

### 8. Slip-Proof Feet (not shown)

Prevent movement during use and prevent damaging marks on countertops or tables.

### 9. Cord Storage (not shown)

Keeps countertop safe and neat by conveniently storing excess cord.

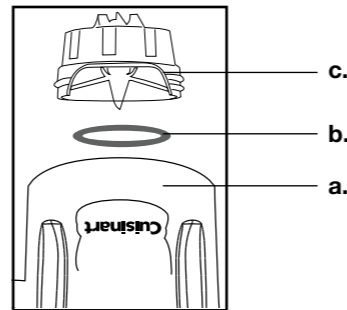
## USE AND CARE

### ASSEMBLY

To use your Cuisinart® PowerEdge® 1.3 Horsepower Blender, begin by assembling the blender jar.

1. Turn the blender jar (a) upside down, and place it flat on a sturdy surface.
2. Position the rubber gasket (b) on the round opening on the bottom of the blender jar.
3. Turn the blade assembly (c) upside down, and place the blade end in the blender jar opening.

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



4. Secure the rubber gasket and blade assembly into position by twisting the cutting assembly clockwise until tightened. Make sure the blade assembly is tightly fastened to blender jar. Once assembled, turn the blender jar right-side up.
5. Push the cover onto the top of the blender jar. Make sure the “pour” marking is aligned with the pour spout. Push the measured pour lid into the cover.
6. Place the blender jar on the motor base so that the jar markings are facing you and the handle is positioned to one side.
7. Plug in the power cord. Your blender is now ready to be used.

## HELPFUL REMINDERS

- Once the cover is in position, additional ingredients can be added during blending by simply lifting the measured pour lid, adding ingredients, and replacing the measured pour lid.
- Cover should always be in place while the unit is on. Make sure the cover is properly aligned.
- **Warning:** Do not place blender jar onto base while motor is running.
- Do not twist locking ring from blender jar when removing blender jar from base. Simply lift blender jar from motor base.
- Add liquid ingredients first, then follow with solid ingredients. This will provide more consistent blending and prevent unnecessary stress on the motor.
- Boiling liquids should cool for 5 minutes before being placed in blender jar.
- Follow Cleaning and Maintenance instructions on page 7 prior to your first use.
- To tighten or loosen the jar to blade assembly, simply twist it on the blender base with the jar facing you. Turn counterclockwise to loosen, clockwise to tighten.

## QUICK REFERENCE GUIDE

To activate blender	Press On/Off – The blender is in Standby mode.
To begin blending	Press desired speed button.
To change speeds	Press desired speed button.
To pulse	Press On/Off, Press Pulse and then select High or Low for pre-programmed pulsing.
To crush ice	Press On/Off, then, press Ice Crush button and program will begin.
To stop blending (during a designated function and pause timer)	Press same function key under operation again.
To stop blending (and deactivate blender)	Press On/Off button.
To stop blending in Pulse	Press any function button again.
To stop blending in Ice Crush mode	Press any function button again.

## SPEED SELECTION GUIDE

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

INGREDIENT/RECIPE	SPEED	RESULT
Reconstituting frozen juice concentrate	Low	Smooth and full-bodied
Mayonnaise	Low	Thick and creamy
Salad dressings	Low	Completely blended and emulsified
Nuts (shelled, 1 cup [250 ml] or less at a time)	Pulse on High to chop	Coarse to fine
Heavy or whipping cream	High	Thick, creamy topping
Bread, cookies or crackers (add ½ inch pieces, 1 cup [250 ml])	Pulse on High to break up, then run on Low	Coarse to fine as desired
Grating/chopping citrus zest (add 1 to 2 tsp. [5-10 ml] sugar)	High	Uniformly fine
Smoothies, shakes, health drinks	Smoothie	Smooth, creamy and thick
Baby food/fruit and vegetable purée	High	Smooth and creamy
Frozen cocktails	Ice Crush	Thick and slushy
Hard cheese	Pulse, on High then blend on High	Coarse to fine
Spices	Pulse on High, then blend on High	Coarse to fine
Ice	Ice Crush, pulse or continuous	Coarse crush to snowy

## OPERATION

1. Place the motor base of your Cuisinart® PowerEdge® 1.3 Horsepower Blender on a flat, sturdy surface. It is important that the surface be clean and dry. Assemble the blender by following the Assembly instructions (page 4). Once the jar is assembled and is in position on the motor base, plug the Cuisinart® PowerEdge® 1.3 Horsepower Blender into an electrical outlet.

2. Add all necessary ingredients to the blender jar and replace the cover. Make sure that the “pour” marking in the cover is aligned with the pour spout. This will ensure smoother lifting of the lid. You may add more ingredients by lifting the measured pour lid and dropping ingredients through the fill area. Replace the measured pour lid after adding ingredients. **Do not put hands in blender jar with blender plugged in.**

**Note:** To remove blender jar cover, lift edge of cover marked “lift” upward. Lifting measured pour lid will not remove cover.

3. **START BLENDING:** Press the On/Off button. The red LED indicator light will illuminate and flash, indicating that the blender is turned on but no speed has been selected. This is Standby mode.

4. **CHOOSE BLENDING SPEED:** Press desired function to determine the speed at which you would like to blend the ingredients. The indicator light for the activated speed will glow. The blender will now be functioning at the desired speed. It is possible to switch speeds without pressing the On/Off button by simply pushing another speed button.

**Note:** The Count Up™ Timer will begin counting when the desired speed button is pushed. When you switch into a pre-programmed speed, the timer will reset to support the new command.

**Note:** At the end of the designated cycle, High or Low, the unit will go into standby mode. To activate, press High or Low again to start a new cycle.

### 5. TO PAUSE OR STOP BLENDING PROCESS

**a) To Pause Blending Process:** Push the button corresponding to the speed at which you are currently blending. For example: If you are blending on High speed, push the High speed button and the blender will stop blending but the unit will remain on.

**Note:** By pausing the blending process, you will also pause the timer. The timer will pause until you start blending again. Changing functions will reset the timer.

**b) To Stop the Blending Process:** Push the On/Off button when you are finished with your recipe and would like to turn the blender off. Pausing will stop the blender but NOT turn it off.

**Note:** When you push the On/Off button to power the blender off, the timer will stop counting and the LCD display will be off. When the blender is turned back on and a speed button is pushed, the timer will begin to count from 0:00.

6. **TO RESET THE UNIT:** To reset the unit: This appliance features an advanced resettable thermal fuse. In the event of an overload condition, the unit will shut down to protect the motor from overheating. To reset the appliance when this happens, unplug the unit and let it cool for a minimum of 15 minutes. Then, reduce the contents of the blender jar and/or clear any jams. Restart the unit as noted in the operating directions.

7. **TIMING YOUR RECIPES:** The PowerEdge® 1.3 Horsepower Blender features a 4-minute Count-Up™ Timer so that you can time your recipes and guarantee perfect results. The timer begins counting from 0:00 as soon as you push your desired function. The timer will continue to count up even if you change speeds during blending. You can pause the timer by pausing the blending process. Do this by pushing the button corresponding to the function at which you are currently blending.

**For example:** If you are blending on Low and you push the Low function button, the blender will stop blending and the timer will stop counting, but the unit will remain on. To continue blending and timing your recipe, push the function chosen (Low) again. The timer will also stop counting when it reaches 4:00 minutes, and an audible chime will sound. The timer will reset itself when the On/Off button is pushed, a pre-programmed function is engaged or you change functions.

8. **PRE-PROGRAMMED FUNCTIONS:** Pulse, Smoothie and Ice Crush are programmed based on extensive testing in our kitchen and engineering lab. **As part of their programming, the blender will**

**pause between bursts and cycles. This is normal and by design. Programs run for 20 to 60 seconds.**

**a) Auto Pulse Mode:** The pre-programmed Pulse mode creates a burst of power for quick, efficient blending. To use the Auto Pulse, from the Standby (On/Off) mode, push Pulse and the red LED indicator will flash. Then choose High or Low for auto-pulsing for up to 2 minutes. The pre-programmed sequences of short bursts with two-second intervals will commence. The Auto Pulse function can be used to break apart larger pieces of food or to control the texture of food when chopping. The Auto Pulse function is also effective in starting the blending process when you do not want continuous power, or when processing items that do not require an extended amount of blending.

**b) Smoothie:** start by powering the unit on and pressing Smoothie. The LED backlight will illuminate and a 1 minute count-up program will begin. Not smooth enough for your liking? After the cycle stops, return to Standby (On/Off) and press the Smoothie button again to start a new cycle. An audible chime will sound at the end of the cycle. You may stop the program at any time by pressing the Smoothie button again or by powering the unit off.

**c) Ice Crush:** From the Standby mode, press Ice Crush. A pre-programmed cycle will begin. It is designed to run for approximately 35 seconds and will automatically stop at that point and an audible chime will sound. To start another cycle, power the unit Off, power On and press Ice Crush again. To interrupt the program, press Ice Crush and the unit will pause, reverting to Standby. To continue, press Ice Crush again. To stop the cycle, move to another setting or press On/Off. **Note:** Moving from Ice Crush to Standby and then holding down the Ice Crush button momentarily will allow you to operate at a continuous speed automatically for one minute.

**Interrupting any pre-programmed function – Pulse, Smoothie, or Ice Crush – will reset the program.**

**Note :** We recommend you use approximately 8 cubes per cycle.

9. **TO DISLODGE FOOD:** Use a rubber or plastic spatula to help remove food lodged around the cutting assembly. **DO NOT USE SPATULA UNTIL YOU HAVE TURNED THE BLENDER OFF.** Replace the cover and

measured pour lid and continue blending, if necessary. Make sure spatula is not inside the blender jar before blending.

10. **WHEN FINISHED BLENDING:** Press the On/Off button and unplug the blender from the electrical outlet. Never remove the blender jar from the motor base until the blender is off. Do not twist locking ring from blender jar when removing jar from motor base. Simply lift blender jar from motor base. **Do not put hands into blender jar with blender plugged in.**

11. In the event the blender loses power and shuts off, simply unplug the unit and then plug it back in. Press On/Off to power the unit on. If the unit has overheated, let it cool down (10 minutes) before powering on.

## CLEANING AND MAINTENANCE

Always unplug your Cuisinart® PowerEdge® 1.3 Horsepower Blender from the electrical outlet before cleaning. The blender is made of corrosion-resistant parts that are easy to clean. Before first use and after every use, clean each part thoroughly. Periodically check all parts before reassembly. If any part is damaged or blender jar is chipped or cracked, DO NOT USE BLENDER.

Remove the blender jar from the motor base by lifting straight up and away. Invert the jar. Twist off the locking ring by turning counterclockwise. If too tight, put the unit on the base and twist accordingly (see Helpful Reminders, page 5).

Remove the cutting assembly and rubber gasket. Wash in warm soapy water; rinse and dry thoroughly.

Place the blade assembly in the upper rack of the dishwasher or wash in warm water.

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

Remove the blender jar cover and the measured pour lid. Wash in warm, soapy water; rinse and dry thoroughly, or place in upper rack of dishwasher. The blender jar must be washed in warm, soapy water and rinsed and dried thoroughly. The blender jar can also be placed upside down in dishwasher.

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Finally, wipe the motor base clean with a damp cloth to remove any residue, and dry thoroughly. Never submerge the motor base in water or other liquid, or place in a dishwasher.

**Tip:** You may wish to clean your blender blade assembly as follows: Squirt a small amount of dishwashing liquid into assembled blender jar and fill halfway with warm water. Run on Low for 15 seconds. Repeat, using clean tap water. Empty blender jar and carefully disassemble parts. Any other servicing should be performed by an authorized service representative.

## DOs and DON'Ts WHEN USING YOUR BLENDER

### Do:

- Make sure the electrical outlet is rated at the same voltage as that stated on the bottom of the blender motor base.
- Always use the blender on a clean, sturdy and dry surface.
- **Always add liquid ingredients to the blender jar first, then add remaining ingredients. This will ensure that ingredients are uniformly mixed.**
- Cut most foods into cubes approximately ½ inch (1.3 cm) to 1 inch (2.5 cm) to achieve a more uniform result. Cut all cheeses into pieces no larger than ½ inch (1.3 cm).
- Use the measured pour lid to measure liquid ingredients such as alcohol. Replace measured pour lid after ingredients have been added.
- Use a rubber or plastic spatula as needed, only when the blender is turned off. Never use metal utensils, as damage may occur to the blender jar or cutting assembly.
- Place cover on firmly. Always operate the blender with the cover on.
- Make sure locking ring is tightly attached to blender jar.
- Always remove blade assembly and rubber gasket before cleaning.
- When scraping the blender jar with a spatula, remove the food from the sides of the blender jar and place food in the centre of the blender jar, over the blade assembly.

- When chopping fresh herbs, garlic, onion, zest, breadcrumbs, nuts, spices, etc., make sure the blender jar and cutting assembly are completely dry.
- If food tends to stick to the sides of the blender jar when blending, scrape down the sides of the blender jar with a spatula and then use the Auto Pulse to blend.

### Don't:

- Don't store food or liquids in your blender jar.
- Don't place blade assembly onto motor base without the blender jar attached.
- Don't attempt to mash potatoes, knead heavy dough, or beat egg whites.
- Don't remove blender jar while unit is on. Keep the blender jar cover on the blender jar while blending.
- Don't twist locking ring from blender jar when removing blender jar from motor base. Simply lift blender jar from motor base.
- Don't overprocess foods. Blender will achieve most desired results in seconds, not minutes.
- Don't overload blender. If the motor stalls, turn the blender off immediately, unplug the unit and remove a portion of the food, then continue.
- Don't use any utensil inside the blender jar while the motor is on.
- Don't use any container or accessories not recommended by Cuisinart. Doing so may result in injury.
- Don't put hands inside the blender jar when blender is plugged in.
- Don't add boiling liquids or frozen foods (except ice cubes or ½-inch (1.25 cm) to 1-inch (2.5 cm) pieces of frozen fruit) to blender jar. Boiling liquids should cool for 5 minutes before being poured into blender jar.
- Do not use carbonated liquids in the blender jar. Using carbonated liquids in the blender jar may result in injury.

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## RECIPE TIPS

The simple recipes that follow include some old Cuisinart® favourites as well as some creative combinations that are sure to please your friends and family. Thanks to the superior ice-crushing power and pre-programmability of the PowerEdge® 1.3 Horsepower Blender, you'll also be able to make delicious frozen drinks effortlessly.

**Chopping Nuts:** Place shelled nuts in the blender jar and cover blender. Use pre-programmed Pulse on High until desired chop is achieved. Pulse fewer times for coarsely chopped nuts. For best results process small amounts, 1 cup (250 ml) or less.

**Bread, Cookie or Cracker Crumbs:** Break or cut bread, cookies or crackers into pieces ½ inch (1.25 cm) or less in size. For best bread results, use day-old bread (drier bread works best). Place bread, cookie or cracker pieces in blender jar. Use Pulse on High to chop, then blend continuously on Low until desired texture of crumbs is achieved. For best results, process 1 cup (250 ml) or less at a time.

**Crushing Ice:** Add up to 8 standard ice cubes to the blender jar. Cover. Press the pre-programmed Ice Crush button. Timer will sound; turn blender off.

**Grating Fresh Citrus Zest:** For best results, blender jar and blade assembly must be clean and dry. Remove zest from fruit in strips using a vegetable peeler; use a sharp knife to remove the bitter white pith from the underside of the zest. Process no more than 8 strips at a time (zest of 1 medium lemon). Cut strips in half. Add strips and 1 to 2 teaspoons (5-10 ml) of sugar or coarse salt (from recipe) to the blender jar. Cover blender jar. Set on High; blend for 15 to 20 seconds. Turn blender off.

**Baby Food:** Combine no more than 1 pound (500 g) of cooked vegetables or fruit with ½ cup liquid (water, milk, fruit juice, broth, or cooking liquid) in the blender jar. Cover. Set on High. Blend until smooth. Add more liquid as necessary and process further until desired texture is reached. Always consult with your pediatrician/family physician concerning the best foods for your baby and when to introduce new foods to his/her diet.

**Grinding Hard Cheese:** Cut cheese into ½-inch (1.25 cm) pieces; remove the outer hard rind. Place cheese in blender jar and cover blender. Pulse to chop cheese, then blend on High until desired grind is reached. For best results, grind no more than 3 ounces of cheese at a time.

**Grinding Spices:** For best results, blender jar and blade assembly must be clean and dry. Add ¼ to ½ cup (50-125 ml) of spices/seeds/peppercorns to blender jar. Cover. Pulse on High to break up, then blend on High until desired consistency is achieved.

**Whipping Cream:** If possible, chill blender jar and blade assembly in refrigerator for 15 minutes. Add 1 cup (250 ml) heavy or whipping cream to blender jar. Cover jar. Set on High and blend until cream is thickened. (Do not overblend – bits of butter will begin to form.) If desired, add 1 tablespoon (15 ml) of sugar and 1 to 2 teaspoons (5-10 ml) of vanilla or other flavouring. Consistency will be that of a thickened, but not fluffy, whipped cream and is most appropriate for topping desserts or coffee drinks.

When using the blender to purée hot mixtures such as creamed soups and baby foods, strain the solids from the liquid, reserving the cooking liquid. Then place ½ to 1 cup (125-250 ml) of the reserved cooking liquid in the blender jar along with the cooked solids. Blend on Low first and then High, until desired consistency/purée is reached.

Allow hot foods to cool slightly before blending to prevent steam buildup, which may cause the lid to lift up from the blender jar.

Many recipes have large yields, but they can easily be halved if you desire a smaller amount.

Keep your blender out on the counter within easy reach and you will be surprised how often you will use it.

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

# RECIPES

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## Strawberry Kiwi Rum Punch

This punch screams “summer!” It will be a hit at your next party.

Makes about eight 8-ounce (250 ml) servings

<b>6</b>	<b>ounces (175 ml) orange juice</b>
<b>6</b>	<b>ounces (175 ml) pineapple juice</b>
<b>4</b>	<b>ounces (125 ml) fresh lime juice</b>
<b>3</b>	<b>ounces (80 ml) light rum</b>
<b>3</b>	<b>ounces (80 ml) tequila</b>
<b>2</b>	<b>ounces (60 ml) grenadine</b>
<b>4</b>	<b>ounces (125 ml) Triple Sec</b>
<b>3</b>	<b>cups (750 ml) hulled and halved strawberries</b>
<b>3</b>	<b>kiwis, peeled and cut into 1-inch (2.5 cm) pieces</b>
<b>2</b>	<b>sprigs cilantro</b>
<b>4</b>	<b>vanilla beans, split and seeds scraped, pods discarded</b>
<b>½</b>	<b>teaspoon (2.5 ml) freshly ground black pepper</b>

Put all the ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Cover and run on High for 25 seconds. Turn the power off. Pour the punch over ice; serve immediately.

*Nutritional information per serving:*

*Calories 190 (2% from fat) • carb. 33g • pro. 1g • fat 0g • sat. fat 0g  
• chol. 5mg • sod. 1670mg • calc. 27mg • fiber 2g*

## Mango Vanilla Bean Mojito

The ripeness of the mango makes a big difference in this play on the Cuban favourite. Be sure to use the ripest fruit available.

Makes about five 8-ounce (250 ml) servings

<b>12</b>	<b>ounces (375 ml) light rum</b>
<b>8</b>	<b>ounces (250 ml) fresh lime juice</b>
<b>12½</b>	<b>ounces (300 ml) unflavoured seltzer</b>
<b>6</b>	<b>cups (1.5 L) of 1-inch (1.25 L) cubed very ripe mangoes (about 3 fruits)</b>
<b>5</b>	<b>tablespoons granulated sugar</b>
<b>3</b>	<b>kiwis, peeled and cut into 1-inch (2.5 cm) pieces</b>
<b>4</b>	<b>vanilla beans, split and seeds scraped, pods discarded</b>
<b>15</b>	<b>fresh mint leaves</b>

Put all the ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Cover and run on High for 35 seconds. Turn the power off. Pour the punch over ice and serve immediately.

*Nutritional information per serving:*

*Calories 370 (1% from fat) • carb. 45g • pro. 1g • fat 0g • sat. fat 0g  
• chol. 0mg • sod. 15mg • calc. 20mg • fiber 2g*

## Frozen Strawberry Daiquiri

A popular beach or poolside drink, this drink is also great with raspberries.

Makes about six 8-ounce (250 ml) servings

<b>⅓</b>	<b>cup (75 ml) fresh lime juice</b>
<b>½</b>	<b>cup (125 ml) superfine sugar</b>
<b>1½</b>	<b>cups (375 ml) light rum</b>
<b>4</b>	<b>cups (1 L) hulled and halved strawberries</b>
<b>5</b>	<b>cups (1.25 L) standard-size ice cubes (about 25 to 30 cubes)</b>

Put all the ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Cover and run on the Ice Crush function. Turn the power off and serve immediately.

*Nutritional information per serving:*

*Calories 264 (1% from fat) • carb. 26g • pro. 1g • fat 0g • sat. fat 0g  
• chol. 0mg • sod. 6mg • calc. 22mg • fiber 2g*

## Frozen Tropical Margarita

Bring the tropics home with this sweet and powerful play on the classic margarita.

Makes about four 8-ounce (250 ml) servings

- 12 ounces (375 ml) tequila**
- 8 ounces (250 ml) Triple Sec**
- 8 ounces (250 ml) orange juice**
- 8 ounces (250 ml) pineapple juice**
- 12 ounces (375 ml) simple syrup\***
- 4 ounces (125 ml) coconut milk**
- 5 cups (1.25 L) standard-size ice cubes (about 25 to 30 cubes)**

Put all the ingredients in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Cover and run on the Ice Crush function for 20 seconds. Turn the power off and serve immediately.

\*Simple syrup is sugar dissolved in water. To make, place equal parts water and granulated sugar in a saucepan set over medium-low heat. Syrup is done once the sugar has dissolved. Cool completely before using.

*Nutritional information per serving:*  
*Calories 710 (10% from fat) • carb. 103g • pro. 1g • fat 8g • sat. fat 7g  
• chol. 0mg • sod. 4450mg • calc. 13mg • fiber 0g*

## Classic Frozen Margarita

Our Ice Crush function makes the perfect frozen drink.

Makes about seven 8-ounce (250 ml) servings

- 1 cup (250 ml) fresh lime juice**
- 1¼ cups (300 ml) tequila**
- 1 cup (250 ml) Triple Sec**
- ¼ cup (60 ml) simple syrup\***
- 7 cups (1.75 L) standard-size ice cubes (about 35 to 40 ice cubes)**

Put all the ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Cover and run on the Ice Crush function for 35 seconds. Turn the power off and serve immediately.

\*Simple syrup is sugar dissolved in water. To make, place equal parts water and granulated sugar in a saucepan set over medium-low heat. Syrup is done once the sugar has dissolved. Cool completely before using.

*Nutritional information per serving:*  
*Calories 140 (0% from fat) • carb. 34g • pro. 0g • fat 0g • sat. fat 0g  
• chol. 0mg • sod. 2680mg • calc. 8mg • fiber 0g*

## Frozen Espresso Martini

Makes about seven 8-ounce (250 ml) servings

- 1 cup (250 ml) brewed espresso, chilled**
- 1 cup (250 ml) vanilla-flavoured vodka**
- ⅔ cup (160 ml) Kahlúa®**
- ⅓ cup (80 ml) Tia Maria®**
- 6 cups (1.5 L) standard size ice cubes (about 30 to 35 ice cubes)**

Put all the ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Cover and run on the Ice Crush function. Turn the power off and serve immediately.

*Nutritional information per serving:*  
*Calories 220 (0% from fat) • carb. 0g • pro. 0g • fat 0g • sat. fat 0g  
• chol. 0mg • sod. 5mg • calc. 1mg • fiber 0g*

## Basil Lemonade

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

Makes about six 6-ounce (175 ml) servings

- 6 ounces (175 ml) fresh lemon juice**
- 10 ounces (175 ml) simple syrup\* (or to taste)**
- 6 large basil leaves**
- 12 ounces (375 ml) seltzer**

Put all the ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Cover and run on High for 20 seconds. Turn the power off.

The lemonade can be strained to remove the chopped basil or can be served as is.

\*Simple syrup is sugar dissolved in water. To make, place equal parts water and granulated sugar in a saucepan set over medium-low heat. Syrup is done once the sugar has dissolved. Cool completely before using.

*Nutritional information per serving:*  
*Calories 150 (0% from fat) • carb. 39g • pro. 0g • fat 0g • sat. fat 0g  
• chol. 0mg • sod. 0mg • calc. 5mg • fiber 0g*

## Mint Chocolate Chip Ice Cream Shake

Rich and creamy milk shakes are made to perfection in your Cuisinart® PowerEdge® 1.3 Horsepower Blender.

Makes about eight 8-ounce (250 ml) servings

- 2¼ cups (560 ml) whole milk**
- ⅓ cup (80 ml) chocolate sauce**
- 6 cups (1.5 L) mint chocolate chip ice cream (or your favourite flavour)**

Put all the ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Cover and Auto Pulse on High for about 40 seconds. Then run on the Ice Crush function. If a smoother shake is preferred, run on High until desired consistency is achieved. Turn the power off and serve immediately.

*Nutritional information per serving:*

*Calories 348 (33% from fat) • carb. 50g • pro. 9g • fat 13g • sat. fat 8g  
• chol. 29mg • sod. 167mg • calc. 305mg • fiber 1g*

## Berry Protein Smoothie

A healthy start to the morning, this will give you energy for the entire day.

Makes about eight 8-ounce (250 ml) servings

- 3 cups (750 ml) soy milk**
- 2 bananas, cut into 1-inch (2.5 cm) pieces**
- ¼ cup (60 ml) protein powder**
- 3 tablespoons (45 ml) flax seed meal**
- 6 cups (1.5 L) mixed berries (fresh and/or frozen, thawed)**

Put all the ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Cover and run on the Smoothie function. Once the program is complete, turn the power off and serve.

*Nutritional information per serving:*

*Calories 172 (14% from fat) • carb. 32g • pro. 7g • fat 3g • sat. fat 0g  
• chol. 0mg • sod. 85mg • calc. 145mg • fiber 6g*

## Cantaloupe Yogurt Smoothie

This smoothie has a nice tanginess to it, thanks to the plain yogurt. The cantaloupe imparts a natural sweetness.

Makes about eight 8-ounce (250 ml) servings

- 2½ cups (625 ml) orange juice**
- 5 cups (1.25 L) 1-inch (2.5 cm) cubed cantaloupe**
- 1½ cups (375 ml) nonfat plain yogurt**
- 1½ cups (375 ml) standard-size ice cubes (about 8 to 10)**

Put all the ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Cover and run on the Smoothie function. Once the program is complete, turn the power off and serve.

*Nutritional information per serving:*

*Calories 92 (2% from fat) • carb. 21g • pro. 3g • fat 0g • sat. fat 0g  
• chol. 0mg • sod. 53mg • calc. 66mg • fiber 1g*

## All-Fruit Smoothie

Always a winner here at Cuisinart®, our All-Fruit Smoothie combines a variety of fresh fruit and juice. The blender will be packed to the top with fruit; our Smoothie function will have no trouble blending all of it.

Makes about seven 8-ounce (250 ml) servings

- 2/3 cup (160 ml) orange juice**
- 1¼ cups (310 ml) 1-inch (2.5 cm) cubed cantaloupe**
- 1¼ cups (310 ml) raspberries, fresh or frozen**
- 1¼ cups (310 ml) 1-inch (2.5 cm) cubed pineapple**
- 1¼ cups (310 ml) 1-inch (2.5 cm) orange segments**
- 1¼ cups (310 ml) hulled and halved strawberries**
- 1½ bananas, cut into 1-inch (2.5 cm) pieces**
- 1¼ cups (310 ml) standard-size ice cubes (about 8)**

Put all the ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Cover and run on the Smoothie function. Once the program is complete, turn the power off and serve.

*Nutritional information per serving:*

*Calories 100 (4% from fat) • carb. 26g • pro. 2g • fat 1g • sat. fat 0g  
• chol. 0mg • sod. 10mg • calc. 41mg • fiber 4g*

## Summertime Cooler

Beat the heat with this light drink.

Makes about six 8-ounce (250 ml) servings

- ⅓ cup (80 ml) fresh lime juice**
- 1½ cucumbers (about 8 ounces [250 ml]),  
peeled and seeded, cut into ¼-inch (2 cm) pieces**
- 7 cups (1.75 L) 1-inch (2.5 cm) cubed seedless watermelon**
- ⅓ cup (80 ml) fresh mint leaves**

Put all the ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Cover and run on High for 45 seconds. Turn the power off and serve.

*Nutritional information per serving:*

*Calories 63 (4% from fat) • carb. 16g • pro. 1g • fat 0g • sat. fat 0g  
• chol. 0mg • sod. 3mg • calc. 23mg • fiber 1g*

## Fruit and Tofu Smoothie

This incredibly creamy smoothie is not extremely sweet, so stir in extra honey to taste.

Makes about seven 8-ounce (250 ml) servings

- 1½ cups (375 ml) orange juice**
- 14 ounces (396 g) soft tofu, drained and cubed**
- 1 frozen banana, cut into 1-inch (2.5 cm) pieces**
- 2 cups (500 ml)**
- 2 cups (500 ml) 1-inch (2.5 cm) cubed mango  
(from about 1 fruit)**
- 2 tablespoons (30 ml) honey**

Put all the ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Cover and run on the Smoothie function. Once the program is complete, turn the power off and serve.

*Nutritional information per serving:*

*Calories 160 (12% from fat) • carb. 32g • pro. 5g • fat 3g • sat. fat 0g  
• chol. 0mg • sod. 20mg • calc. 101mg • fiber 3g*

## Green Vegetable and Fruit Smoothie

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

Makes about six 8-ounce (250 ml) servings

- 1½ cups (375 ml) apple juice**
- 1 cup (250 ml) pineapple juice**
- 2½ cups 1-inch (2.5 cm) cubed mango (from about 1½ fruits)**
- 10 ounces (675 ml) frozen spinach, thawed and squeezed  
of liquid**
- 2 bananas, cut into 1-inch (2.5 cm) pieces**
- 3 kiwis, peeled and cut into 1-inch (2.5 cm) pieces**
- 1 cup (250 ml) parsley**



Put all the ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Cover and run on High for 2 minutes, or until the smoothie is bright green and completely smooth. Turn the power off and serve.

*Nutritional information per serving:*

*Calories 159 (3% from fat) • carb. 39g • pro. 3g • fat 1g • sat. fat 1g  
• chol. 0mg • sod. 73mg • calc. 66mg • fiber 5g*

## Super Antioxidant Smoothie

Refresh your body with this good-for-you combination of pomegranate, blueberries and flax seeds.

Makes about seven 8-ounce (250 ml) servings

- 3 cups (750 ml) pomegranate juice**
- 3 cups (750 ml) of fresh or frozen (thawed) blueberries**
- 4 frozen bananas cut into 1-inch (2.5 cm) pieces**
- 3 tablespoons (45 ml) flax seed meal**

Put all the ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Cover and run on the Smoothie function. Once the program is complete, turn the power off and serve.

*Nutritional information per serving:*

*Calories 170 (7% from fat) • carb. 40g • pro. 2g • fat 2g • sat. fat 0g  
• chol. 0mg • sod. 9mg • calc. 11mg • fiber 4g*

## Buckwheat Crêpes with Spinach and Goat Cheese

This brunch dish is absolutely delicious served with hollandaise sauce. To save time in the morning, prepare the crêpe batter the night before.

Makes 12 servings

**Buckwheat crêpes:**

- 2½ cups (625 ml) whole milk**
- 6 tablespoons (75 ml) unsalted butter, melted and cooled to room temperature**
- 6 large eggs**
- 1½ cups (375 ml) buckwheat flour**
- ½ cup (125 ml) unbleached, all-purpose flour**
- 1 teaspoon (5 ml) sea salt**

**Filling:**

- 2 tablespoons (30 ml) olive oil**
- 1 red onion, chopped**
- 2½ pounds (40 ounces) baby spinach**
- 1¼ teaspoons (6 ml) sea salt**
- ½ teaspoon freshly ground black pepper**
- 12 large eggs**
- 1 to 2 teaspoons (5-10 ml) unsalted butter**
- 8 ounces (225 g) soft goat cheese**

Put the milk, butter and eggs into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Run on Low for 20 seconds. Add the flours and salt; cover and run on High until smooth and completely combined, about 30 seconds. Transfer mixture to a mixing bowl; cover and chill at least 4 hours, or overnight.

While the crêpe batter is chilling, prepare the filling: Put the oil into a large skillet and place over medium heat. Once the oil shimmers across the pan, add the onion and sauté until softened, about 3 minutes. Add the spinach a handful at a time, salt and pepper, and sauté until bright and wilted, about 9 minutes total. Reserve filling.

Poach the eggs: Pour water with 1 tablespoon (15 ml) of white vinegar per every 4 quarts into a large saucepan. Place over high heat and bring to a strong simmer. Carefully add eggs by cracking over the water – use a spatula to separate the eggs. Cook until desired doneness. Transfer with slotted spoon to ice water to stop cooking. Reserve.

Prepare the crêpes: Place a non-stick 8-inch (20 cm) skillet over medium heat and preheat for 5 minutes. Once the pan is heated, add the butter. Once melted, wipe the butter around the pan with a paper towel. Add a scant ¼ cup (50 ml) of batter to the preheated pan. Working very quickly, move the batter around so it just coats the bottom. You want the pan to be coated thinly and evenly. After about 1 minute, when the crêpe is set and lightly browned, flip the crêpe using a heatproof spatula and cook for an additional minute. Reserve on a plate. Continue with the remaining batter, stacking the crêpes as you go.

When all of the crêpes are prepared, cover plate with foil – to keep crêpes warm, place plate over a skillet containing some water over medium-low heat.

To serve crêpes:

Bring a small pot of water to a simmer. Reheat poached eggs by placing in simmering water for 30 seconds. Remove with a spoon.

Each crêpe should be filled with ¼ cup (50 ml) of the spinach filling and ½ tablespoon (7 ml) of goat cheese. Fold each crêpe in half

and lay one partially on top of the other. Place the two crêpes on each plate and top with a reheated poached egg.

Serve with hollandaise sauce on the side.

*Nutritional information per serving:*

*Calories 348 (56% from fat) • carb. 20g • pro. 18g • fat 22g • sat. fat 10g  
• chol. 347mg • sod. 744mg • calc. 139mg • fiber 1g*

## Bananas Foster Pancakes

Take the famous dessert and turn it into breakfast. Your Cuisinart® PowerEdge® 1.3 Horsepower Blender makes this recipe a quick treat in the morning.

Makes about thirty 4-inch (10 cm) pancakes

- 1 banana, cut into ¼-inch (0.6 cm) dice**
- 1 tablespoon (15 ml) unsalted butter**
- ¾ cup (175 ml) dark brown sugar, divided**
- ½ cup (125 ml) dark rum**
- 1½ cups (375 ml) buttermilk**
- 2 large eggs**
- ¼ cup (60 ml) unsalted butter, melted and cooled to room temperature**
- teaspoon (4 ml) pure vanilla extract**
- ¾ cups (430 ml) unbleached, all-purpose flour**
- 1 teaspoon (5 ml) baking soda**
- ½ teaspoon (2.5 cm) baking powder**
- ¼ teaspoon (1 ml) table salt**
- nonstick cooking spray**

Put the banana, tablespoon of butter and ¼ cup (60 ml) of the brown sugar in a small saucepan. Place over medium heat. Once the mixture begins to simmer, carefully add the rum. Let mixture reduce, about 5 minutes, and then remove from heat; reserve.

Put the buttermilk, eggs, butter and vanilla into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Auto Pulse Low for 10 seconds. Scrape down the sides of the jar with a spatula. Add the dry ingredients, including remaining brown sugar, to the blender jar and Auto Pulse on Low for 20 to 25 seconds. Add the reserved banana mixture and blend on Low until incorporated, about 5 seconds.

Preheat a Cuisinart® Griddler® fitted with the griddle plates to 375°F (190°C) (or use a stovetop griddle). Coat the griddle plates with nonstick cooking spray.

For each pancake, pour ¼ cup (50 ml) batter onto the preheated griddle. Cook 2 to 3 minutes, or until bubbles have formed on top and bottom is lightly browned. Turn pancakes and cook other side until done, about 3 more minutes. Repeat with remaining batter.

*Nutritional information per serving (3 pancakes):*

*Calories 241 (22% from fat) • carb. 34g • pro. 5g • fat 6g • sat. fat 4g • chol. 56mg • sod. 236mg • calc. 55mg • fiber 1g*

## Smoked-Bacon and Manchego Frittata

Frittatas are a great alternative to traditional omelets. Try this one – you will not be disappointed.

Makes 10 servings

**5 slices applewood-smoked bacon, cut into small dice**  
**½ large red bell pepper, cut into ½-inch (1.25 cm) pieces**  
**¼ large red onion, cut into ½-inch (1.25 cm) pieces**  
**10 large eggs**  
**¼ cup (50 ml) heavy cream**  
**½ teaspoon (2 ml) sea salt**  
**¼ teaspoon (1 ml) freshly ground black pepper**  
**nonstick cooking spray**  
**4 ounces (113 g) manchego, shredded**  
**8 green onions, chopped**

Preheat oven to 375°F (190°C).

Combine bacon, red pepper and red onion in a small microwave-safe bowl. Cover with a paper towel and cook in a Cuisinart® microwave on High for 10 minutes.

While the bacon and vegetables are cooking, put the eggs, cream, salt and pepper into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Add the cooked bacon/vegetable mixture. Auto Pulse on Low for 8 to 10 seconds, or until combined.

Liberally spray a 12-inch (30 cm) sauté pan with nonstick cooking spray. Add the blended egg mixture to the pan; top with the manchego and onions. Place the filled pan in the preheated oven; bake for 25 minutes. After baking, let frittata sit for 5 minutes before slicing and serving.

*Nutritional information per serving:*

*Calories 150 (64% from fat) • carb. 4g • pro. 9g • fat 10g • sat. fat 5g • chol. 230mg • sod. 340mg • calc. 96mg • fiber 1g*

## Whole-Wheat Apple Cinnamon Waffles

The nuttiness of whole-wheat flour comes to the forefront in this comforting waffle.

Makes about 12 servings

**2 tablespoons (30 ml) unsalted butter**  
**2 apples, peeled, cored and cut into ¼-inch (0.6 cm) dice**  
**1<sup>2</sup>/<sub>3</sub> cups (410 ml) reduced-fat milk**  
**¾ teaspoon (3.5 ml) pure vanilla extract**  
**¼ cup (60 ml) unsalted butter, melted and cooled, divided**  
**2 large eggs, lightly beaten**  
**1 cup (250 ml) whole-wheat flour**  
**1 cup (250 ml) unbleached, all-purpose flour**  
**3 tablespoons (45 ml) granulated sugar**  
**1 tablespoon (15 ml) baking powder**  
**1 teaspoon (5 ml) table salt**  
**½ teaspoon (2.5 ml) ground cinnamon**  
**nonstick cooking spray**

Put 2 tablespoons (30 ml) of the butter into a small sauté pan and set over medium heat. Once melted, add the diced apples. Let cook until browned and softened, about 4 minutes. Reserve.

Put the remaining ingredients (except cooking spray), in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Run on Low for 2 minutes, or until mixture is smooth.

Add the apple mixture to the batter and Auto Pulse on High for about 8 seconds to combine.

Lightly coat a Cuisinart® Belgian Waffle Maker with nonstick cooking spray. Preheat to Level 4.

Pour the suggested amount of batter (refer to waffle maker instructions) onto the prepared, preheated waffle maker. Quickly and carefully spread the batter evenly with a heatproof spatula. Close the cover and cook until tone sounds.

*Nutritional information per waffle:*

*Calories 172 (38% from fat) • carb. 23g • pro. 5g • fat 8g • sat. fat 4g • chol. 54mg • sod. 350mg • calc. 129mg • fiber 2g*

## Charred Strawberry Vinaigrette

This dressing adds flair to simple mixed greens, is a light marinade for fish, and can also be used as a dipping sauce for egg rolls or fried seafood.

Makes 4 cups (1 L)

**1<sup>1</sup>/<sub>3</sub> cups (330 ml) vegetable oil, divided**  
**4 cups (1 L) hulled and halved strawberries**  
**10 large basil leaves**  
**1 teaspoon (5 ml) ground cumin**  
**2 teaspoons (10 ml) sea salt**  
**1 teaspoon (5 ml) freshly ground black pepper**  
**3 tablespoons (45 ml) white balsamic vinegar**

Put ½ teaspoon of the oil into a small sauté pan set over high heat. Once the oil begins to smoke, add the strawberries. Brown evenly on all sides. Remove and put into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Auto Pulse on Low for 10 seconds or until roughly chopped; scrape sides of jar. Add the basil, cumin, salt, pepper and vinegar; run on High and blend for 20 seconds. While running, add the remaining oil and let blend for 25 seconds.

*Nutritional information per serving (2 tablespoons [30 ml]):*

*Calories 88 (92% from fat) • carb. 2g • pro. 0g • fat 9g • sat. fat 1g  
• chol. 0mg • sod. 134mg • calc. 4mg • fiber 0g*

## Cilantro Chutney

This simple accompaniment tames the heat of spicy food.

Makes about 3 cups (750 ml)

- 1** pint (500 ml) sour cream
- 1½** bunches fresh cilantro
- 5** garlic cloves
- ¼** large sweet onion (e.g., Vidalia)
- ¾** pound (340 g) peeled fresh ginger, cut into ½-inch (1.25 cm) pieces (about ¼ cup [60 ml] chopped)
- 1** small jalapeño, seeded and cut into ½-inch (1.25 cm) pieces
- ½** teaspoon (2 ml) sea salt
- ½** teaspoon (2 ml) granulated sugar

Put all of the ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Run on High for 40 seconds.

The chutney is best served after chilling in the refrigerator for a day or two to help meld the flavours.

*Nutritional information per serving (2 tablespoons [30 ml]):*

*Calories 45 (80% from fat) • carb. 2g • pro. 1g • fat 4g • sat. fat 3g  
• chol. 8mg • sod. 56mg • calc. 26mg • fiber 0g*

## Thai Peanut Sauce

A classic accompaniment to summer rolls, this sauce can also be used with noodles or chicken.

Makes about 5 cups (1.25 L)

- 2** cups (500 ml) coconut milk
- ½** cup (125 ml) reduced-sodium soy sauce
- ¼** cup (60 ml) sesame oil
- ¼** cup (60 ml) rice vinegar
- 2** tablespoons (30 ml) fish sauce
- 3** small to medium jalapeños, seeded and cut into 1-inch (2.5 cm) pieces
- 3** garlic cloves
- 8** ½-inch (1.25 cm) pieces of peeled, fresh ginger (about 1 ounce)
- 4** cups (1 L) roasted peanuts
- ½** cup (125 ml) packed light or dark brown sugar
- ¼** cup (50 ml) red chile paste

Put all of the ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Auto Pulse on High for about 10 seconds and then run on High for 1 minute, or until completely smooth.

Remove and serve.

*Nutritional information per serving (2 tablespoons [30 ml]):*

*Calories 124 (70% from fat) • carb. 7g • pro. 3g • fat 10g • sat. fat 3g • chol. 0mg  
• sod. 131mg • calc. 8mg • fiber 1g*

## Roasted Vegetable Spread

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

Makes about 4 cups (1 L)

- 1** large eggplant, cut into 1-inch (2.5 cm) pieces
- 1** large red onion, cut into 1-inch (2.5 cm) pieces
- 10** garlic cloves, smashed
- ½** cup (125 ml) extra virgin olive oil, divided
- 3** tablespoons (45 ml) balsamic vinegar
- 6** jarred roasted red peppers, cut into 2-inch pieces
- ¾** teaspoon (3.75 ml) sea salt
- ¾** teaspoon (3.75 ml) freshly ground black pepper
- 3** tablespoons (45 ml) fresh basil leaves
- 1½** tablespoons capers, drained

Preheat oven to 375°F (190°C) with the rack in the upper position.

Toss the eggplant, onion and garlic with 3 tablespoons (45 ml) of the olive oil. Spread on a baking pan and roast in the preheated oven for about 35 to 40 minutes, or until vegetables are browned.

Put the remaining olive oil, balsamic vinegar and roasted peppers into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Add the roasted vegetables and the remaining ingredients, except for the basil and capers. Auto Pulse on High for about 45 seconds. Run on High for 30 seconds. Add the basil and Pulse on High an additional 3 times. Transfer mixture to a medium mixing bowl; stir in the capers and serve.

*Nutritional information per serving (2 tablespoons [30 ml]):*

*Calories 25 (70% from fat) • carb. 2g • pro. 0g • fat 2g • sat. fat 0g  
• chol. 0mg • sod. 56mg • calc. 4mg • fiber 1g*

## Sun-Dried Tomato and Basil Pesto

A twist on traditional pesto, the sun-dried tomato brings a welcome change to this popular sauce.

Makes about 5 cups (1.25 L)

- 3** cups (750 ml) extra virgin olive oil
- 8** garlic cloves
- 4** cups (1 L) sun-dried tomatoes (packed in oil; drained)
- 1½** cups (375 ml) fresh basil leaves
- ¼** teaspoon (1 ml) freshly ground black pepper
- ⅓** cup (75 ml) grated Pecorino Romano
- ¾** teaspoon (3.75 ml) sea salt
- 3** tablespoons (45 ml) white vinegar

Put all ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Run on High for 2½ minutes or until desired consistency is achieved.

Adjust seasonings to taste and serve.

*Nutritional information per serving (2 tablespoons [30 ml]):*

*Calories 173 (92% from fat) • carb. 3g • pro. 1g • fat 19g • sat. fat 3g  
• chol. 1mg • sod. 82mg • calc. 18mg • fiber 1g*

## Rémoulade

A traditional condiment in France, this version is best paired with pan-fried white fish.

Makes about 4 cups (1 L)

- ¼ cup (50 ml) water**
- ¾ teaspoon (3.75 ml) hot sauce**
- 1½ tablespoons (25 ml) Worcestershire sauce**
- ¾ cup (175 ml) cornichons**
- 1 cup (250 ml) jarred roasted red peppers, drained and cut into 2-inch pieces**
- ¼ cup (50 ml) capers, drained**
- 3¾ cups (930 ml) mayonnaise**

Put all ingredients in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Run on High for 40 seconds.

Adjust seasonings to taste and serve.

*Nutritional information per serving (2 tablespoons [30 ml]):*

*Calories 195 (97% from fat) • carb. 1g • pro. 0g • fat 21g • sat. fat 4g • chol. 19mg • sod. 246mg • calc. 3mg • fiber 0g*

## Orange-Ginger-Soy Marinade

This works well with most meats, especially pork and chicken.

Makes about 4 cups (1 L)

- 3 cups (750 ml) orange juice**
- 3 tablespoons (45 ml) reduced-sodium soy sauce**

- 1½ tablespoons (25 ml) rice wine vinegar**
- 3 ounces (85 g) fresh peeled ginger, cut into ½-inch (1.25 cm) pieces**
- 6 scallions, cut into 1-inch (2.5 cm) pieces**
- ⅓ cup (80 ml) fresh cilantro**
- ½ teaspoon (2.5 ml) sea salt**
- 3 tablespoons (45 ml) honey**

Put all ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Run on High for 45 seconds.

*Nutritional information per serving (2 tablespoons [30 ml]):*

*Calories 21 (1% from fat) • carb. 5g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 81mg • calc. 3mg • fiber 0g*

## Roasted Butternut Squash and Apple Soup

Welcome the fall and winter seasons with this flavourful soup.

Makes about 10 cups (2.4 L)

- 3 tablespoons (45 ml) extra virgin olive oil**
- 3 pounds (1.36 kg) butternut squash, halved and seeded**
- 2 tablespoons (30 ml) unsalted butter**
- 1 large onion (about 8 ounces), cut into 1-inch (2.5 cm) pieces**
- 3 apples, peeled, cored and cut into 1-inch (2.5 cm) pieces**
- 1 tablespoon (30 ml) light or dark brown sugar**
- 3 tablespoons minced ginger (about one 2-inch [5 cm] piece)**
- 1½ quarts (1.4 L) vegetable or chicken broth**

- 1 teaspoon (5 ml) ground nutmeg**
- 1½ teaspoons (7.5 ml) sea salt**
- pinch freshly ground black pepper**
- ½ teaspoon (2.5 ml) fresh thyme**

Preheat oven to 375°F (190°C).

Pour the oil over the cut sides of the squash. Place squash cut side down on a parchment or foil-lined baking sheet. Place in the preheated oven and roast 30 to 40 minutes, or until a paring knife can easily pierce the skin of the squash.

While the squash is cooking, put the butter into a large stock pot set over medium-high heat. Once the butter has melted, add the onion and sauté for about 8 minutes, or until softened. Stir in the apples and sugar; sauté an additional 12 minutes, or until the apples are soft. Add the ginger and sauté until tender, about 3 to 4 minutes. Stir in the roasted squash, broth and spices. Bring the mixture to a boil and then reduce heat so that the mixture is just simmering. Let the soup simmer for about 1 hour.

Strain the soup, reserving solids and liquid separately. Put half of the liquid and then half of the solids into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender.

Run on High for 25 seconds; remove and reserve. Add the remaining liquid and solids and repeat.

Serve immediately.

*Nutritional information per serving (1 cup [250 ml]):*

*Calories 162 (34% from fat) • carb. 26g • pro. 2g • fat 7g • sat. fat 2g • chol. 6mg • sod. 704mg • calc. 76mg • fiber 1g*

## Gazpacho

Great for a hot summer day, serve this simple soup that requires no cooking at your next barbecue.

Makes about 7 cups (1.75 L)

- 1½ pounds (680 g) tomatoes, cut into 1-inch (2.5 cm) pieces, divided**
- 1 medium English cucumber (about 8 ounces [225 g]), cut into 1-inch (2.5 cm) pieces, divided**
- 1 yellow bell pepper, cored, seeded and cut into 1-inch (2.5 cm) pieces, divided**
- ½ red onion, cut into 1-inch (2.5 cm) pieces, divided**
- 2 garlic cloves**
- 3 tablespoons (45 ml) sherry vinegar**
- 1 slice white bread, torn into four pieces**
- ½ cup (2.5 cm) extra virgin olive oil**
- ¾ teaspoon (3.75 ml) ground cumin**
- 1¼ teaspoons (6 ml) sea salt**
- ½ teaspoon (2.5 ml) freshly ground black pepper**
- 1 teaspoon (5 ml) granulated sugar**
- ¾ teaspoon (3.75 ml) paprika**
- 3 cups (750 ml) grape tomatoes, divided**
- 1 medium jalapeño, seeded and cut into ½-inch (1.25 ml) pieces**
- ⅓ cup (75 ml) fresh cilantro**

Put the first 13 ingredients (reserving half each of the tomatoes, cucumber, yellow pepper and red onion), in the order listed, and 2 cups (500 ml) of the grape tomatoes, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Auto Pulse on High for about 40 to 45 seconds. Add the remaining grape

tomatoes, jalapeño and cilantro; run on High for 1½ minutes, or until completely smooth. Strain the mixture and discard the strained solids; reserve the liquid.

Add the reserved vegetables to the blender jar. Auto Pulse on High for 15 seconds, or until roughly chopped. Add the chopped vegetables to the reserved liquid.

Adjust seasonings to taste and serve.

*Nutritional information per serving (1 cup [250 ml]):*

*Calories 208 (68% from fat) • carb. 15g • pro. 3g • fat 17g • sat. fat 2g • chol. 0mg • sod. 429mg • calc. 37mg • fiber 3g*

## Chilled Spicy Avocado Soup

With the flavours of guacamole blended together, serve this as a special first course for your family and friends.

Makes about 7 cups (1.75 L)

**2½ cups (625 ml) vegetable broth**  
**5 ripe avocados, peeled, pitted and cut into 1-inch (2.5 cm) pieces**  
**⅓ cup (50 ml) fresh lime juice**  
**⅓ cup (80 ml) fresh cilantro**  
**1 medium jalapeño, seeded and cut into ½-inch (1.25 cm) pieces**  
**5 green onions, cut into 1-inch (2.5 cm) pieces**  
**1¾ teaspoons (9 ml) sea salt**  
**pinch freshly ground black pepper**

Put all ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Run on High for 40 to 45 seconds, or until completely smooth.

Adjust seasonings to taste and serve.

*Nutritional information per serving (1 cup [250 ml]):*

*Calories 166 (67% from fat) • carb. 12g • pro. 2g • fat 13g • sat. fat 2g • chol. 0mg • sod. 499mg • calc. 30mg • fiber 6g*

## Roasted Red Pepper Soup

Roasting your own peppers is simple to do and adds a real fresh flavour to this creamy soup.

Makes about 8 cups (2 L)

**10 red bell peppers, seeded**  
**1 tablespoon (15 ml) unsalted butter**  
**10 garlic cloves, roughly chopped**  
**1 large shallot (about 1½ ounces [42 g]), roughly chopped**  
**½ medium onion (about 4 ounces [113 g]), roughly chopped**  
**3 tablespoons (45 ml) sherry**  
**4 cups (1 L) reduced-sodium chicken broth**  
**2 tablespoon (30 ml) fresh thyme**  
**1½ teaspoons (7.5 ml) white balsamic vinegar**  
**2 teaspoons (10 ml) granulated sugar**  
**½ teaspoon (2.5 ml) sea salt**  
**¼ teaspoon (1 ml) freshly ground black pepper**

Flatten the seeded bell peppers and then on a foil-lined baking sheet. Place on the top rack in your oven and broil until the peppers are just blackened. Remove and place in a mixing bowl; cover with plastic. Reserve.

While the peppers are roasting, put the butter into a medium saucepan set over medium heat. Once the butter has melted, add the garlic, shallot and onion. Cook until softened and just brown. Add the sherry to the saucepan and simmer until reduced by half. Add the broth and raise the heat to medium-high. Bring the stock just to a boil. Let sit for 5 minutes and then pour into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender.

Carefully take the skins off of the roasted peppers; cut into quarters. Place in the jar of the blender. Auto Pulse on Low for about 10 seconds and then run on High for 1 minute or until completely smooth.

Adjust salt and pepper to taste and serve.

*Nutritional information per serving (1 cup [250 ml]):*

*Calories 70 (19% from fat) • carb. 11g • pro. 3g • fat 1g • sat. fat 2g • chol. 4mg • sod. 442mg • calc. 21mg • fiber 1g*

## Chocolate Banana Crème Brûlée

Your Cuisinart® PowerEdge™ 1.3 Horsepower Blender makes this impressive dessert quick and easy. Both kids and adults will love it.

Makes 8 servings

**3 cups heavy cream (750 ml)**  
**1½ cups (375 ml) whole milk**  
**1 vanilla bean, split and seeds scraped**  
**6 ounces (180 ml) milk chocolate**  
**8 large egg yolks**  
**¾ cup (180 ml) granulated sugar, divided**  
**2 bananas, sliced**

Preheat an oven to 325°F (160°) with the rack in the middle position.

In a small saucepan, combine the heavy cream, milk and vanilla bean, including the pod. Set over medium heat and bring just to a simmer. Remove the vanilla bean pod and discard.

Put the chocolate, egg yolks, 5 tablespoons (75 ml) of the granulated sugar and hot cream/milk mixture into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Run on Low for 30 seconds.

Evenly divide the mixture among 8 shallow ramekins. Skim the foam off of the top by blotting with a paper towel. Place the ramekins in a rimmed baking pan and then add water to a depth of ¼ inch (0.6 cm) of the ramekins.

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

Before serving, place banana slices evenly on top of each chilled custard and then liberally sprinkle the reserved sugar over each. Using a kitchen torch, caramelize the sugar by quickly moving the flame back and forth about 1 inch (2.5 cm) above the ramekin.

*Nutritional information per serving:*

*Calories 605 (66% from fat) • carb. 44g • pro. 8g • fat 44g • sat. fat 26g • chol. 344mg • sod. 84mg • calc. 178mg • fiber 1g*

## Mascarpone-Honey Panna Cotta

Toasted chopped pistachios are a wonderful topping for this rich and creamy panna cotta.

Makes 8 servings

- 3 tablespoons (45 ml) water**
- 2 teaspoons (10 ml) unflavoured powdered gelatin**
- 3 cups (750 ml) heavy cream, divided**
- ½ cup (125 ml) nonfat, plain yogurt**
- 1¼ cups (310 ml) mascarpone, room temperature**
- 1½ teaspoons (7.5 ml) pure vanilla extract**
- 4 tablespoons (60 ml) honey**
- ¾ cup (180 ml) granulated sugar**

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

While gelatin is activating, put 1½ cups (375 ml) of the cream, yogurt, mascarpone, vanilla and honey in a medium mixing bowl. Whisk to combine; reserve.

Pour the remaining cream and sugar into a small saucepan. Set over medium heat; whisk to dissolve sugar. Bring the mixture to a simmer. Once the cream/sugar mixture has reached a simmer, stir in the water/gelatin mixture. Put the combined mixture into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Add the cream/yogurt/mascarpone mixture. Run on Low for 20 seconds.

Divide the blended mixture among eight 5-ounce (150 ml) ramekins. Chill overnight.

*Nutritional information per serving:*

*Calories 511 (72% from fat) • carb. 32g • pro. 5g • fat 42g • sat. fat 26g • chol. 150mg • sod. 120mg • calc. 98mg • fiber 0g*

## Banana-Raspberry Fool

This versatile dessert can be made with just about any fruit. Follow the same instructions but substitute your favourite fruit in place of the raspberries and bananas – you may also have to adjust the sugar amount to taste, depending on the ripeness of the fruit used.

Makes 6 servings

- 2 medium bananas, cut into 1-inch (2.5 cm) pieces**
- 2 tablespoons (30 ml) light or dark brown sugar**
- pinch table salt**
- 1 cup (250 ml) fresh or frozen (thawed) raspberries**
- ½ tablespoon (7.5 ml) fresh lemon juice**
- 1½ cups (375 ml) heavy cream, well chilled**
- 3 tablespoons (45 ml) granulated sugar**

Put the bananas, brown sugar, salt, raspberries and lemon juice into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Run on Low for 1½ minutes.

With the blender running on Low, add the cream and granulated sugar through the top of the lid. Continue on Low until mixture has thickened, about 2½ minutes.

Divide the blended mixture among six 5-ounce (150 ml) -ramekins. Chill overnight.

*Nutritional information per serving:*

*Calories 290 (66% from fat) • carb. 23g • pro. 2g • fat 22g • sat. fat 14g • chol. 82mg • sod. 45mg • calc. 46mg • fiber 2g*

## Sweetened Whipped Cream

It is always a treat to have a dollop of our Sweetened Whipped Cream over fresh fruit or a cup of coffee.

Makes 1¼ cups (310 ml)

- 1 cup (250 ml) heavy cream, well-chilled**
- 1 tablespoon (15 ml) granulated sugar**
- ½ teaspoon (2.5 ml) pure vanilla extract**

Put all ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Run on High for 20 seconds.

*Nutritional information per serving (2 tablespoons [30 ml]):*

*Calories 85 (91% from fat) • carb. 1g • pro. 0g • fat 9g • sat. fat 5g • chol. 33mg • sod. 9mg • calc. 15mg • fiber 0g*

## Raspberry-Orange Sauce

The raspberry and orange flavours are a winning combination. Dress up your crêpes or pancakes in the morning with a drizzle of this simple sauce.

Makes about 3 cups (750 ml)

- 2 tablespoons (30 ml) orange juice**
- 2 tablespoons (30 ml) water**
- 8 cups (2 L) fresh or frozen (thawed) raspberries**
- 6 tablespoons (90 ml) plus 1 teaspoon (5 ml) granulated sugar**
- 1 teaspoon (5 ml) orange zest**
- ¼ teaspoon (1 ml) table salt**

Put all ingredients, in the order listed, into the jar of your Cuisinart® PowerEdge® 1.3 Horsepower Blender. Run on High for 1½ minutes. Strain through a fine mesh strainer.

*Nutritional information per serving (2 tablespoons [30 ml]):*

*Calories 34 (6% from fat) • carb. 8g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg • sod. 23mg • calc. 11mg • fiber 3g*

# WARRANTY

## LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at [www.cuisinart.ca](http://www.cuisinart.ca) to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

**Toll-free phone number:**  
1-800-472-7606

**Address:**  
Cuisinart Canada  
100 Conair Parkway  
Woodbridge, Ont. L4H 0L2

**Email:**  
[consumer\\_Canada@conair.com](mailto:consumer_Canada@conair.com)

**Model:**  
CBT-1000C

To facilitate the speed and accuracy of your return, please enclose:

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- Return address and phone number
- Description of the product defect
- Product date code\*/copy of original proof of purchase
- Any other information pertinent to the product's return

\* Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 90630 would designate year, month & day (2009, June 30th).

**Note:** We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at [www.cuisinart.ca](http://www.cuisinart.ca)

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