

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Meat Grinder Attachment

MG-50C

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

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. Switch off and unplug your Cuisinart® Stand Mixer before fitting or removing the Meat Grinder Attachment, after use and before cleaning.
3. Close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities. Cuisinart does not recommend the use of this appliance by children or individuals with certain disabilities.
4. **NEVER FEED FOOD BY HAND; ALWAYS USE THE PUSHER.** Avoid contact with moving parts and fitted attachments. To reduce the chances of bodily injury and/or damage to the stand mixer or Meat Grinder Attachment, keep hands, clothing, cooking utensils, etc., away from the moving parts during operation.
5. Do not use fingers to scrape food away from grinding plate while appliance is operating. Injury may result.
6. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
7. Do not use more than one attachment at a time.
8. Do not use the stand mixer or attachment if it is damaged or if the cord is damaged. Have it checked and serviced before resuming use.

9. Do not use this attachment for anything other than its intended use.
10. Do not use outdoors.
11. Warning: The cutter is sharp; handle with care both when using and when cleaning.
12. To protect against the risk of electric shock, do not put the base power unit in water or other liquids.
13. Do not let cord hang over edge of table or counter.
14. Never leave your Meat Grinder Attachment unattended while the stand mixer is running.
15. The attachments are intended for use with the basic appliance SM-50C.
16. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

Refer to stand mixer manual for stand mixer operating instructions. **IMPORTANT:** Always unplug the Cuisinart® Stand Mixer from outlet when assembling and disassembling.

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UNPACKING INSTRUCTIONS

1. Place the gift box containing your Cuisinart® Meat Grinder Stand Mixer Attachment on a flat sturdy surface before unpacking.
2. Remove the instruction booklet and tray.
3. Remove the grinding plates, sausage-making ring, cutter, ring nut and both sausage nozzles. Be careful when removing the grinding plates.
4. Lift the corrugated insert that contains the grinder body out of the gift box and remove the grinder body. Remove the pusher/wrench.
5. Unscrew the ring nut and remove the protective cardboard insert from in front of the cutter. Use caution; the blades are sharp.

To assemble the meat grinder attachment, follow Assembly Instructions on page 5. Replace all packaging materials inside box and save the box for repackaging.

WARNING: RISK OF FIRE OR ELECTRIC SHOCK



The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated, dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

PARTS AND FEATURES

1. **Grinder Body**
2. **Feed Screw Pin**
3. **Cutter**
4. **Ring Nut**
5. **Wrench**
6. **Tray**
7. **Pusher with Storage**
8. **Pusher Lid**
9. **Sausage-Making Ring**
10. **Large Sausage Nozzle**
for thicker sausages
11. **Small Sausage Nozzle**
for thinner sausages
12. **Two Grinding Plates**
 - a. **Medium**, use for grinding raw meat, cooked meats for spreads and breadcrumbs
 - b. **Coarse**, use for grinding raw or cooked meats, firm vegetables, dried fruits and cheese



MEAT GRINDER

Assembling Meat Grinder Attachment

Assemble the meat grinder attachment prior to attaching to the stand mixer.

1. Insert the feed screw pin into the open end of the attachment.



2. Place the cutter with the flat side facing out toward you over the feed screw pin (this is an important step or the meat grinder will not work).



3. Place the grinding plate over the cutter on the feed screw pin.



4. Screw on the ring nut by turning it clockwise and hand tighten.

When you are finished meat grinding, and if the ring nut is too tight to remove, use the wrench to loosen.

Attaching to stand mixer

1. Make sure stand mixer is OFF.
2. Gently pull port cover off front of mixer head to remove.
3. Turn the stand mixer attachment knob counterclockwise until outlet opening is unobstructed.



4. Insert the square metal end of the assembled attachment into the opening. If necessary, turn it to the right slightly so the small round knob on the attachment is below the notch on right side of opening, and turn it back and forth slightly until the knob slips into the notch and attachment locks into place.



5. Turn the stand mixer attachment knob clockwise to secure grinder to mixer.



6. Fit the tray onto the top of the meat grinder and put a mixing bowl under the grinder to catch food.



Operation

1. Cut meat into 1-inch (2.5 cm) cubes, or 1-inch (2.5 cm) long strips.
2. Turn the stand mixer to Speed 3, and drop meat into the grinder, one strip or a handful of cubes at a time.
3. Use the pusher to gently move food down and into the grinder. Do not push hard – this could damage your meat grinder.

Note: Very cold meat is good for grinding. Frozen meat should never be processed.

SAUSAGE MAKER

Assembling Sausage Maker Attachment

Assemble the sausage maker attachment prior to attaching to the stand mixer.

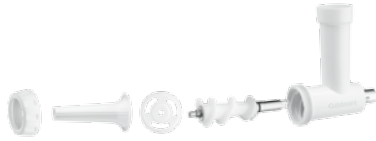
1. Insert the feed screw pin into the open end of the attachment.



2. Place the sausage-making ring with the notches fitting into the notch openings on the feed meat grinder.



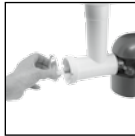
3. Place the sausage nozzle onto the ring nut and screw it onto the meat grinder nozzle by turning it clockwise and hand tighten.



When you are finished making your sausages, and if the ring nut is too tight to remove, use the wrench to loosen.

Attaching to Stand Mixer

1. Follow steps 1 to 4 under “Attaching to stand mixer” on page 5.
2. Turn the stand mixer attachment knob clockwise to secure sausage maker to mixer.
3. Fit the tray onto the top of the feed tube. If you are not using casing, place a bowl under nozzle opening to catch sausage.



Operation

Please see Tips and Hints on page 7 for best results.

1. Slide open end of soaked sausage casing over nozzle. (See Tips and Hints for

instructions on soaking sausage casings.)

2. Push as much casing as you’ll need for the number of sausages you want to make onto the nozzle.
3. Tie a knot in the end of the casing and cut off any excess.
4. Poke a hole in the casing just before the knot with a cake tester to prevent air pocket from forming.
5. Place sausage ingredients on tray and turn stand mixer to Speed 3.
6. Hold casing firmly on nozzle as you use pusher to feed ingredients into the sausage maker.
7. Continue to hold casing on nozzle, releasing it gradually and pulling it off the nozzle as it fills and forms a coil of sausage in bowl below. Be careful not to overfill.
8. Turn mixer off when done, leaving about 12 inches (30 cm) of unfilled casing.

To form Individual Sausages*

1. Lay long sausage on flat tray and poke all over with a sharp object, similar in size to a needle or cake tester, to prevent air pockets from forming.
2. Twist into sausages – you choose the size – by twisting each “sausage” first forward, then backward, to prevent them from untwisting.

3. Pierce any air pockets you see.
4. For best results, dry uncovered in refrigerator for about 6 hours, then flip and dry another 6 hours before cooking.

* Please see Tips and Hints on page 7 for best results.

CLEANING AND MAINTENANCE

1. Remove the ring nut manually or with the wrench if it is fastened too tightly.
2. Disassemble and wash each part in warm soapy water. Dry all of the parts thoroughly. **Do not put any of the metal parts in a dishwasher.** Tray, pusher and wrench are top rack dishwasher safe.
3. Reassemble.
4. Wipe the grinding plates with vegetable oil and wrap each plate with greaseproof paper. This will prevent discoloring/rusting.
5. Store the sausage attachments and grinding plates inside the pusher and attach the lid.
6. Any other servicing should be performed by an authorized service representative.

Tips and Hints

A wide variety of meat dishes, homemade sausages, chunky spreads, relishes, and purées are all great ways to use the meat grinder. With your own meat grinder you know exactly what is going into your food. You are able to control the ingredients you use such as cuts of meat, fat, salt and spices.

For grinding:

- Meat should be very well chilled before grinding. Should meat warm up while grinding, pause and chill meat before grinding again. Keeping the meat below 45°F (7°C) is ideal for grinding and sausage making.
- Cut meat into small 1- to 2-inch (2.5 to 5 cm) cubes for grinding, removing any skin, but keeping all of the fat.
- Fatty, cheaper cuts of meat are perfect for the grinder. Fat gives flavour and juiciness to ground meats and sausage.
- Coarse plate – use for coarse ground textured items such as coarsely ground beef for chili, relishes, sauces and salsas.
- Medium plate – use for medium ground textured items, such as meat for sausage, meatballs or meatloaf.
- Be sure to refrigerate any ground meats immediately. Cook or freeze within 1 or 2 days.
- If grinding bread for breadcrumbs, make sure to use dry or toasted bread.

- When grinding meats or filling sausage: After the last piece of meat has gone through the chute, place a slice of bread through the machine in order to clear the last bit of ground meat or to clear the sausage nozzle of ground meat.

For making sausages:

- Soak natural casings in water for at least 30 minutes to an hour and then allow lukewarm water to run through the entire casing to remove any excess salt.
- Be sure to fill the entire casing and then prick all over to release air before twisting individual links.
- For casings, 2 feet (0.6 m) of medium hog casings accommodates 1 pound (454 g) of meat.
- Casings can be difficult to find. The best places to try are either your local butcher or websites geared to sausage making.
- Taste your mixture first before stuffing into casings by taking a small amount of the mix and cooking it in a small skillet until cooked through.

Sweet Italian Sausage

For Hot Italian Sausage add 1 to 2 teaspoons (5 to 10 ml) of crushed red pepper to the mixture.

Makes about 3 pounds (1.36 kg) of sausage or 15 to 16 sausage links

- | | |
|-----------|--|
| 3 | pounds (1.36 kg) pork butt, cubed into 1-inch (2.5 cm) pieces |
| 2 | garlic cloves, finely chopped |
| 2 | tablespoons (30 ml) fennel seeds, toasted |
| 3 | tablespoons (45 ml) fresh parsley, chopped |
| 2¼ | teaspoons (11 ml) kosher salt |
| 1 | teaspoon (5 ml) paprika |
| 1 | teaspoon (5 ml) freshly ground black pepper |
| 2 | tablespoons (30 ml) dry white wine |
1. Mix ingredients together well in a large stainless bowl. Cover with plastic wrap and place in the refrigerator overnight.
 2. Once meat has rested, assemble the meat grinder fitted with the medium plate. Attach meat grinder to the mixer. Turn the stand mixer to Speed 3 and grind all ingredients into a mixing bowl.
 3. Form into patties, use crumbled or make into sausage links.

*Nutritional information per 4 ounce. (113 g) serving:
Calories 217 (45% from fat)
• Carb. 1g • Pro. 28g • Fat 11g
• Sat. fat 4g • Chol. 97mg • Sod. 388mg
• Calc. 18mg • Fiber 0g*

Chorizo

Who knew that tasty chorizo was so easy to make at home?

Makes about 3 pounds (1.36 kg) of sausage or 15 to 16 sausage links

- | | |
|----------|---|
| 3 | pounds (1.36 kg) pork shoulder, cut into 1-inch (2.5 cm) cubes |
| 3 | garlic cloves, finely chopped |
| 2 | tablespoons (30 ml) ancho chile powder |
| 1 | tablespoon (15 ml) paprika |
| 1 | tablespoon (15 ml) kosher salt |
| 2 | teaspoons (10 ml) ground cumin |
| 1 | teaspoon (5 ml) dried oregano |
| 2 | teaspoons (10 ml) apple cider vinegar |
| ½ | teaspoon (2.5 ml) freshly ground black pepper |
| ¼ | teaspoon (1 ml) cayenne pepper |
1. Mix ingredients together well in a large stainless bowl. Cover with plastic wrap and place in the refrigerator overnight.

2. Once meat has rested, assemble the meat grinder fitted with the medium plate. Attach meat grinder to the mixer. Turn the stand mixer to Speed 3 and grind all ingredients into a mixing bowl.

3. Form into patties, use crumbled or make into sausage links.

Nutritional information per 4 ounce (113 g) serving:

Calories 201 (40% from fat)

- Carb. 2g • Pro. 27g • Fat 9g
- Sat. fat 3g • Chol. 88mg • Sod. 777mg
- Calc. 23mg • Fiber 1g

Lamb Sliders

The zip of the garlic and herbs give these zesty lamb burgers a Mediterranean twist.

Makes 13 sliders

- 3 pounds (1.36 kg) lamb shoulder, cut into 1-inch (2.5 cm) cubes**
- 4 garlic cloves, finely chopped**
- 2 tablespoons (30 ml) fresh rosemary, chopped**
- 1 tablespoon (15 ml) fresh thyme, chopped**
- 3 tablespoons (45 ml) fresh parsley, chopped**
- 2 tablespoons (30 ml) dry white wine**
- 1 tablespoon (15 ml) kosher salt**
- 2 teaspoons (10 ml) coarsely ground black pepper**

1. Mix ingredients together well in a large stainless steel bowl. Cover with plastic wrap and place in refrigerator overnight.

2. Once the meat has rested, assemble the grinder attachment fitted with the coarse plate. Attach meat grinder to the mixer. Turn the stand mixer to Speed 3 and grind all ingredients into a mixing bowl.

3. Form into patties.

Nutritional information per slider:

Calories 145 (35% from fat)

- Carb. 1g • Pro. 21g • Fat 6g
- Sat. fat 2g • Chol. 68mg • Sod. 561mg
- Calc. 15mg • Fiber 0g

Spicy Green Chile Chicken Sausage

Makes about 3 pounds (1.36 kg) of sausage or 15 to 16 sausage links

- 3 pounds (1.36 kg) chicken, dark meat, cut into 1-inch (2.5 cm) cubes**
- 3 garlic cloves, chopped**
- ½ cup (125 ml) loosely packed cilantro, chopped**
- 2 large jalapeño peppers, seeded and chopped**
- 4 cans [4 ounces (113 g) each] chopped green chiles, well drained**
- 1 tablespoon (15 ml) kosher salt**
- 1 tablespoon (15 ml) tequila**

1. Mix ingredients together well in a large stainless steel bowl. Cover with plastic wrap and place in the refrigerator overnight.

2. Once meat has rested, assemble the meat grinder fitted with the medium plate. Attach meat grinder to the mixer. Turn the stand mixer to Speed 3 and grind all ingredients into a mixing bowl.

3. Form into patties, use crumbled or make into sausage links.

Nutritional information per

4 ounce (113 g) serving:

Calories 117 (28% from fat)

- Carb. 1g • Pro. 18g • Fat 4g
- Sat. fat 1g • Chol. 75mg • Sod. 616mg
- Calc. 31mg • Fiber 1g

Simply Rich Burgers

These simple burgers get their “richness” and flavour from the short ribs. Play with the ratio of the two meats if you prefer a leaner burger.

Makes about 10 burgers

- 2 pounds (907 g) sirloin roast, cut into 1-inch (2.5 cm) cubes**
 - 2 pounds (907 g) short ribs, bone removed and cut into 1-inch (2.5 cm) cubes**
1. Assemble the meat grinder fitted with the coarse or medium plate. Attach meat grinder to the mixer. Turn the stand mixer to Speed 3 and grind the meat into a mixing bowl.

2. Form into patties, being careful not to overwork. Cook burgers on the grill or a heavy bottomed pan, about 4 to 5 minutes per side for medium.

Nutritional information per burger:

Calories 400 (55% from fat)

- Carb. 0g • Pro. 45g • Fat 24g
- Sat. fat 11g • Chol. 163mg
- Sod. 115mg • Calc. 34mg • Fiber 0g

WARRANTY

LIMITED ONE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 1 year 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 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

Model:
MG-50C

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

- \$10.00 for shipping and handling of the product (cheque or money order)
 - 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.

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