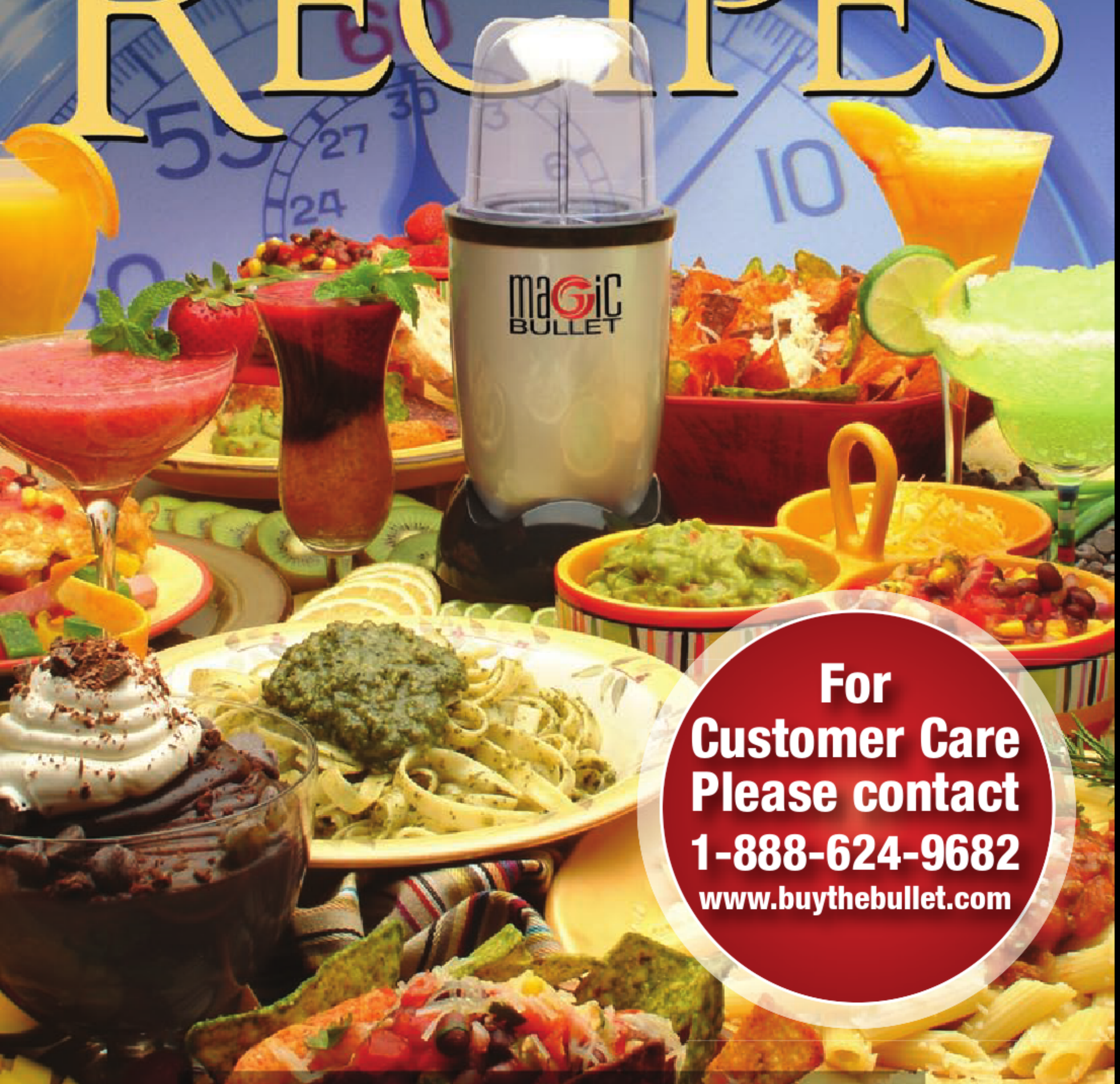


# MAGIC BULLET 10 SECOND RECIPES



**For  
Customer Care  
Please contact  
1-888-624-9682  
[www.buythebullet.com](http://www.buythebullet.com)**

**AND USER GUIDE**

**maGiC**  
**BULLET**<sup>®</sup>

10 SECOND  
RECIPES  
AND  
USER GUIDE



## IMPORTANT SAFEGUARDS

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

## SAVE THESE INSTRUCTIONS

- Read all instructions before operating the Magic Bullet.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **Do not modify the plug in any way.**
- Do not immerse the cord, plug or base in water or other liquids.
- Do not pull, twist or mistreat the power cord.
- Avoid contact with moving parts.
- Keep hands and utensils away from the cutting blade while chopping or blending food to reduce the risk of severe injury to person or damage to the blender/chopper. A scraper may be used, but only when the blender/food chopper is not running.
- Never keep the blade running for more than one minute at a time, as it can cause permanent damage to the motor. If the motor stops working, unplug the Power Base and let it cool for a few hours before attempting to use it again. Your Magic Bullet has an internal thermal breaker that shuts off the unit when it overheats. Letting the thermal breaker cool down should allow the Power Base to reset.
- Do not operate any appliance with a damaged cord or plug or if the appliance malfunctions, or is dropped or damaged in any manner. Contact Customer Service for assistance in obtaining a replacement.
- Unplug the Magic Bullet when it is not in use, before putting on or taking off parts, and before cleaning or assembling.
- Always use your Magic Bullet on a clean, flat, hard, dry surface.
- Always completely assemble the blade and cup before placing on the Power Base.

- The use of attachments or parts not recommended by the manufacturer may cause fire, electric shock, or void the applicable warranty.
- Do not allow the cord to hang over the edge of a table or counter.
- Do not allow cord to touch hot surfaces.
- Never leave the Magic Bullet unattended.
- Close supervision is necessary when used near children.
- To reduce the risk of injury, never place the Magic Bullet on the Power Base without putting cup or Party Mug on top.
- Be certain that blade is completely assembled and secured in cups, Party Mugs, or blender containers.
- Do not use Magic Bullet in the rain or outdoors.
- Do not use outdoors if exposed to inclement weather.
- Blades are sharp. Handle carefully.
- Do not attempt to defeat the cover interlock.
- Make sure the blade is completely dry before using.
- Check gasket to make sure it is not damaged and is properly seated in the cross blade or flat blade.

## BLENDER SAFETY

- Always operate blender with cover in place.
- When blending hot liquids, remove the two-piece blender cover.
- Be certain that the two-piece blender cover is properly seated on the operating appliance.
- Never feed blender container food by hand.

## SAVE THESE INSTRUCTIONS

# Important Microwave Safeguards



# Table of Contents

- Never microwave with the blade or solid lid still attached. Remove the blade or solid lid and twist on a Shaker/ Steamer top.
- When microwaving, beware of steam and use an oven mitt to remove hot cups or containers from the microwave.
- Do not use Party Mugs in the microwave.
- Do not use the Blender Container or lids in the microwave.
- Follow the precautions and recommendations found in your microwave oven instruction manuals, specifically the heating times.
- Do not use excessive amounts of time when heating water or liquids in the microwave.
- Do not over cook food. Carefully attend to appliance when the Magic Bullet Cups are placed inside the microwave while cooking.
- Some products, such as whole eggs, may explode and should not be heated using the Magic Bullet cups in the microwave.
- **Superheated Water** – Liquids such as water, coffee, tea or soups are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave is not always present. **This could result in very hot liquids suddenly boiling over when the container is disturbed or a spoon or other utensil (such as a Magic Bullet blade) is inserted into the liquid.** To reduce the risk of injury to persons:
  - Do not overheat the liquid.
  - Stir the liquid both before and halfway through heating it to avoid eruption.
  - Do not microwave containers with a solid lid. Always use the Shaker/ Steamer lid or microwave with no lid.
  - After heating, allow the container to stand in the microwave for a short time before removing container.
  - Use extreme care when inserting a spoon or other utensils into the container.
  - Avoid heating baby food or formula in Magic Bullet cups, even with the lid off.
  - Don't defrost frozen beverages in Magic Bullet cups (especially carbonated beverages). Even if the container is opened, pressure can build up. This can cause the container to burst, possibly resulting in injury.
  - Hot foods and steam can cause burns. Be careful when opening the Magic Bullet cups when they contain hot microwave foods and liquids.
  - To prevent possible injury, always use protective oven gloves and direct steam away from hands and face.

Welcome . . . . .

The Icons Used in This Book . . . . .

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## 1-Year Warranty .....

## www.BuyTheBullet.com .....

## 30-Day Money Back Guarantee .....

**Congratulations** on your purchase of this versatile countertop magician that works. As you've noticed, the Magic Bullet is not your ordinary food processor—it's an entirely new concept in labor-saving kitchen appliances. Unlike bulky and unwieldy food processors that most people use only for specific recipes and special occasions, the Magic Bullet is so versatile and easy to use that you'll put it to work in your kitchen (probably several times a day). Best of all, it saves you time by doing almost any job in the kitchen in 10 seconds or less.

Chopping, mixing and blending are all tedious tasks that can really take the joy out of cooking when you're pressed for time. But with the Magic Bullet, you can chop, whip, grind and more — all in just seconds. It's the most versatile meals ever. Imagine, everything from chopping vegetables to light and creamy cheesecake, all prepared in minutes. And that's just the beginning. The Magic Bullet has a variety of accessories which means you can actually cook in the Magic Bullet. Use one of the stay-fresh resealable lids to keep your food fresh for days. Just think ... no knives, cutting boards, plastic wrap, clean; no plastic wrap, foil or plastic storage containers. The Magic Bullet does it all. And because your Magic Bullet lids and blades go right in the dishwasher, you can save even more time!

Because the Magic Bullet is intended for use in small spaces, it's designed to be compact so that it easily fits in your kitchen wherever you need it. And only the Magic Bullet has the accessories that turn it into the Bullet Blender. It's perfect for creating family-size batches of your favorite recipes.

We sincerely hope you enjoy using your Magic Bullet. We're confident that it will soon become your favorite kitchen appliance that you will use every day!

# The Icons Used in This Book

# What You Get

For your convenience we've created a series of icons to make it easy to find the appropriate recipe and blade attachment.



Use the **Cross Blade** attachment



Use the **Flat Blade** attachment



Fat-Free



Vegetarian



Kid-Friendly



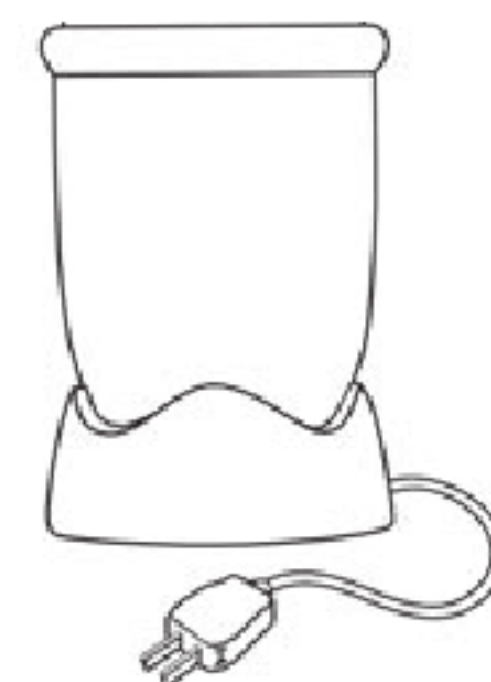
Contains alcohol, act responsibly



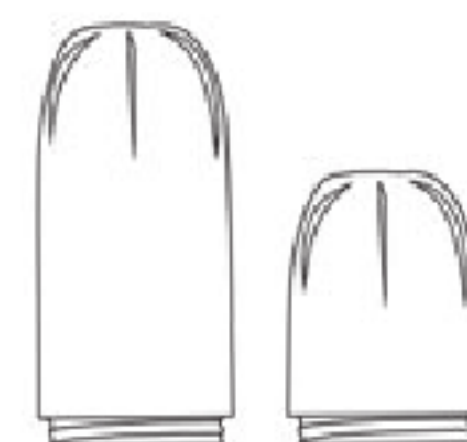
Travels well



Caution



**High-Torque Power Base**



**Tall Cup, Short Cup,**

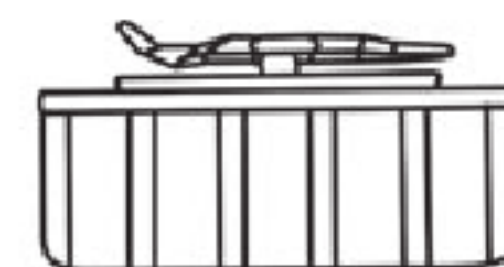


**3 Party Mugs**

**2 Bullet-On-The-Go Mugs**



**Cross Blade**



**Flat Blade**

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**



Before using your Magic Bullet for the first time, run it for 30 seconds on low speed, except for the **Power Base**, in warm water.

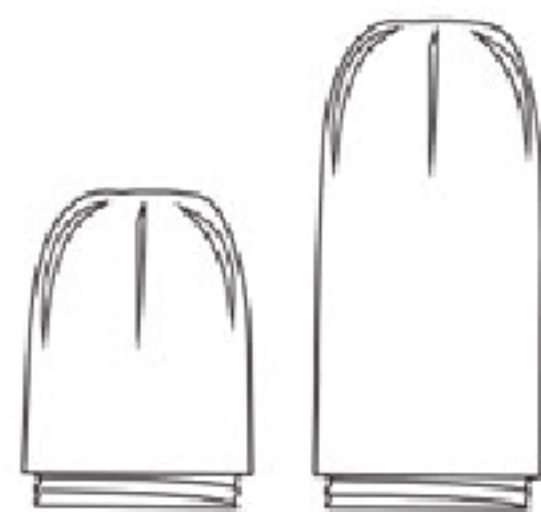
# Magic Bullet Assembly



# Magic Bullet Asse

## Tall Cup and Short Cup

These cups are used to mix, cook and store your ingredients. They are dishwasher-safe (top rack only) and microwave-safe.



## 3 Party Mugs with Comfort Lip Rings



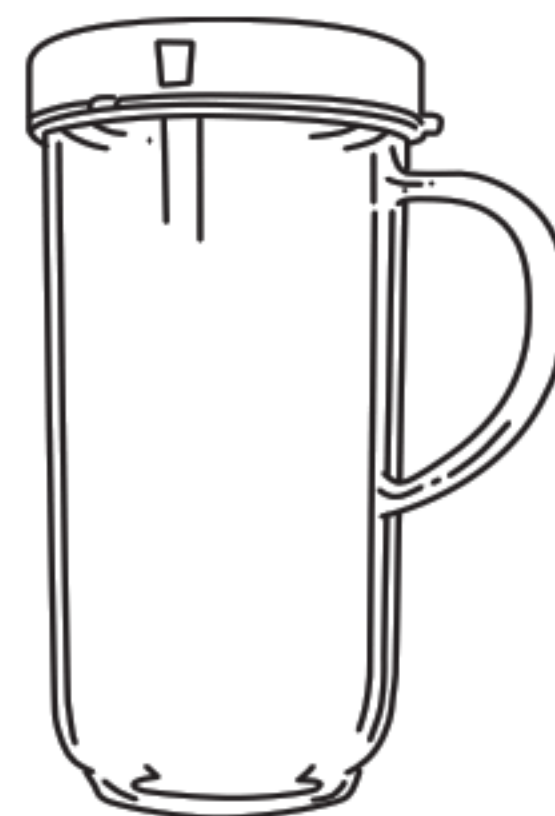
These **Party Mugs\*** turn your Magic Bullet into the Ultimate Party Machine. You can make and serve frozen party drinks right in the same mug. They even come with colored **Comfort Lip Rings** to cover the threads and let you know whose drink is whose.



\*The Party Mugs are not microwave safe.

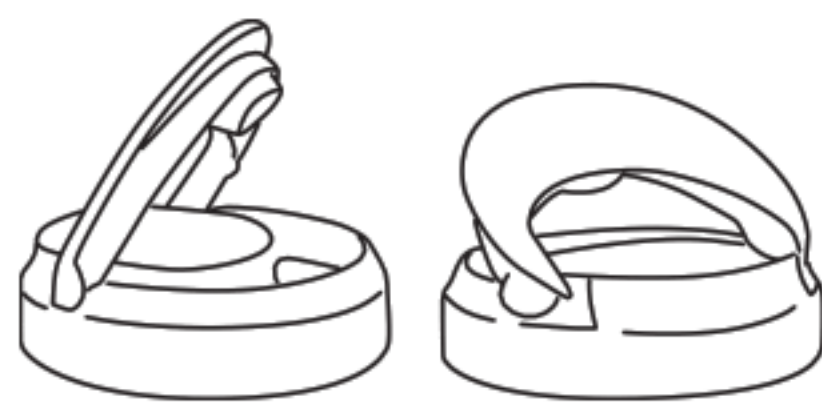
## 2 Bullet-On-The-Go Mugs

New **Bullet-On-The-Go Mugs** are larger than the Party Mugs and can hold up to 22oz. Now you can enjoy even more of your favorite drinks anywhere.



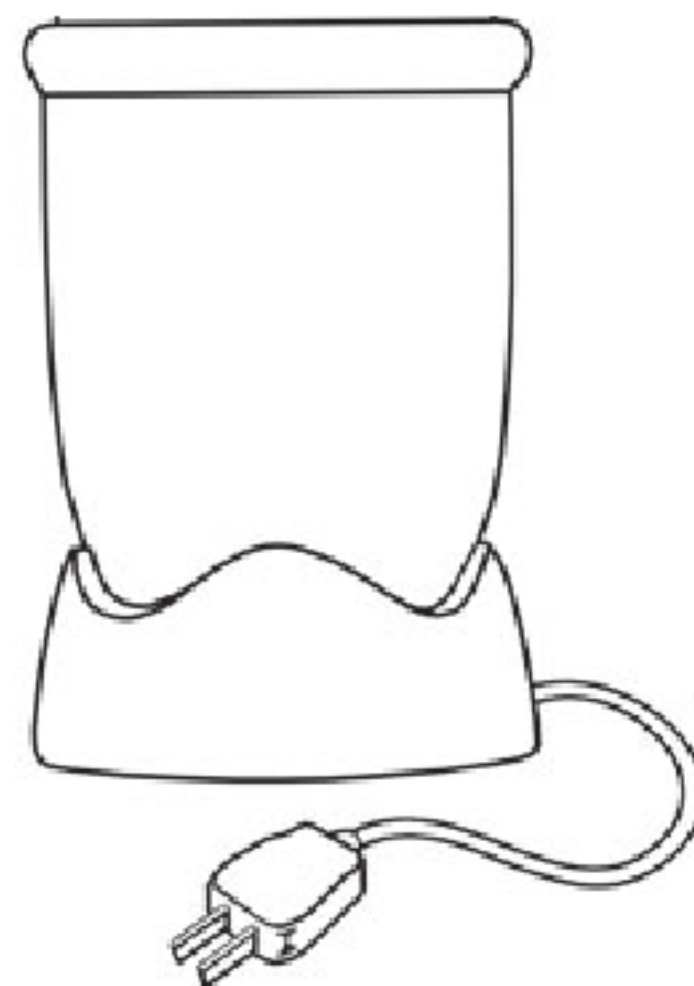
## 2 Flip Top Lids

New **Flip Top Lids** are a convenient way of taking your Bullet drink on the go! Take your favorite smoothie to the gym or enjoy a delicious breakfast shake on that morning commute.



## Power Base

The **Power Base** is the heart of the Magic Bullet. Simply place one of the **Bullet Cups** or **Party Mugs** onto the **High-Torque Power Base** and press. Nothing could be easier.



Caution: Do not submerge the **Power Base** in water and always unplug the **Power Base** before cleaning it. Do not put the blade with the gasket in the dishwasher.

## Cross Blade and Flat Blade

The Magic Bullet comes with two blades: **Cross Blade** for chopping, grating and blending foods such as onions, cheeses, meats and drinks, and a **Flat Blade** for whipping cream, coffee beans and spices. Both blades are made of stainless steel. In addition to the blades, there is a plastic gasket that fits into the Magic Bullet cups. After washing a blade, the gasket is still inside as the heat from some dishes can become loose.

This may also occur when hand washing. The gasket should be removed before washing. However, doing so can cause the gasket to become loose due to constant stretching to remove and reinsert.

When re-inserting or replacing the gasket, make sure that both the gasket and the blade housing are properly seated. Additionally, the gasket must be properly seated so that it will come loose. This can result in leaks. Make sure that the blade can hook the gasket and c

In order to insert & seat the gasket properly:

- 1) Make sure blade housing is completely seated in the groove.

- 2) When looking at the gasket, one side is curved and the other side is flat- below is a diagram of the gasket:



- 3) Insert the gasket with the flat side down.
- 4) Using the tip of a spoon or something similar, push the curved side of the gasket into the gasket groove. Make sure that it is completely seated and that there is no space where the gasket is sticking up out of the groove.

Be sure to inspect the gasket after the first use to make sure it was installed and has not become loose.



# Magic Bullet Assembly



# Using Your Magic

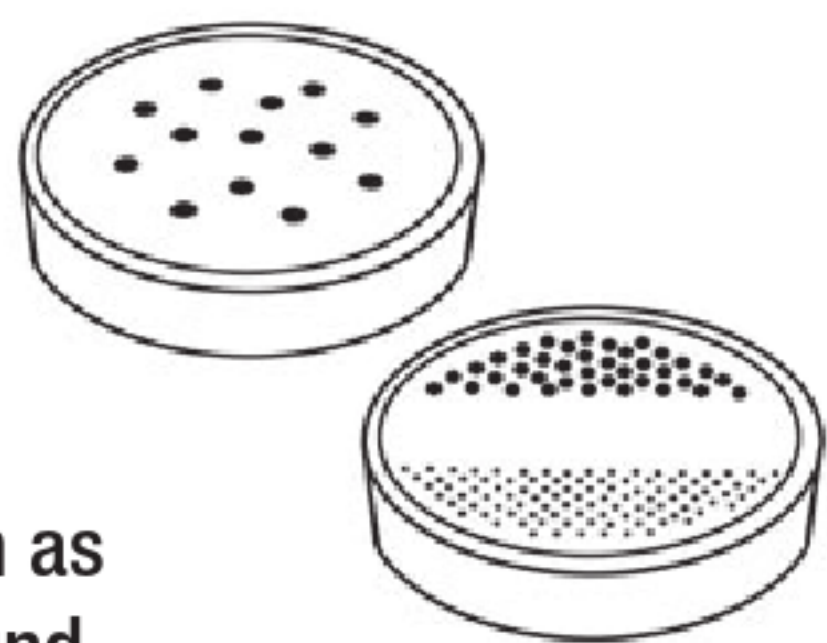
## Magic Bullet Blender and Lid



The full-size **Blender** attachment has all the power and capacity of an expensive, conventional blender, but the Magic Bullet's version only takes up as much counter space as a coffee mug. Use your **Magic Bullet Blender** anytime you need to whip up family-size batches of milkshakes, pancakes batters, or to make big batches of your favorite frozen cocktails at your next Bullet Bash. The **Blender Lid** comes with a pop-top for slipping in ingredients while the motor is running, mess-free.

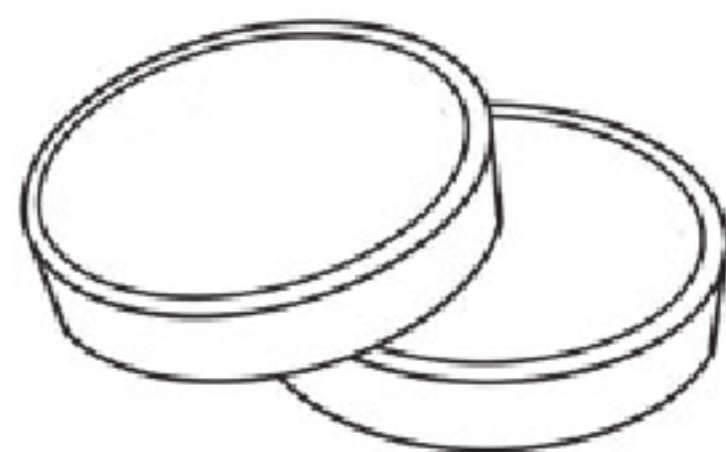
## Shaker/Steamer Tops

Your Magic Bullet comes with two handy **Shaker/Steamer Tops** that are used for steaming foods in the microwave, or as shaker tops. The **Shaker/Steamer Top** with the large holes is for coarse ingredients such as Parmesan cheese, the other is for finely ground spices such as cinnamon or nutmeg.



## Stay-Fresh Re-sealable Lids

With the Magic Bullet — your personal, versatile, countertop magician — you can prep, cook and store your food in the very same vessel. No plastic wrap or storage containers are needed to keep your leftovers fresh. Your Magic Bullet comes with two **Stay-fresh Re-sealable Lids** that fit right on to the **Short** and **Tall Cups**, and **Party Mugs** to keep your leftovers fresh for days.



\*Only use the Shaker/Steamer Tops to heat food in the microwave.

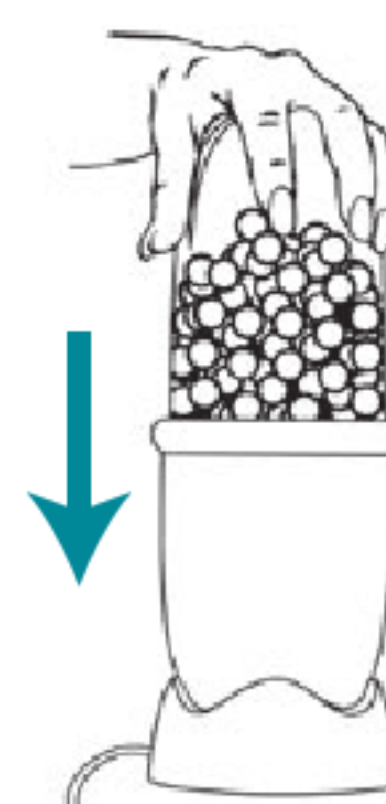
## Using the Magic Bullet

Using the Magic Bullet is as easy as 1, 2,



1. Load the ingredients into the **Cup, Tall Cup, or Party Mug**.
2. Twist on the **Cross**, or until the blade and cup have sealed.

3. Line up the tabs, place the bullet on the **Power Base** and press down on the cup



**Here's how it works:** As long as the Magic Bullet is on. When you let go.

**"Lock On" mode:** For hands-free use, press down and gently turn the cup until the tabs lock under the **Power Base**. Once you are in **Lock On** mode, the motor runs continually. To turn off, press the cup back counter-clockwise and release.



**Caution** Before using the blade, check to make sure it is not damaged and it is properly seated in the blade unit before each use.



**Caution** Never put your hands or utensils near the blade. Never use your hands or utensils to press down while the Power Base is running.



**If the blade stops in Lock On mode, unplug the Magic Bullet immediately.** Sometimes, especially when the motor is coming up to speed, a hard ingredient, such as a carrot chunk, can get stuck in the blade and stop it from turning. If the blade stops, UNPLUG THE MAGIC BULLET IMMEDIATELY. Take the blade/cup assembly off and give the ingredients a good shake to unblock the blade. If the blade still seems obstructed, twist off the blade and carefully (it's sharp) spin the blade manually. Once the blade will spin, plug the Magic Bullet back in and try again — you should be good to go.



**Never run the Magic Bullet for more than one minute at a time, as it can cause permanent damage to the motor.** If the motor stops working, unplug the **Power Base** and let it cool for a few hours before attempting to use it again. Your Magic Bullet has an internal thermal breaker that shuts the unit off when it overheats. Letting the thermal breaker cool down should allow it to reset.

## Choosing the Right Blade

The Magic Bullet comes with two blades:

### Cross Blade

The Magic Bullet **Cross Blade** is used for ...

**Chopping** — Foods like onions, garlic and carrots, and for making dips such as salsa, bean dip, or gazpacho.

**Blending** — The **Cross Blade** pulverizes ice for smoothies, frozen cocktails and milkshakes.

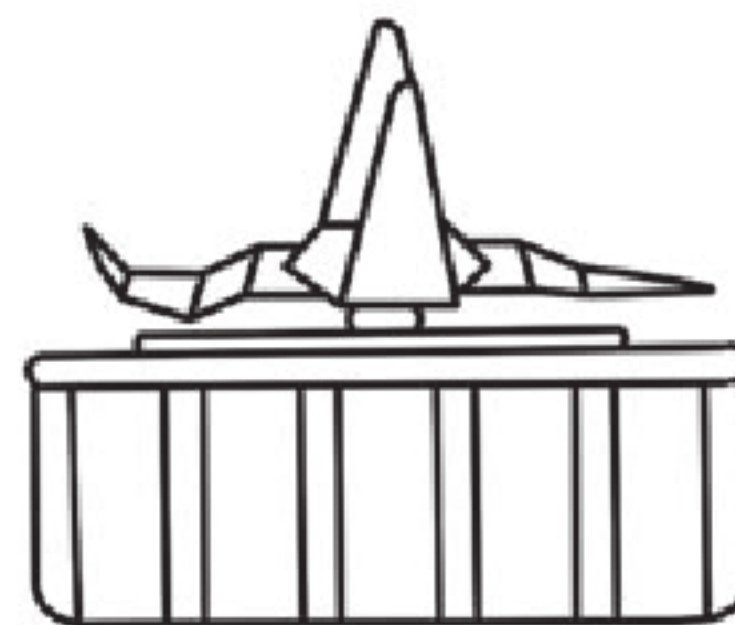
**Mixing** — Batters for pancakes, muffins and quick breads are mixed in seconds.

**Grating** — Foods like hard and soft cheeses and chocolate are grated in just seconds.

**Puréeing** — Dishes such as hummus, all-natural soups, and baby food are creamy smooth in seconds.

**Shaving Ice and Frozen Fruits** — For tasty treats such as snow cones or fruit sorbets.

**Grinding Meats** — Delicious chicken and ham salads or pâtés in seconds.



### Flat Blade

The straight **Flat Blade** is used for...

**Grinding and Chopping harder, single ingredient items such as:**

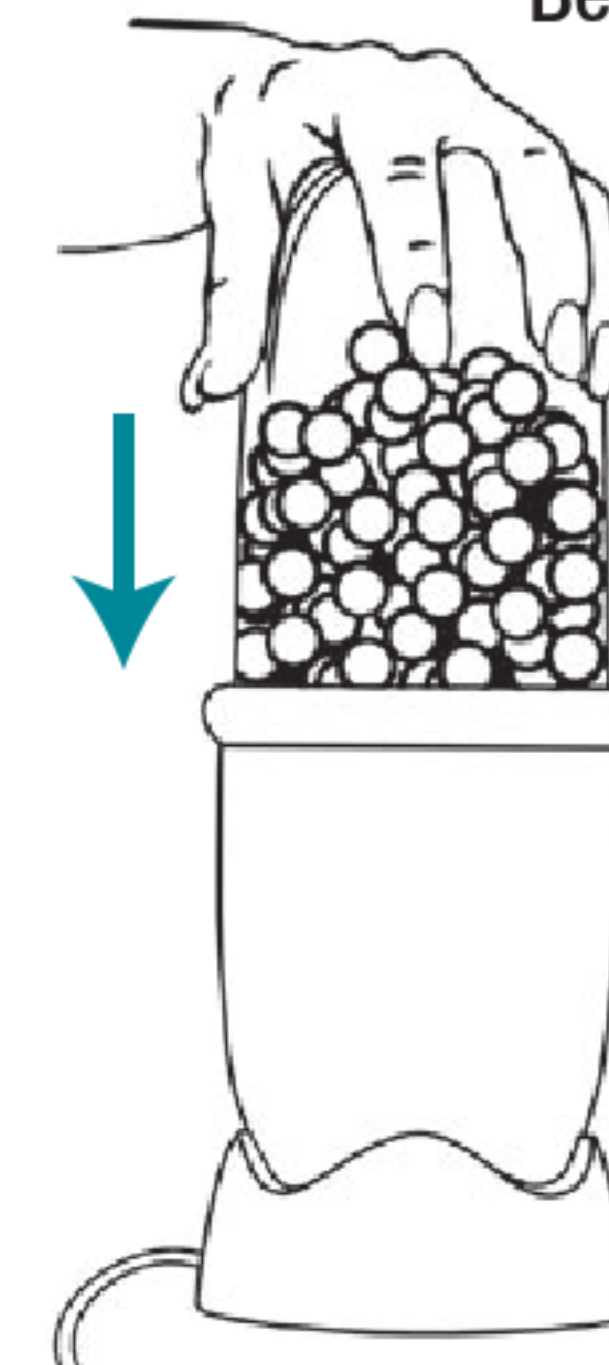
- coffee beans
- nuts
- cinnamon sticks
- dried fruit

**Or Whipping foods such as:**

- homemade whipped cream
- cream cheese schmears
- butter

## Magic Bullet Techniques

### The “Pulse” Technique



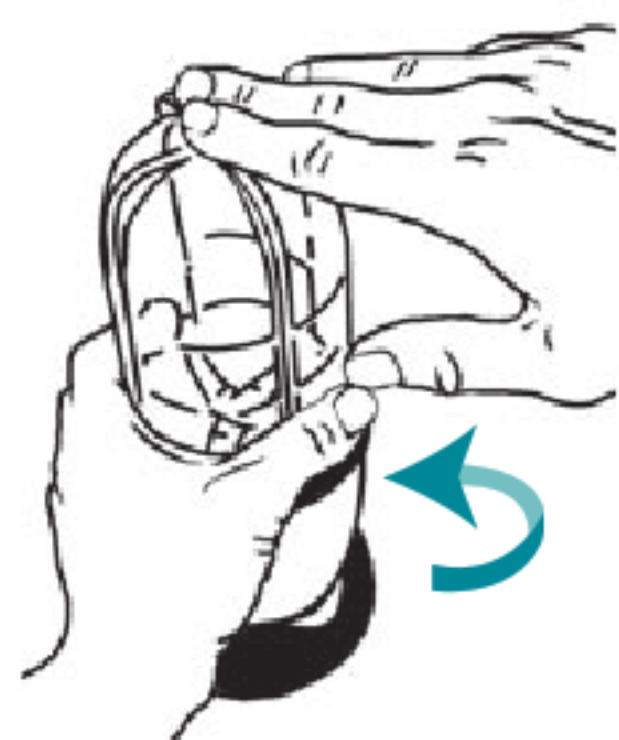
Because the Magic Bullet aren't careful you can turn it into mush. That's why to make foods such as onions, the **Pulse** technique is a tiny bit of getting used to it, you'll be a Pro in no time.

To **Pulse** you simply pulse quickly and immediately. If you want coarsely chopped, a 1/2 cup is all you need. To get a complete stop and start, you'll get the consistency you desire.

# Magic Bullet Techniques



**THE SECRET:** The trick to successful **Pulsing** is to make sure that the machine doesn't accidentally slip into **Lock On** mode. To avoid this, simply use your other hand to apply counter-clockwise pressure on the cup as you **Pulse**.



**To start ...** hold the cup at the base and apply counter-clockwise pressure to it to keep it from locking on.

**Then ...** with your other hand, tap the top of the cup and immediately release. Continue **Pulsing** until you get the consistency you want.

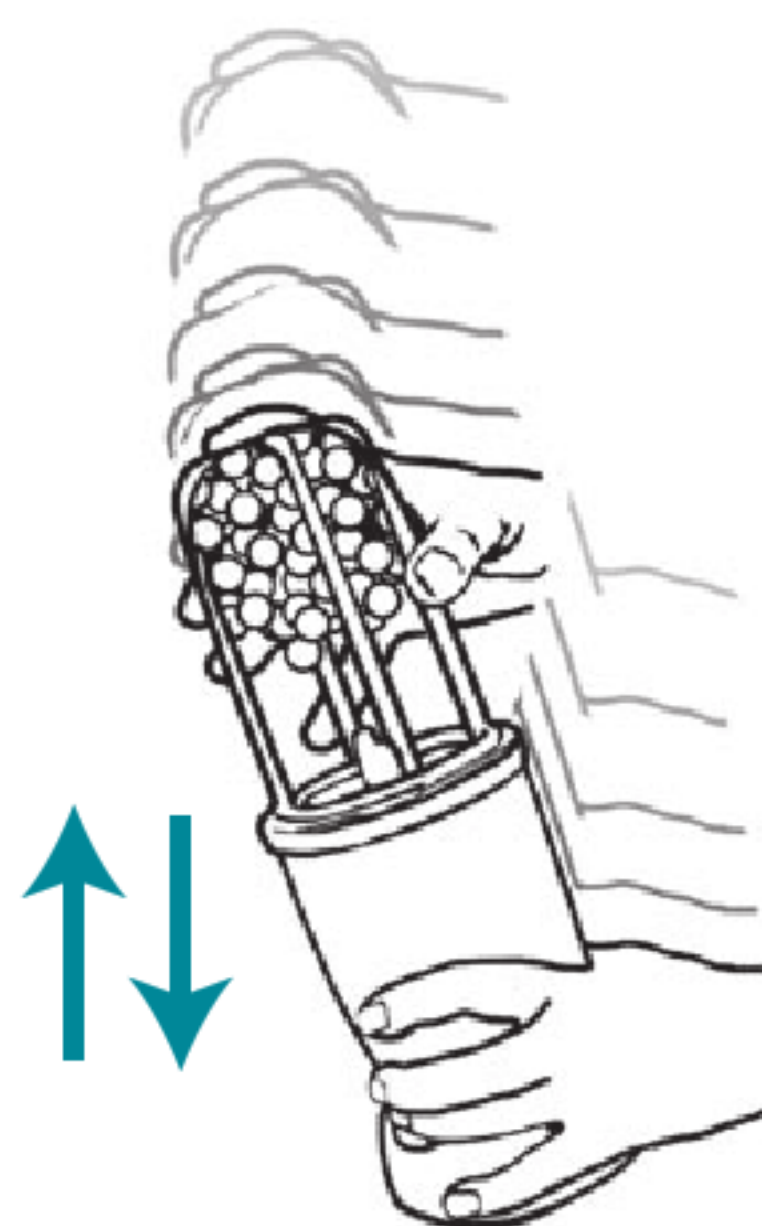
## The “Shake” Technique

Sometimes, when you are working with thicker ingredients, like those in chicken salad (Page 67) or marinara sauce (Page 71), the density of the mixture can make it hard for the ingredients toward the top of the cup to make it down to the blade. If some of your ingredients are having a hard time making it down to the blade, simply use this **Shake** technique.

**The “Cocktail” Shake:** When making smoothies, dips or other recipes...

**Remove the Cup/Blade assembly from the Power Base ...** pick it up and shake it like a cocktail shaker. Then put it back on the **Power Base**.

**Repeat ...** if necessary until you achieve the consistency you want.



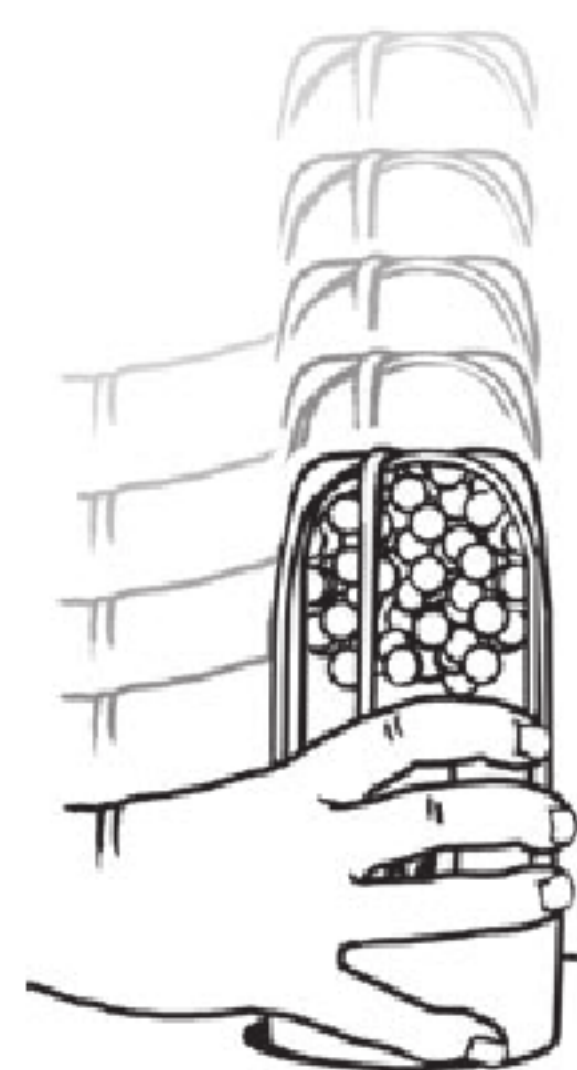
# Magic Bullet Tech

**The “Shakin’ Pulse”:** When you need thicker ingredients that you want coarsely chopped, like salsa or meat salads, you are going to use the **Shakin’ Pulse** technique.

**First ...** Make sure the hand holding the cup is applying counter-clockwise pressure to keep it from locking on.

**Then ...** Give the Bullet a strong downward tap to throw the ingredients into the blade, from the bottom of the shake.

**Repeat ...** until you get the right consistency.



## The “Tap” Technique

If you have a problem with ingredients sticking to the side of the cup, you can use the **Tap** technique to get them related into the cutting zone.

**First ...** Take the cup and blade assembly off the cup and blade assembly and tap the ingredients down to the blade.

**Then ...** Replace the cup and blade assembly on the **Power Base** and finish processing.



## Chopping Onions and Garlic



With the Magic Bullet, chopping onions and mincing garlic is effortless. No more tears, no more stinky hands and no more knife and cutting board ... you are literally seconds away from chopped, minced, even pureed onions and garlic.

**First ...** prep the onions or garlic by removing any skin and making sure the pieces will fit into the Magic Bullet cup.

**Next ...** Place the whole onions, onion pieces, or garlic into the **Short Cup** and twist on the **Cross Blade**.

**Then ...** Give it several very quick **Pulses**. Remember to apply a bit of counter-clockwise pressure to the cup to keep it from locking on (see the **Pulse** technique on Page 17). With the other hand, give it a quick tap and release as soon as you hear the motor start. For coarser onion or garlic chunks, **Pulse** only a few times. For a minced consistency, **Pulse** five or six times. And for a smooth puree, just keep **Pulsing**, or **Lock On** (see Page 15) until you've achieved a smooth, thin consistency.



When chopping onions and garlic, you may find the **Tap Technique** (Page 19) helpful.

## Smoothies



The Magic Bullet is perfect for creating delicious smoothies and protein drinks. The best part? You can add your favorite ingredients and drink your smoothie out of a convenient, portable, and friendly cup ... no mess! Plus, the power of the Magic Bullet will grind ice in a way few blenders ever will.

**First ...** Add your favorite smoothie ingredients to the **Short Cup**, or **Party Mug**, and twist on the **Cross Blade** (see Page 86.)

**Then ...** Place the cup onto the **Power Base** and twist clockwise until the tabs of the cup fit into the **Power Base** and the motor is running consistently. **Keep blending ...** until you achieve a smooth consistency. The thickness of the drink will depend on the ingredients you use. You will usually be able to hear when it's done. When the grinding sound will stop and you'll hear a consistent whirring sound.



If your smoothie is so thick that you're having a hard time reaching the blade, add more liquid and blend.



**Experiment with different smoothies.**

Smoothies are all about throwing whatever you want into whatever you have around the house and blending it into a whirl. Feel free to experiment with different ingredients. Share your masterpieces with us by posting them on [www.BuyTheBullet.com](http://www.BuyTheBullet.com).

## Frozen Drinks



When it's frozen drink time your Magic Bullet is, hands down, the Ultimate Party Machine! Because the drinks are so quick and easy to make, everyone can have their favorite frozen cocktail. Plus, you can make the drinks right in the **Party Mugs**, then twist on your favorite-color **Comfort Lip Ring**, so everyone knows whose drink is whose. Partying has never been easier — or more fun!

**First ...** Add ice to the **Party Mug** (or **Tall Cup**).

**Next ...** add your favorite ingredients (see page 47 for some of our favorites) and twist on the **Cross Blade**.

**Then ...** Place the cup onto the **Power Base**, push down on the cup, twist to **Lock On** mode and blend until smooth.

**Be Responsible ...** Everyone at Homeland Housewares encourages you to have a great time, but please do so responsibly. Do not drink and drive, and please be careful when you are consuming alcohol.



If your drink is so thick that the ice or fruit is having a hard time reaching the blade, add more liquid and continue blending.

## Grinding Coffee



There is nothing better than a steaming cup of java made with freshly ground beans. Unfortunately, most bean-grinders are inconvenient and inevitably make a big mess on the countertop. Finally, with the Magic Bullet, grinding coffee is a breeze because you twist the blade off from the top, and the coffee is in the bottom of the cup. That means you don't have to go through that whole flipping-the-cup-over-to-get-the-coffee-out ordeal that you do with the typical bean-grinders. Plus, because all the Magic Bullet parts are washable, you can wash away the flavored coffee tastes. Never again will your French Roast taste like French Vanilla!

**First ...** Add coffee beans to the **Short Blade**.

**Next ...** Place the cup onto the **Power Base**.  
**Now ... Pulse** a few times, or **Lock On** to reach the desired texture.

**Remember ...** the finer the grind, the stronger the brew. For a milder brew, stop Pulsing when the beans are still in sand. If you're going for an espresso-like brew, the beans become a fine powder.



Check out Page 81 for some of our suggestions.

## Mixing Batters and Breads

Finally, there's a way to make baked goods without the whisking and chopping! The Magic Bullet makes the cleanup of baked goods a piece of cake. Mixing batters and breads have never been faster — or fluffier — than with instant batter mixes and then make your own with ingredients like nuts, cinnamon or apple. Finally, everyone can have the add-ins they like.

**First ...** Add the ingredients into the Magic Bullet depending on the size of the batch.

**Then ...** Blend the ingredients until smooth.  
**When using add-ins ...** The power of the Magic Bullet breaks add-ins into tiny little pieces — which is great for smaller, chunkier pieces as well. For example, for muffins, we recommend that you add add-ins before you intend to use in with the batter to be blended. After the batter is blended, just twist off the blade, add the add-ins, twist the blade back on and **Shake** cocktail.



That way you get fantastic blueberry flavor mixed right in with the batter, and delicious whole blueberries throughout the muffins for wonderful texture. You can use this technique with nuts, raisins, chocolate chips, whatever you desire.

## Chopping Fresh Herbs



Finally, an effortless way to get all of the zesty, pungent flavor of fresh chopped herbs, without spending an hour at the cutting board. Now, in just seconds, you can make any meal taste like it was prepared by a gourmet chef.

**First ...** Add several sprigs of your favorite herb to the **Short Cup**.

**Then ...** Twist on the **Cross Blade** and give it several quick **Pulses**.

Remember to apply a bit of counter-clockwise pressure to the cup to keep it from **Locking On** (see the **Pulse** technique on Page 17.)



Adding a pinch of fresh dill, parsley, chives, or basil over soups, mashed potatoes, salads — literally any dish you can think of — adds such zing to the flavor of the dish and just enough “chichi-ness” to make your family and guests feel like you’ve pulled out all the stops.

## Grinding Spices



Now it’s easy to spice up your life ... just use ground spice can hold a candle to a freshly ground what you’ve been missing. In seconds you can add with fresh cinnamon, or eggnog with a pinch. The possibilities are endless, mouth-watering and delicious. With various Shaker Tops, you can serve right to the

**First ...** Add your favorite fresh spice to the

**Next ...** Twist on the **Flat Blade** and grind to a fine textured powder.

**Then ...** Twist on the **Shaker/Steamer Top** and sprinkle through the holes and sprinkle to your heart’s content.



**Tips** **Seasoned Butters.** With almost no effort, a culinary school graduate ... by whipping butter. Just add chives, garlic, honey, mustard, and a slightly softened butter and whip in a few seconds.

**Blade.** You’ll create a spread that will make your five-star experience. Add a pat to the top of your soups ... brilliance!

## Grating Cheeses



Chopping cheese is a time-consuming process and can be expensive. Now, with your Magic Bullet, you can effortlessly cut up cheese in less time than a grater. You can even twist a handy **Shaker Top** on your Magic Bullet cup and turn your Magic Bullet cup into a

**First ...** Add your favorite cheese to the


**Next ...** Twist on the **Cross Blade** and grind to a fine textured powder.

**Then ...** Twist on the large-holed **Shaker Top**

## Grinding Meats

Until now, grinding meat required special equipment and a lot of effort. Now, with the Magic Bullet, you can grind meat for fresh sirloin burgers, meat sauces and party patés right in your Magic Bullet ... in just 10 seconds or less.


**First ...** Add the meat to the **Tall Cup** and twist on the **Cross Blade**.  
**Then ... Pulse** (Page 17) until you get the consistency you want. Since meat is very dense, you may need to use the **Tap** technique (Page 19) to make sure every bit gets ground.

 **Deviled Ham.** Check out the Deviled Ham recipe on Page 70 for a scrumptious ground meat recipe.

## Whipping Cream

Light, fluffy, delicious whipped cream used to require a bowl, a whisk and a heck of a lot of elbow grease. Now with the Magic Bullet, it's never been easier, or faster, to create mountains of cloudlike whipped cream.


**First ...** Add heavy cream to the **Short Cup**.  
**Then ...** Twist on the **Flat Blade** and whip until smooth. You'll hear it when it's done; the sound of the motor will change to a hum.

 See the Magic Bullet coffee drinks section on Page 81 for a number of tantalizing coffee recipes that use whipped cream, or take a look at the dessert section on Page 76.

## Cooking in the Magic Bullet

Unlike conventional blenders or food processors, cooking isn't done once the ingredients are blended. Instead, once you've blended your food, your Magic Bullet is then ready to cook. Simply twist on the **Shaker/Steamer Top** blade, twist on a **Shaker/Steamer Top** cover, and you're ready to cook. Seconds later, you'll have steamed pasta, pasta sauces or delicious melted cheese on tortillas or vegetables, all without dirtying your pans to clean!

**First ...** Blend or **Pulse** your ingredients.  
**Then ...** Remove the blade, twist on a **Shaker/Steamer Top** (put the blades in the microwave) and place in the microwave.  
**Cook until ready, then ...** Remove with care.

 The single most important rule to remember when cooking in the microwave: **Take off the blades** before putting them in the microwave. We all know that metal in the microwave is a bad idea. Never microwave food using the **Shaker/Steamer Tops**. Also, remember that the food will be hot, so always use an oven mitt.

## Storing Leftovers in the Magic Bullet

At Homeland Housewares, we understand the importance of staying fresh. That's why we've made **Stay-Fresh Re-sealable** the Magic Bullet cups. Now you can prep your food all in the same vessel! No unnecessary clean, no plastic wrap, foil or plastic containers ... just twist on a stay-fresh lid and store in the refrigerator. You can even bring your leftovers on the go, just tossing the sealed cup into your bag. To reheat your leftovers in the microwave —

# Bullet Points

Task	Food	Blade	Cup Type	Time	Directions
<b>Ice Crushing</b>	Ice cubes	Cross Blade	Blender	10 seconds	Add 1/4 cup water, followed
	Cocktails, frozen fruit drinks, children's ice treats	Cross Blade	Large Cup	10 seconds	For optimum results, add s in succession.
<b>Puréeing</b>	Soups, vegetables	Cross Blade	Large Cup, Small Cup, Blender	10-20 seconds	Add 1/2 cup water for a sm
	Fruits	Cross Blade	Large Cup, Small Cup, Blender	10 seconds	Use 1/2 cup of desired fruit
	Curry/Laska pastes	Cross Blade	Large Cup, Small Cup	20 seconds	Use 7 oz. of paste and water ginger, garlic oil, herbs and
<b>Mixing</b>	Batter	Cross Blade	Large Cup, Small Cup	20 seconds	Blend ingredients until fully reached.
<b>Mincing</b>	Meat	Cross Blade	Small Cup	15 seconds	Cut 4 oz. of meat into 1/2" Use pulse action.
<b>Chopping</b>	Garlic, onions, ginger, nuts	Cross Blade	Large Cup, Small Cup	10 seconds	Chop max up to 1/2 cup, to
<b>Grinding</b>	Coffee beans	Flat Blade	Large Cup, Small Cup	20 seconds	Chop max up to 1/2 cup, to
<b>Crumbing</b>	Breadcrumbs	Cross Blade	Large Cup, Small Cup	5 seconds	Tear bread into small pieces until desired consistency is
<b>Emulsifying</b>	Mayonnaise, salad dressing, sauces, marinades	Cross Blade	Blender	10 seconds	Blend until well mixed. Oil during blending through ho
<b>Refining</b>	Crystal sugar	Cross Blade	Large Cup	10, 20 seconds	Blend 1/2 cup of sugar at a castor sugar; 20 seconds f



## Cleaning the Magic Bullet

Everyone hates cleaning up, which is just one more reason the Magic Bullet is so great. You can make and cook fresh homemade spaghetti meat sauce (see recipe on Page 71) from scratch and only use one tall Bullet cup! Imagine delicious, piping hot pasta sauces, salsa, fresh soups and more, all prepared with no cutting boards, no pots and pans, just a single cup and blade to put in the dishwasher. It doesn't get any easier than that.



Always unplug the Magic Bullet when cleaning or assembling.

## Washing Magic Bullet Attachments

It is so easy ... Just place any of the pieces (except for the **Power Base**) on top shelf of the dishwasher, or hand wash with warm soapy water and rinse.



**Do not put the blades in the dishwasher as the heat from some dishwashers can cause the gaskets to deteriorate or come loose.**



### **Stubborn cleanup**

When you let ingredients dry in the Magic Bullet, or when you've melted cheese in the cups, make your cleanup a snap by filling the cup with soapy water and microwaving it for one minute. That will loosen the stuck ingredients and with a light scrub, you'll be all done.

## Cleaning the Magic Bullet P

For the most part the **Power Base** doesn't get dirty if you neglect to twist the blade onto the cup and get into the base and activator buttons. Before you begin ... The most important part is the **Base!**

**Then ...** Use a damp rag to wipe down the **Power Base.**

**Sometimes the base gets so dirty ...** If the Magic Bullet activate the Magic Bullet get sticky. This happens if it won't spin even after you've released the cup. If this happens, start by UNPLUGGING the **Power Base.**

**Then ...** Double-check that you've UNPLUGGED the **Power Base.** Use a damp rag to soften up the gunk around the activator buttons up and down until t



**NEVER SUBMERGE THE POWER BASE IN DISHWASHER**



**Never put your hands or utensils on the blade and never use your hands on the activator buttons down with the power plugged in.**



When it's time to whip up big batches of foods like pancakes, milkshakes, or frozen drinks, the **Magic Bullet Blender** has all the power and capacity of those expensive, bulky blenders without taking up all that counter space. The **Blender Lid** has two pouring spouts, one for straining and one for pouring, and a pop-out top, so you can add ingredients as you blend. Plus, everything is dishwasher-safe (top rack only), so cleanup is fast and easy.

## Assembling the Magic Bullet Blender



**Just ...** Twist the **Cross Blade** onto the bottom of the **Blender Pitcher**.

**Then ...** Place the **Blender** on the **Magic Bullet Power Base**.

## Using the Magic Bullet Blender



**The Magic Bullet Blender** is just like regular blenders, without all the confusing buttons.

**Simply ...** Place the assembled **Blender** onto the **Power Base**.

**Then ...** Push down on the **Blender** and twist clockwise until the tabs lock under the lip of the **Power Base** (**Lock On** mode).

**And ...** Put on the **Blender Lid** and blend.



**Never run the Magic Bullet for a time**, as it can cause permanent damage to the motor. If the motor stops working, unplug the blender and wait a few hours before attempting to use it again. The Magic Bullet has an internal thermal breaker that shuts off the motor. Letting the thermal breaker cool down should allow you to use it again.



**If the blade stops in Lock On mode, stop the Magic Bullet immediately.** Sometimes, when the motor is coming up to speed, a hard chunk of food can get stuck in the blades.

**STOP THE MAGIC BULLET IMMEDIATELY** and clean the blades. Running the machine when the blades are stuck can cause permanent damage to the motor.



Never run the Magic Bullet for more than 60 seconds. Running the Magic Bullet for more than 60 seconds can cause permanent damage to the motor. If you stop juicing after 60 seconds of juicing, then continue for another minute. If you stop, unplug the **Power Base** and let it cool down before attempting to use it again.

# 10 Second Recipes



# 10 Second Recipes

Our team at Homeland Housewares has had the pleasure of personally testing every single recipe suggestion in this cookbook. Out of the thousands of delicious delicacies you can prepare in the Magic Bullet, we've chosen our favorite "10 seconds or less" recipes to share with you. We've added our notes, serving suggestions and tips so you can get the most out of each recipe.

The Magic Bullet is all about creating delicious meals, drinks and snacks in 10 seconds or less, with virtually no clean up. During our recipe creation and selection process, we discovered certain ingredients made the 10 second recipes even easier, faster and neater. Here they are:

## ***Boiler Onions***

Boiler onions are flavorful little onions that are about an inch to an inch and a half in diameter. You can find them in the produce section of most grocery stores. They are perfect for the Magic Bullet because you can throw them in whole, no cutting board, no knife ... just toss them in the Magic Bullet cup and you're ready to go. One boiler onion (they range in size) is the equivalent of about 1/4 cup of onion.

## ***Pre-peeled Garlic In Jars***

Some genius decided to pre-peel garlic and sell it in jars. You can find this pre-peeled garlic in the produce section of most grocery stores. When a recipe calls for a clove or two of garlic, just open up the jar and toss them in the cup. All the flavor, without all the work...it doesn't get any easier!

## ***Cherry Tomatoes***

Cherry tomatoes are not only perfectly sized to throw right into the Bullet Cups, they are extremely flavorful. Our recipes are based on the cherry tomatoes that are about an inch in diameter. On average about 4-6 cherry tomatoes equals a 1/4 cup of tomato.

## ***Baby Carrots***

Cutting and peeling carrots is tough work using the pre-peeled, baby size carrots the section of most grocery stores. These tiny perfectly sized for the Magic Bullet cups.

And remember, to make things as easy as possible we created a series of icons so, in a glance, you can see the key of icons used in this book can be found on the back cover.

For your convenience, we've also created a list of recipes by Fat-Free, Kid-Friendly and more. See Page 95.

We want you to try the recipes in this cookbook. We've devoured every one of them and know how easy it is to make sure you understand that with the Magic Bullet there are endless. Because everything is so quick and easy, the perfect device for experimenting.

Don't hesitate to add or omit ingredients or totally rework it ... go for it. We encourage your bravery. Go ahead and create your very own recipes and when you are ready to share them with the world you can post them on the Magic Bullet website.

# Party Dips

Why spend a fortune on mediocre store-bought dips when you can make your own tantalizing party spreads in less than 10 seconds, and for a fraction of the price. Each of these dips has been selected for flavor, popularity and ease. Go ahead and call some friends, it's time to throw a Bullet Bash!

## Seven-Second Salsa



No party is complete without salsa! This chunky, delicious blend is a flavor fiesta. Your guests will be talking about it for weeks to come!

- 1-2 boiler onions or 1/4 of a regular sized onion (about 1/4 cup)
- 1/6 to 1/4 of a jalapeno pepper
- 8-10 cherry tomatoes or 1 regular size tomato (about 1/2 cup)
- 1-2 cloves garlic
- small sprigs of cilantro (optional)
- salt and pepper to taste

**First ...** Place all ingredients, in the order they are listed, into the **Tall Cup**. (You may have to cut the tomatoes a bit, depending on the size you choose.)

**Then ...** Twist on the **Cross Blade** and place the cup onto the **Power Base**.

**Next ...** Give it several quick **Pulses**. Salsa should be chunky, so be careful not to over-process it. Remember to apply a bit of counter-clockwise pressure to the cup to keep it from **Locking On** (See **Pulse** technique on Page 17).

**Repeat the quick Pulse technique ...** until you achieve a blended yet chunky texture.

# Party Dips



When you pour your fresh salsa into a bowl, the power of the Magic Bullet has made a difference — the foam is actually tiny air bubbles that disappear in a few minutes. If it bothers you, lay a paper towel over the bowl and gently blot ... no more foam. Also, when you typically seed the tomatoes first. Since you're using them in whole, there may be more juice than you expect. Use the **Shaker/Steamer Top** and strain out the excess.



Serve your salsa with tortilla chips or use it as a dip for triangles of quesadilla.



### Chunkier Salsa

For even chunkier salsa, after you've processed the ingredients, add 1/2 cup of canned (drained) black beans and 1/2 cup of corn. A fiesta for the taste buds!

## Hallelujah Hummus



We love hummus because it's so rich and creamy. This delicacy can be served as a dip or a side.

- 1/4 cup chicken (or vegetable) stock
- 14 oz. can chickpeas (garbanzo beans)
- 3 cloves garlic
- 2 Tbs. lemon juice
- 3 Tbs. tahini (sesame paste)

**First ...** Add all ingredients into the **Tall Cup**.

**Next ...** Twist on the **Cross Blade** and blend until smooth.

**Then ...** Salt and pepper to taste.

# Party Dips



Hummus is best served cold, with warm triangles of pita bread. The traditional way to serve it is to pour the hummus into a bowl and drizzle it with olive oil, then sprinkle the top with paprika.

## Fat-Free Hummus



Dig in and enjoy this delicious hummus without worrying about your waistline!

splash of fat-free chicken (or vegetable) broth  
1 drained 14 oz. can chickpeas (garbanzo beans)  
2 Tbs. lemon juice  
2 cloves garlic  
sprinkle of paprika  
salt and pepper to taste

**First ...** Add all ingredients except for paprika into the **Tall Cup**.

**Next ...** Twist on the **Cross Blade** and blend until smooth.

**Then ...** Salt and pepper to taste, and sprinkle with paprika.

## Before-You-Know-It Bean Dip



Not all bean dip comes out of that creepy little can. You can make hearty, delicious, all-natural bean dip in seconds.

1 (15 oz.) can black beans, drained  
1/4 of a medium-sized onion  
(about 1/4 cup)  
1-2 cloves garlic  
1/4 cup roasted red peppers (jarred)  
1/4 cup (fat-free) chicken or vegetable broth  
2 Tbs. balsamic vinegar  
(continued on next page)

# Party Dips

dollop of sour cream (optional)  
cayenne pepper to taste (optional)

**First ...** Drain most of the liquid out of the beans.  
**Then ...** Load all the ingredients, in the order listed, into the **Tall Cup**.

**And ...** Twist on the **Cross Blade** and pulse until the dip reaches the desired consistency.



This dip is great, either chunky or smooth. Don't overdo the **Pulsing**. Quickly pulse the ingredients to let them settle. Use the **Tap** technique during the settling process. **Pulse** again and you'll have the bean dip of your dreams!



This dip is great both warm and cold. For the warm version, try adding 1/4 cup of chicken broth before you blend it. (If you don't have chicken broth, use vegetable broth.) Add the cheese and other ingredients, then add the chicken broth.

**Shaker/Steamer Top** on the cup and microwave for 1 minute (until warm throughout). Give the dip another pulse and serve immediately. The warm version goes great with sliced crusty Italian bread.



**Use your favorite type of bean.**

Black beans can be substituted with whatever you're into.

### Black bean sauce

Add a cup of broth, then microwave to melt the cheese. This is a perfect sauce for pouring over chicken or fish.

### Black bean soup

Add a cup of broth, then microwave to melt the cheese. This is a zesty, flavorful soup — a great way to use any leftover dip. Throw in a few shrimp for a real treat.

## Speedy Guacamole



A little guacamole trivia: During Super Bowl 2002, football fans consumed 13.2 million pounds of guacamole. Don't deprive your guests! With this simple, delicious recipe it's easy to give the gift of guacamole.

- 2 avocados
- 2-3 cloves garlic
- squeeze of lemon or lime juice (optional)
- 1 boiler onion or 1/4 of a regular sized onion (about 1/4 cup)
- 4-6 cherry tomatoes or 1/2 regular size tomato (about 1/4 cup)
- 1-2 sprigs of fresh cilantro
- 1/6 of a jalapeño pepper (optional)
- salt and pepper to taste

**First ...** Scoop out the meat of the avocados, discarding the pit, and place it in the **Short Cup**.

**Next ...** Place the remaining ingredients, in the order they are listed, into the **Short Cup**. (You may have to cut the tomatoes a bit, depending on the size you choose.)

**Then ...** Twist on the **Cross Blade** and place the cup onto the **Power Base**.

**And ...** Give it 3 or 4 quick **Pulses** until all the ingredients are chopped and blended. Make sure to apply a bit of counter-clockwise pressure to the cup to keep it from **Locking On**. (See **Pulse** technique on Page 17). Since guacamole is thick, you may need to use the **Tap** technique (Page 19) to make sure everything gets completely chopped.



Guacamole tastes best when it's chilled. Serve with nachos, as a taco or fajita topping, or add a dollop to the top of a juicy burger and dig in. Mm-mmm!



**Not everyone likes tomatoes and onion in guacamole** — feel free to omit them if you'd like. Or if you like tomatoes and don't have any fresh ones around the house, you can use canned tomatoes.

## Suddenly Stuffed Mushroom

Who needs a caterer when you can do it or less? From breathtaking stuffed mushrooms to quesadillas, your guests will think you're a pro. Create any one of these quick and easy recipes.

What is it that makes stuffed mushrooms so irresistible? Sure, but we do know these puppies will catch your eye. Do your guests a favor — make two.

- 10-12 large mushrooms
- 1/4 cup Ricotta cheese
- 1/2 cup fresh spinach
- 1 oz. Parmesan cheese
- 1 clove garlic
- 1 boiler onion or 1/4 of a regular sized onion
- splash of chicken (or vegetable) broth

**Before you begin ...** Preheat the oven to 350°F.

**Start off by ...** popping off the stems of the mushrooms and setting them aside. Preheat the oven to 350°F.

**Then ...** Load all the ingredients, except the mushrooms, in the **Short Cup** and twist on the **Cross Blade**.

**Pulse until ...** the consistency is slightly chunky, but not quite smooth.

**And ...** Spoon the mixed ingredients into the mushroom tops and cook on a lightly greased baking sheet for 15-20 minutes.

# Appetizers



This recipe fills about 10-12 mushrooms. If you want to make more, simply double the ingredients.



**This recipe is the standard stuffed mushroom recipe**

Feel free to add crab meat, crumbled bacon, lobster, whatever your heart desires into this mix and you'll have scrumptious stuffed mushrooms that will have your guests swooning!

## Nanosecond Nachos



“Na-cho” average appetizer; everyone loves nachos! A perfect party opener that’s quick, easy, inexpensive and delicious. What more can be said about this party favorite?

1 cup cheddar (or your favorite) cheese  
1/4-1/2 of a jalapeño pepper

**First ...** Load the ingredients into the **Short Cup** and **Pulse** a few times (you want the jalapeños to keep a little bit of chunky texture).

**Then ...** Twist off the blade, and twist on a **Shaker/Steamer Top**.

**Microwave ...** on high for about 1 1/2 minutes, until cheese is fully melted.

**Pour ...** over tortilla chips. Serve immediately.



You can add anything you want to the top of your nachos. Guacamole, sour cream, black beans, tomatoes — even leftover chicken — are sure crowd-pleasers.



**Cup cleaning made even easier!**

When it's time to clean your **Tall Cup**, fill it 3/4 full with hot water, then microwave for 45 seconds. That will re-melt the cheese, making cleanup a breeze.

# Appetizers

## Badda-Bing Badda-Boom G

Homemade garlic bread has never been a better thing. This is the perfect blend of butter, cheese and garlic — it's a hit with the taste buds!

1/2 cup butter or margarine  
2-3 garlic cloves  
1 oz. Parmesan cheese  
loaf of Italian (or French) bread

**First ...** Add butter or margarine to your **Shaker/Steamer Top**.

**Then ...** Heat in the microwave unit the butter, then twist on **Cross Blade**.

**Blend until ...** smooth and spread down the loaf of Italian or French bread. (Cut it down the center.)

**And ...** Toast open-faced until warm, then serve.

## Quickie Chicken Quesadilla

Interested in a nutritious lunch — or dinner — that takes only seconds and has a warm and cheesy Mexican favorite is perfect for sports nights, snacks ... anytime. Dee-licious!

2/3 cup cheddar (or your favorite) cheese  
1/2 cup cooked chicken  
4-6 cherry tomatoes or 1/2 regular size tomato (about 1/4 cup)  
2 flour or corn tortillas

# Appetizers

**Start by ...** Adding all ingredients except for the tortillas into the **Tall Cup** and twist on **Cross Blade**.

**Next ... Pulse** your ingredients (see **Pulse** technique on page 17) being careful not to slip into **Lock On** mode. Because the ingredients are thick, you may want to use the **Tap** technique on page 19.

**Repeat the quick Pulse technique ...** until you achieve a blended but chunky texture.

**Spread the mixture ...** between the tortillas and heat in microwave (high) for 1 1/2 minutes, until fully heated.

## **Tips Use your leftovers**

You can use any kind of leftover chicken you have, bbq, fried chicken, it all tastes great. Or, replace the chicken with ground beef, luncheon meats or any other left over meats you may have.

## **Omit chicken and replace with veggies**

Veggie quesadillas are just as delicious. Just add your favorite vegetables, like squash, onions and peppers, and dig in.

# Frozen Adult Drink

From fancy brunches to poolside frat parties, you need to impress everyone, from the stuffiest to the best of hardcore partiers.

Your Magic Bullet **Party Mugs** are the ultimate for you blend and serve drinks in the same cup as the colored **Comfort Lip Rings** and the **Party Mugs** whose drink is whose. No mess, no cleanup, and you want to make big batches of frozen cocktails. **Blender** and you're seconds away from your next concoction.

And remember, your friends at Homeland are having a good time, but we want you to be responsible. Assign a designated driver and

## Easy Frozen Margarita

It's no mystery why the frozen margarita is the most popular party drink. This frosty, thirst-quenching drink has the right amount of bite to be absolute cocktail

ice  
4 oz. margarita mix  
2 oz. tequila

**Step 1:** Fill a **Party Mug** or the **Tall Cup** with ice.

**Step 2:** Pour in all of the ingredients.

**Step 3:** Blend until smooth.



# Frozen Adult Drinks



## Easy Strawberry Frozen Margarita



Tangy and sweet, all together in one delicious, refreshing concoction. So divine, you'll surely want another.

- ice
- 4 oz. margarita mix
- 2 oz. tequila
- 3-4 fresh or frozen strawberries

**Step 1:** Fill a *Party Mug* or the *Tall Cup* with ice.

**Step 2:** Pour in all of the ingredients.

**Step 3:** Blend until smooth.

## Easy Watermelon Frozen Margarita



A refreshing and flavorful twist on the regular frozen margarita, this blend is perfect for brunches and poolside festivities.

- ice
- 4 oz. margarita mix
- 2 oz. tequila
- 1 cup seeded watermelon

**Step 1:** Add the watermelon to a *Party Mug* or the *Tall Cup*.

**Step 2:** Fill the rest of the *Party Mug* or *Tall Cup* with ice.

**Step 3:** Pour in all of the remaining ingredients.

**Step 4:** Blend until smooth.



Make a **Peach Margarita** by adding 1 cup of peaches instead of the watermelon.



**For super frosty Watermelon Margaritas**, cut and freeze seeded watermelon cubes and use them as ice ... Mmm.

# Frozen Adult Drink



The only difference between margaritas is whether you use tequila or rum. Just replace the tequila in any of the margarita recipes and you'll have a delicious fruit-flavored daiquiri.

## Classic Frozen Margarita

We know you're out there, the type that's looking for the best possible margarita. Here's a good starting point for your concoctions; the possibilities are endless.

- ice
- 1 1/2 oz. tequila
- 1 oz. fresh lime juice
- 1/2 oz. triple sec (or Cointreau)
- 1 tsp. sugar (optional)

**Step 1:** Fill the 1/3 of the *Party Mug* or the *Tall Cup* with ice.

**Step 2:** Add all other ingredients.

**Step 3:** Blend until smooth and slushy.



When you do create your perfect margarita, please share it with the rest of us. Please visit the Magic Bullet website at [www.MagicBullet.com](http://www.MagicBullet.com).

## Easy Frozen Daiquiri



Bring a little of Vegas' Flamingo Hotel into your own back yard — nothing says "kick up your heels, Vegas-style" more than a strawberry daiquiri.

- ice
- 4 oz. daiquiri mix
- 2 oz. light rum

# Frozen Adult Drinks

**Step 1:** Fill a *Party Mug* or the *Tall Cup* with ice.

**Step 2:** Pour in all of the ingredients.

**Step 3:** Blend until smooth.

To make a **Strawberry Daiquiri** add a handful of fresh or frozen strawberries before blending.

To make a **Diva Daiquiri** add 1 oz. coconut rum before blending.

To make a **Purple Haze** add 1/2 oz. Blue Curacao before blending.

To make a **Derby Daiquiri** add 2 Tbs. fresh orange juice before blending.

## Frozen Piña Colada



Every day is like an island getaway when you drink piña coladas. Created in Puerto Rico, this delicious blend of coconut and pineapple became a hit when the “Piña Colada song” reached the Top 40 in the ‘70s.

ice

2 oz. rum

1 good splash of cream of coconut

1 good splash of pineapple juice

**Step 1:** Fill a *Party Mug* or the *Tall Cup* with ice.

**Step 2:** Pour in all of the ingredients.

**Step 3:** Blend until smooth.

To make an **Easy Piña Colada**, just pick up some pina colada mix and blend with rum and ice.

# Frozen Adult Drink

## A Bullet to the Head



The name says it all. Drink with caution and a designated driver!

ice

1 oz. vodka

1 oz. light rum

1 oz. tequila

1 oz. gin

1 1/2 oz. sweet and sour mix

3 oz. cola

**Step 1:** Fill a *Party Mug* or the *Tall Cup*

**Step 2:** Pour in all of the ingredients.

**Step 3:** Blend until smooth and serve.

## Boulevard Bellini



A unique frozen version of the snazzy, up of fruity flavor that’s tasty without being s brunches and luncheons, or poolside, or or anytime!

ice

frozen peaches

2 shots champagne

2 shots peach schnapps

1 oz. lemon-lime soda

1 tsp. sugar

**Step 1:** Fill a *Party Mug* or *Tall Cup*

halfway up with ice and add frozen peaches to fill the cup.

# Frozen Adult Drinks

**Step 2:** Pour in all of the liquid ingredients.

**Step 3:** Blend until smooth.

## Mystic Martini



Martini connoisseurs will be blown away by the ice slivers in this masterpiece. Not only that, the blending makes a spectacular, mystic display.

- 2 oz. gin or vodka
- splash of dry vermouth
- 1 ice cube

**Step 1:** Add all the ingredients into the **Tall Cup** and **Pulse** until the ice is almost gone (a few small slivers is the goal).

**Step 2:** Pour into a martini glass.

**Step 3:** Garnish with an olive or cocktail onion.

# Breakfasts

Most people skip breakfast not because they don't have time. Finally, with the Magic Bullet, you can enjoy a hearty, satisfying breakfast without fear of a messy kitchen. In seconds, you can have egg dishes, piping hot muffins, breads, and more. Cleanup is as simple as opening the dishwasher — a great way to start the day.

## In-a-Jiffy Flapjacks



With the Magic Bullet, making pancakes can have their favorite kind. Start by mixing the batter, then add whatever ingredients your heart desires. Delicious blueberry, fluffy apple cinnamon, and more. All pancakes all from the same basic pancake batter, so everyone gets to enjoy exactly the type of breakfast mood for.

- 1 cup milk
- 1 egg
- 1 cup pancake mix (Bisquick or any)

**First ...** Add milk and egg (or whatever ingredients your recipe requires) into the **Tall Cup**, then add pancake mix.

**Next ...** Give the ingredients several quick pulses until the batter is blended. (Do not overpulse, as pancakes can get tough.)

**Then ...** Pour 1/4 cup portions of batter onto a greased griddle/frying pan and cook over medium heat until the edges look dry, then flip and cook the other side until golden.

# Breakfasts

# Breakfasts

**Tips** *Add a banana, a dollop of applesauce or a handful of berries to the mix before you blend ... divine!*

Make your own spectacular **Fruit Syrup** by adding a handful of frozen (or fresh) fruit to the **Short Cup** and blend with the **Cross Blade** until smooth. If you want it warm, microwave for 30 seconds. If you want it sweet, add a teaspoon of sugar.

## Blueberry Pancakes

**First ...** Throw a handful of frozen or fresh blueberries into the basic pancake recipe (above) and give a few quick **Pulses** to blend the batter and the blueberries.

**Next ...** Unscrew the top and add another small handful of whole blueberries, twist the lid back on and shake them together. (You don't want to blend again. The idea here is to mix some whole blueberries into the blueberry-flavored batter.)

**Then ...** Pour 1/4 cup portions of batter onto a greased griddle/frying pan and cook over medium heat until the edges look dry, then flip and cook the other side until golden.

## Almost-Makes-Itself Omelet



Remember when making an omelet required knives and cutting boards, multifarious bowls and a whole lot of chopping? Those days are over. Now with almost no effort, you can enjoy this hearty flavorful meal for breakfast lunch or dinner. With the Magic Bullet you chop the veggies, grate the cheese and whip the eggs all at the same time — all in less than 10 seconds! This recipe starts with the basic omelet recipe, then gives a variety of common omelet types to choose from. You don't have to limit yourself to these recipes — experiment and have a good time. Mix and match ingredients that appeal to you. Then follow the directions for either the “Easy Omelet” or the “Traditional Omelet”. Bon appetit!

## Basic Omelet Ingredients

3 eggs  
splash of milk (cream, or water)  
salt and pepper to taste

## Popular Omelet Types

### Ham and Cheese

2 oz. ham  
1oz. cheddar and/or Colby Jack che

### Hawaiian

2 oz. ham  
pineapple  
2 mushrooms  
1/4 cup fresh tomato  
1 oz. Monterey Jack cheese

### Vegetarian

mushrooms  
bell peppers  
onions  
tomato

### Western

diced ham  
bell peppers  
onions  
Monterey Jack cheese

## The Easy Omelet

Instead of the typical stuffed omelet, this easy-to-make version uses the power of the Magic Bullet to fully integrate the ingredients within your omelet mixture, so every forkful is simply bursting with flavor. No matter what kind of omelet you're in the mood for, you'll be eating like a king in no time at all, with virtually no cleanup.

**Before you start ...** mixing your ingredients in the Magic Bullet, put a little oil or butter in a frying pan and let it start to heat up over medium heat. It only takes a minute or two, so don't start it too early.

**Now ...** Add the basic omelet and any additional ingredients in to the **Short Cup** and **Pulse** (see **Pulse** technique on Page 17) until the ingredients are chopped.

**Next ...** Pour the omelet mixture into the heated, oiled frying pan. Then ... Set the heat to medium low, put the cover on and cook until the omelet is set.

**You might want to ...** Use a spatula to pull a corner of the omelet back, letting any stubborn, uncooked egg roll over to the empty area of the frying pan.

## The Traditional Omelet

If you're the type that likes to have the ingredients folded into the middle of your omelet, this preparation style is for you. You've never had a lighter, fluffier omelet! Enjoy!

**Before you start ...** mixing your ingredients in the Magic Bullet, put a little oil or butter in a frying pan and let it start to heat up over medium heat. It only takes a minute or two, so don't start it too early.

**Then ...** Add the basic omelet ingredients in to the **Short Cup** and whip until everything is mixed together.

**And ...** Pour the basic mixture into a heated, oiled frying pan. Set the heat to medium low and put the cover on.

**Now ... Pulse** a few times (see **Pulse** technique on Page 17). Maintain a chunky texture.

**And ...** When your omelet looks set, add the other side of the omelet and fold the other side over. Cook for a few more minutes until the filling is warm and the omelet is done.



**Tips** **For an even easier omelet**, the Magic Bullet cookers available in most department stores. Add your Easy Omelet mixture and pulse for 10 seconds. Put your hot omelet out of the microwave when it's done.

**For a low-fat version**, simply use fat-free egg whites in a frying pan.

**For an even lower-fat version**, use egg whites.

## Six-Second Scrambled Eggs

This simple recipe makes the fluffiest, most tender scrambled eggs you've ever tasted. You'll think you've died and gone to heaven. No mess!

2 eggs  
splash of milk, cream, or water  
salt and pepper (optional)

### Popular Additions

1/2 oz. of your favorite cheese  
tomato wedge  
onion slices  
1 oz. ham  
2 basil leaves  
Whatever else your heart desires!

**First ...** Blend ingredients in the **Short Cup** and pour into a greased frying pan.

**Then ...** Stir until cooked and serve immediately.

# Breakfasts



This recipe is for a single serving of scrambled eggs. Simply multiply the ingredients by the number of people you are going to serve ... Use the **Tall Cup** for more than two servings and if you're feeding an army, use the **Blender** attachment for mixing.



## Super easy scrambled eggs

For the **World's Easiest Scrambled Eggs**, follow the directions above and then microwave the egg mixture for 2-3 minutes. Pour the egg mixture in a bowl, or cook your eggs right inside the Magic Bullet cup! For perfect scrambled egg texture, once you can see the eggs are firming up, give the eggs a stir every 20 seconds or so ... simply divine with no mess. A hearty, effortless breakfast the kids will love.

### Fat-Free version

For a fat-free version, use fat-free cooking spray and egg whites only.

## Millisecond Muffins



This basic muffin mix makes about 6 full-size muffins or 12 mini-muffins. With the Magic Bullet you can make three or four different varieties of muffins in less time than it takes to heat up the oven ... everyone gets their favorite!

Each muffin flavor starts with the Basic Muffin Mix recipe, you just add ingredients on top of that. We've found the easiest way to create multiple kinds of muffins with one batch of muffin mix is to create the Basic Muffin Mix in the **Tall Cup**, then transfer 1/3 or 1/2 of the basic mix to the **Short Cup**, add your additional ingredients, **Pulse** and pour into muffin tins.

### Basic Muffin Mix

- 1 egg
- 1/2 cup milk
- 1 Tbs. vegetable oil
- 1 1/4 cups Bisquick (or any baking mix)
- 1/4 cup sugar

# Breakfasts

**Before you start ...** Preheat the oven to 350°F. Grease a muffin tin, or line each cup with a paper muffin liner.  
**Then ...** Add all of the ingredients, in the order listed, to the **Short Cup**.

**And ...** Mix until smooth.

**If the ingredients ...** are a little stubborn, use the **Short Cup** off the base and give it a good shake. Blend again.

—Now move on to the specific muffin recipes below —



A good way to test if your muffins are done is to pick into the center of the muffin, if it comes out clean, it isn't ready yet.

## Blueberry Muffins



These fluffy, hot muffins are bursting at the seams. Just like Mom used to make, minus an hour.

1/2 **Tall Cup** Basic Muffin Mix

(See page 58)

good handful of fresh blueberries

2 Tbs. sugar (optional)

splash of milk

**First ...** Pour 1/2 of the Basic Muffin Mix into the **Short Cup**.

**Then ...** Add most of the blueberries and splash of milk and **Pulse** until blended but still slightly textured.

# Breakfasts

**Next ...** Pour into muffin tins and add a few whole blueberries to the top.

**Then ...** Sprinkle a pinch of sugar over the top of each muffin (optional).  
**And ...** Bake at 400 degrees for 15 minutes or until tops are golden brown.

## **Tips** *Blueberry Bread*

To make Blueberry Bread, double or triple the ingredients and use the **Blender** attachment for mixing. Pour the ingredients into a greased loaf pan and cook at 400 degrees for 15-20 minutes, until golden brown on top.

## **Banana Nut Muffins**



Imagine, one of America's finest comfort foods — piping hot, fresh from the oven, just begging for a pat of butter. Simply divine without taking any time. Indulge!

- 1/2 **Tall Cup** Basic Muffin Mix (See page 58)
- 1 banana (the riper the better)
- 1/4 cup shelled walnuts
- pinch of sugar (optional)
- splash of milk

**First ...** Pour 1/2 of the Basic Muffin Mix into the **Short Cup**.  
**Then ...** Add the banana, most of the walnuts and a splash of milk, and **Pulse** until blended but still slightly textured.  
**Next ...** Pour into muffin tins and add a few big chunks of walnut to the top.  
**And ...** Bake at 400 degrees for 15 minutes or until tops are golden brown.

## **Tips** *Banana Nut Bread*

To make Banana Nut Bread, double or triple the ingredients and use the **Blender** attachment for mixing. Pour the ingredients into a

# Breakfasts

greased loaf pan and cook at 400 degrees until tops are golden brown on top.

## **Chocolate Chip Muffins**



Warm, melted chocolate, what more needs to be said? These are in your mouth and practically make themselves.

- 1/2 **Tall Cup** Basic Muffin Mix (See page 58)
- 1/4 cup chocolate chips
- splash of milk

**First ...** Pour 1/2 of the Basic Muffin Mix into the **Short Cup**.  
**Then ...** Add in most of the chocolate chips and a splash of milk, and **Pulse** until blended but still slightly textured.  
**Next ...** Pour into muffin tins and add a few chocolate chips to the top.  
**And ...** Bake at 400 degrees for 15 minutes or until tops are golden brown.

## **Tips** *Chocolate Chip Bread*

To make Chocolate Chip Bread, double or triple the ingredients and use the **Blender** attachment for mixing. Pour the ingredients into a greased loaf pan and cook at 400 degrees until tops are golden brown on top.

## In-An-Instant Cream Cheese Schmeer



Ahh ... whipped cream cheese, one of the finer things in life. A fabulous, easy breakfast, brunch or lunch delicacy. Bring on the bagels!

1 cup cream cheese  
small splash of milk

### Popular Add Ins

Chives  
Sun dried tomatoes  
Dill  
Red Onion  
Scallions  
Basil  
Smoked Salmon or Lox

**Simply ...** Add the cream cheese and your favorite ingredients in to the **Tall Cup** and blend until smooth.



Cream cheese schmears are most often served with bagels. Some other tasty cream cheese treats are stuffed celery, just fill the center of a few celery stalks with cream cheese and cut into bite size pieces, or simply use the schmeer as a veggie dip.

## Soups

These delicious, all-natural, homemade soups are better than canned soup: they take less time and are easier to make. With the **Bullet** you can mix, heat and eat your soup in minutes. You can even twist on a **Stay-fresh Re-sealable** **Bullet** to bring your favorite soups to work or school. Enjoy!

## Brisk Broccoli Soup



Handed straight down from the broccoli garden, this is a piping hot, creamy, flavorful broccoli soup.

1 cup broccoli florets  
1 clove garlic  
1/2 cup chicken stock  
1/3 cup cream (milk, or nonfat yogurt)  
salt and pepper to taste

**First ...** Add broccoli, garlic and chicken stock to the **Tall Cup**.  
**Then ...** Twist on the **Shaker/Steamer** attachment for 2-3 minutes, until the broccoli is soft.

**Next ...** Open the cup, add cream and twist on the **Cross Blade**.

**And ...** Blend until you have a smooth souplike consistency.



This recipe is for one bowl, or 2 cups, of soup. For more servings, just multiply each ingredient by the number of servings you want to create. For more than two bowl-sized servings, use the **Blender** attachment.





**Fat-Free version.** Use fat-free plain yogurt or skim milk instead of cream.

**Vegetarian version.** Use vegetable broth instead of chicken broth to create a vegetarian version.

**Kids will eat it.** If you heat 1/4 cup of cheese with the broccoli, there is a very good chance your kids will gobble this up. You might want to play up the “cheese soup” part and play down the broccoli part.

## Almost-Instant Asparagus Soup



You'll have no soup to spare when you whip this fantastically flavorful, hearty soup. It's simply breathtaking.

- 1 cup asparagus tips (about 7-10 spears)
- 1 clove garlic
- 1/2 cup chicken stock
- 1/3 cup of cream (milk, nonfat yogurt)

**First ...** Add asparagus, garlic and chicken stock to the **Tall Cup**.

**Then ...** Twist on the **Shaker/Steamer Top** and microwave for 2-3 minutes, until the asparagus is soft.

**Next ...** Open cup and add cream, and twist on the **Cross Blade**.

**And ...** Blend until you have a smooth souplike consistency.



This recipe is for one bowl, or 2 cups, of soup. For more servings, multiply each ingredient by the number of servings you want to create. For more than two bowl-sized servings, use the **Blender** attachment.



**Make the most of your asparagus.** To make the most of your asparagus, don't use a knife to cut the ends off — snap the end of each stalk off with your hands, it will break off at exactly the point you want to use.

**Fat-Free version.** Use fat-free plain yogurt or skim milk instead

of cream.

**Vegetarian version.** Use vegetable broth instead of chicken broth to create a vegetarian version.

## Turbo Tomato Soup



Want to hear your kids beg for vegetable soup? This soup is sure to become a family favorite.

- 10-12 cherry tomatoes or 1 regular tomato
- 1 clove garlic
- 1/2 cup chicken stock
- 1/3 cup cream (milk, nonfat yogurt)

**First ...** Add tomato, garlic and chicken stock to the **Tall Cup**.

**Then ...** Twist on the **Shaker/Steamer Top** and microwave for 2-3 minutes, until the tomato is soft.

**Next ...** Open cup and add cream, and twist on the **Cross Blade**.

**And ...** Blend until you have a smooth souplike consistency.



This recipe is for one bowl, or 2 cups, of soup. For more servings, just multiply each ingredient by the number of servings you want to create. For more than two bowl-sized servings, use the **Blender** attachment.



**Fat-Free version.** Use fat-free plain yogurt or skim milk instead of cream.

**Vegetarian version.** Use vegetable broth instead of chicken broth to create a vegetarian version.

# Soups and Sandwiches



# Soups and Sandwiches

## Gruel-less Gazpacho



This elegant and tasty traditional Italian soup is a sure crowd-pleaser. Absolutely perfect for a brunch appetizer. If you're looking to impress your guests, make this gazpacho and it's a slam dunk.

- 1/2 red pepper
- 1-2 cloves garlic
- 1 cup chicken stock
- splash of red wine vinegar
- 1/4 of a hothouse (English) cucumber
- sprig of fresh chopped parsley

**First ...** Add all of the ingredients in the order listed to the **Tall Cup** and twist on the **Cross Blade**.

**Then ... Pulse** (see **Pulse** technique on Page 17) until the consistency is smooth but still has some texture.



This recipe is for two good-sized bowls of soup, or 4 cups of soup.



Gazpacho is best served cold. For a fabulously fancy appetizer, place chilled, cooked baby shrimp in the bottom of small cocktail cups and pour gazpacho over the top.



**Vegetarian version.** Use vegetable broth instead of chicken broth to create a vegetarian version.

**Use as a dip.** This can also be used as a tasty chip dip.

## Sandwiches

Tired of the “same old, same old” for lunch earned money on overpriced lunches because you had to pack a lunch? Thanks to the Magic Bullet, you can make transportable, delicious, even fat-free sandwiches that are easy to make, and cost a fraction of what you pay for at a restaurant.

## Six-Second Chicken Salad

In all honesty, we had forgotten how simple sandwiches can be. The nuts and apple create a sandwich that is both healthy and delicious.

- 1/4 of a cored apple (about 1/4 cup)
- slice of onion (about 1/8 cup)
- 1 cup cooked chicken (leftovers, even better)
- 2 Tbs. walnuts
- 1-2 Tbs. mayonnaise

**First ...** Add the ingredients in the order listed to the **Tall Cup** and twist on the **Cross Blade**.

**Then use ...** the quick **Pulse** technique (see **Pulse** technique on Page 17) until the ingredients are well combined. Just press down on the cup and release the pressure immediately, pause and let the ingredients settle (or use the **Tap** technique on Page 17) and quickly **Pulse** again until you've reached a good consistency.

**Remember to ...** Apply a bit of counter-clockwise pressure to the cup to keep it from **Locking On**. (See Pulsing techniques on Page 17)

**Then ...** Spread between two slices of bread and enjoy.



Even the Magic Bullet can't defy the laws of physics, so if you've overloaded the cup, or if your chicken salad ingredients are too dense for the ingredients at the top of the cup to reach the blade, we recommend you try the **Shake** or **Tap** techniques on Page 18 and 19. If it's really thick, scoop out the finished chicken salad that has accumulated at the bottom, put it in a bowl, then continue **Pulsing** the remaining ingredients. Once everything is chopped, you can add it all back together in the cup and give it a quick **Pulse** to mix everything together.



Chicken salad is very versatile. Feel free to add other things into your list of ingredients. Try sprinkling in a little nutmeg or cinnamon. Serve on toast, or add a scoop on top of a mixed green salad. Have you ever seen a more satisfying way to eat leftovers? Bon appetit!



**Fat-Free version.** Use fat-free chicken broth and fat-free ranch dressing, or fat-free plain yogurt, instead of mayonnaise for a zesty fat-free lunch or dinner.

**Stuffed tomatoes or peppers.** Hollow out the inside of a tomato or pepper and fill with chicken salad ... a bread-free, delicious and attractive lunch.

To create **Mick's Curry Chicken Salad**, skip the apples and walnuts and add a dash or two of curry powder.



**Egg Salad Express**  
Delicious, flavorful egg salad without the stress! It's so wonderful! A quick and tasty lunch that you can thoroughly enjoy.

- 2 hard-boiled eggs
- 1 stalk celery
- slice of onion (about 1/8 cup)
- 1-2 Tbs. mayonnaise
- pinch of mustard powder (optional)

**Before you begin ...** Break the celery stalk in half and remove as much of the celery string as possible.

**Then ...** Add the ingredients in the order listed and twist on the **Cross Blade**.

**Pulse using the quick Pulse technique** and release the pressure immediately, pause for 10 seconds, then quickly **Pulse** again until you've reached the desired consistency.

**And serve.**



Spice things up by adding a little splash of Dijon mustard to your ingredient blend. Sprinkle a little paprika over the top. Grab yourself a napkin because this sandwich is going to be around long enough to touch the plate!



**Fat-Free version.** Use mustard and a splash of chicken or veggie broth instead of mayonnaise for a tasty, fat-free version.

# Soups and Sandwiches



# Dinners

**Stuffed tomatoes or peppers.** Hollow out the inside of a tomato or pepper and fill with egg salad ... a bread-free, delicious, attractive lunch.

## Lickety-Split Deviled Ham



This stunningly delicious sandwich spread is appealing to both adults and kids and couldn't be easier, or quicker, to make. Its smoky, mustard flavor is unbelievably delicious, just perfect for sandwich platters.

- 1 1/2 cups cooked smoked ham (or fat free smoked turkey ham)
- 1/3 cup chicken broth
- 1 Tbs. Dijon mustard
- slice of onion (about 1/8 cup)

**First ...** Add the ingredients in the order they appear to the **Short Cup** and twist on the **Cross Blade**.

**Then use...** the quick **Pulse** technique (Page 17) to chop and mix the ingredients. Just press down on the cup and release the pressure immediately, pause and let the ingredients settle (or use the **Tap** technique on page 19), then quickly **Pulse** again until you reach a good consistency.

**Then serve!**



Serve sandwich-style on bread, or **Pulse** until smooth and serve it pat'e-style as a spread for crackers, or slices of crusty Italian or French bread.



**Pinwheel Sandwiches.** Deviled ham is perfect for pinwheel sandwiches, just spread the ham and some cream cheese evenly over lavash bread (or tortillas) and roll up into a log. Slice into 1/2-3/4-inch rounds (you may need a toothpick to hold the wheels together) for a lovely lunchtime treat.

## Pasta Sauces

Each of these pasta sauces is so quick and easy to make that even if it's not their favorite. In less time than it takes to boil a pot of pasta on the stove top, you can whip up a batch of creamy pasta sauce. Mixing a combination of mouth-watering Pesto Sauce and a rich meat sauce. If that isn't enough, cleanup is a breeze. You can use a measuring cup. Just throw the cup in the dishwasher. No scrubbing of boards, pots or pans! Hooray!

## Im"meat"iate Spaghetti Sauce

Whether you want to start from scratch, or use a pre-made sauce from leftovers, this meat sauce recipe is quick and bursting with flavor.

- 1/4 cup chicken broth
- 10-12 cherry tomatoes or 1 (quarter size) regular tomato (about a cup)
- 1 boiler onion or 1/4 of a regular size onion
- 2 Tbs. red wine (optional)
- 2 Tbs. tomato paste
- 2 cloves garlic
- 2 sprigs basil
- 1/4 cup raw hamburger, steak or turkey (see Notes for using cooked meat)
- pinch of Italian seasoning (optional)
- salt and pepper to taste

**First ...** Add all ingredients in the order they are listed to the **Tall Cup** and twist on the **Cross Blade**. **Pulse** using the quick **Pulse** (Page 17) technique ... Just press down on the cup and release the

# Dinners



pressure immediately, pause and let the ingredients settle, then quickly **Pulse** again until you've reached a good consistency.

**Then ...** Twist off **Cross Blade** and twist on a **Shaker/Steamer Top**.

**And ...** Place cup the in microwave and cook on high for 8 to 10 minutes, until the meat is cooked. Every microwave is different, so keep an eye on things after 7 minutes; if it looks like your liquid is starting to dry up, use an oven mitt to take the sauce out and give it a stir, and heat for about 30 more seconds. (You may want to add a little water or wine).

**Stir ...** and serve over hot pasta.



Cooking the meat right in the sauce gives it an unusual texture, although the taste is out of this world because all of the flavors are blended together. If the texture bothers you, microwave the meat in the Bullet cup first, then make as usual. This recipe makes two good-sized servings of sauce.



Add a little fresh Parmesan cheese to the top of your piping hot pasta dish! Just add a chunk of Parmesan to the **Short Cup** and twist on the **Cross Blade**. Chop until the consistency is a coarse powder. Twist on a **Shaker/Steamer Top**, sprinkle over the top of your pasta and enjoy!



**Use leftover meat.** If you have leftover cooked meat ... follow the same instructions as above but replace the raw hamburger with your leftover chicken, steak, burgers, sausage, pork — whatever you've got. You'll only need to microwave your sauce for about 6 minutes.

**Make Bolognese sauce.** If you want Bolognese Sauce, just add 1/2 cup of heavy cream and another splash of red wine to cooked sauce and **Pulse** one or two times.

# Dinners

## It's Ready Already Alfredo

Whoever Alfredo is, we need to hand it to you! This traditional Italian sauce has been around for a long time for a good reason: it's amazing!

- 1/4 cup of heavy cream
- 2 Tbs. of butter
- 1 - 2 cloves of garlic
- 1/2 cup Parmesan cheese
- 3 sprigs of fresh parsley
- salt and pepper to taste

**First ...** Add all ingredients in the order listed and twist on the **Cross Blade**.

**Then ...** Blend everything together until smooth.  
**Next you...** Twist off the **Cross Blade** and twist on the **Steamer Top**.

**Then cook ...** in the microwave on high for 8 to 10 minutes. The sauce is heated thoroughly.

**And Then ...** Twist on the **Flat Blade** and **Stir ...** and serve over hot pasta.



This recipe makes one good-sized serving. To make more, triple the ingredients and use the same amount of time.



Add a little fresh Parmesan cheese to the top of your piping hot pasta dish! Just add a chunk of Parmesan to the **Short Cup** and twist on the **Cross Blade**. Chop until the consistency is a coarse powder. Sprinkle over the top of your pasta and enjoy!

## Presto It's Pesto



Rich, flavorful and hearty, this simple, quick pesto sauce is a surefire treat for even the most gourmet of palates.

- 10-12 fresh basil leaves
- 2 Tbs. of pine nuts
- 2 Tbs. extra-virgin olive oil
- 1 1/2 tsp. coarse salt (optional)
- 1-2 cloves of garlic
- 1 small chunk Parmesan cheese

**First ...** Add all ingredients in the order they appear into the **Tall Cup**.

**Then ...** Screw on the **Cross Blade** and **Pulse** until the pesto has the consistency of a slightly grainy paste.

**Next ...** Twist off the **Cross Blade** and twist on the **Shaker/Steamer Top**.

**And ...** Place the cup in microwave and cook on high for 2 to 3 minutes, until the sauce is heated thoroughly.

**Stir ...** and serve over hot pasta.



This recipe makes one good-sized serving of sauce. Double or triple the ingredients and use the **Tall Cup** to make more servings. If you want a slightly thinner sauce, feel free to add more oil until you've achieved the desired thickness.



Add a little fresh Parmesan cheese to the top of your piping hot pasta dish! Just add a chunk of Parmesan to the **Short Cup** and twist on the **Cross Blade**. Chop until the consistency is a coarse powder. Twist on a **Shaker/Steamer Top** and sprinkle it over your pesto ... enjoy!



**Pesto dip.** Pesto also makes a great dip. Serve hot, or at room temperature, with sliced Italian or French bread.

## Super Easy Macaroni & Cheese

Mm, melted cheese ... need we say more? This is one of the world's most popular comfort food for a reason. With the Magic Bullet, it's effortless. Kids love it!

- 1/4 cup cheddar (or Velveeta) cheese
- splash of heavy cream (or milk)

**First ...** Add cheese and cream to the **Short Cup**.

**Then ...** Microwave on high for 1-2 minutes until the cheese is melted.

**Remove the cup from the microwave** and twist on the **Flat Blade** and **Pulse** 3-4 times.

**Pour ...** over hot macaroni noodles and enjoy!



This recipe makes one good-sized serving of sauce. Double or triple the ingredients and use the **Tall Cup** to make more servings.



**Sneak in veggies.** Kids love this recipe, but that slipping some vegetables in there is worth a shot. Pop a tomato or spinach in there. You'll be amazed at how forgiving this recipe is!

# Desserts

Finally a way to make desserts without messing up the entire kitchen! From rich and creamy cheesecake to fat-free fruit sorbets, these recipes will please the palate, satisfy that sweet tooth and get you out of the kitchen in no time.

## Cheesecake



Delicious cheesecake has never been easier. In seconds, you can prepare the fluffiest, creamiest cheesecake to ever touch a fork!

- 1 (8 oz.) package cream cheese
- 2 eggs
- 1/2 cup sugar
- 1 tsp. vanilla
- 1 graham cracker crust

**Before you get started ...** Preheat the oven to 350 degrees.

**First ...** Add all the ingredients (except crust) to the **Tall Cup** and mix until smooth.

**Then ...** Pour the ingredients into the graham cracker crust.

**And ...** Bake at 350 degrees for 20-25 minutes (until set).



Fruit toppings are always a scrumptious way to top a cheesecake. To make **Strawberry Cheesecake**, or **Blueberry Cheesecake**, fill the **Short Cup** up 3/4 of the way with your fresh strawberries or blueberries, add 1-2 tablespoons of sugar, and blend until you achieve a chunky syrup consistency. Pour that over the top of the cooled cheesecake (at least an hour in the refrigerator), then add a layer of sliced strawberries, or whole blueberries, to the top. Chill for a few hours, then serve.



**Totally easy cherry topping.** Just let your cheesecake cool for at least an hour in the refrigerator, then add a can of cherry topping to the top of it. Totally delicious and virtually effortless **Cherry Cheesecake!**

# Desserts

## Chocolate Mousse



You will think you died and went to Heaven of effort. This rich and tantalizingly decadent who tastes it.

- 1/4 cup heavy cream
- 2 Tbs. chocolate syrup

**First ...** Add the ingredients to the **Short**  
**Then ...** Serve.



This makes one serving. For more recipe.



Using the **Flat Blade**, grind a few **Short Cup**. Twist on a **Shaker/S** on the top of your chocolate mousse cream (Page 26) and add a dollop chocolate mousse.

# Desserts

## Fabulously Fast Fruit Sorbet



A healthy, refreshing dessert in seconds! Your kids will think it's ice cream and beg for this all-natural, sugar-free delight day after day.

- 1 cup of your favorite frozen fruit (we love mixed berries)
- 2-3 tablespoons water (or fruit juice, or your favorite liqueur)

**First ...** Add ingredients to the **Short Cup** and blend until smooth.  
**Then ...** Serve.



To reach your ideal consistency, you may want to add more water or fruit juice to the frozen fruit.



For a fancy brunch or party dessert, make a variety of flavors (blueberry, strawberry, mango) and pour the different flavors into cocktail glasses. For an impressive visual display, add flavors with contrasting colors in the same cup.

## Six-Second Milkshakes



- splash of milk
- 1 1/2 cup vanilla ice cream
- chocolate syrup

**First ...** Add all of the ingredients, in the order they appear, to the **Tall Cup** (or **Party Mug**) and mix until smooth.  
**Then ...** Serve immediately



If you like to drink your milkshakes with a straw, add more milk to thin it out and blend a little more.

# Desserts

For a **Blueberry Milkshake** leave out the  
of fresh or frozen blueberries.

For a **Strawberry Milkshake** add a handful  
strawberries.

For a **Chocolate Monster Milkshake** use  
in your favorite bite-size candy bar.

For **Mimi's Chocolate Chocolate Mint**  
chocolate bar and two starlight mint candies.

For a **Bullet Blizzard** add tiny colored candies to  
regular Milkshake recipe.

For a **North Pole** add a mint patty to the



# Baby Food

Make 100% pure and natural, homemade baby food in just seconds with the Magic Bullet. Now for a fraction of the price of store-bought baby food, you can know exactly what ingredients your baby is eating. Create your own special blends, use organic fruits and vegetables — it's all up to you. Your tiny one is going to gobble this food up with a smile.

## Carrot Baby Food



1 cup baby carrots  
splash of water

**First ...** Toss baby carrots and a splash of water to the **Short Cup**, twist on a **Shaker/Steamer Top** and steam the carrots until tender.

**Next ...** Strain off most of the extra water. The more water you keep, the thinner the consistency. For younger babies, keep a tablespoon or so of water. For bigger kids, drain almost all of the water. You can always add more to thin it out.

**Then ...** Twist on **Cross Blade** and blend until you've achieved a smooth puree.

**And ...** Let cool and serve.

## Chicken and Rice Baby Food



1/2 cup cooked chicken  
1/2 cup cooked rice  
splash of water or chicken stock

**First ...** Place ingredients in the **Short Cup** and twist on the **Cross Blade**.

**Then ...** Blend until smooth.

**And ...** Heat until slightly warm and serve.

## Leftover Special



Basically throw any leftovers you can find in the **Short Cup** and blend until smooth — your baby will love it!

# Coffee Drinks

Now you can make gourmet coffee drinks you'd pay at a coffee shop. Why wait in line for money when you can use your Magic Bullet to make coffee brews and ice blended drinks right at home?

## Café Mocha



All the comfort of hot chocolate with an espresso hot cuppa joe that is sure to please.

milk  
fresh hot coffee  
3-4 Tbs. chocolate syrup (or cocoa powder)  
1-2 tsp. sugar (optional)

**Start by ...** grinding your own dark roasted coffee beans. (See Grinding Coffee section on page 22). Then add the coffee, so blend into a coarse sand texture. Add a little bit of coffee powder for strong coffee.

**Then ...** Brew a pot of coffee.

**Now ...** Fill 1/4 of the **Tall Cup** with milk and use the **Shaker Top** to make it frothy.

**And ...** Microwave the milk on high for 35 seconds until the milk foam up out of the cup ... stop it.

**Next ...** Open the cup and add the chocolate syrup just about to the top with coffee and **Pulse**.

**And ...** Pour into cups and serve.



This makes two servings. For one serving, reduce each ingredient by half. For four servings, simply double the ingredients.

# Coffee Drinks

**Whipped cream topping.** Add a dollop of whipped cream to the top of each cup. Just add heavy cream to the **Short Cup**, and whip with the **Flat Blade** (See Whipping Cream on page 26).

## Cappuccino



This simple classic has the perfect coffee-to-milk ratio. It's espresso at its finest, and oh, that delicious foam!

- 2 coffee cups filled with hot espresso (or hot coffee)
- milk
- 2 pinches powdered cocoa or cinnamon (optional)

**Start by ...** grinding your own dark roasted beans using the **Flat Blade**.

The finer the grind the stronger the coffee, so blend into a coarse sand texture for lighter brews or a fine powder for strong coffee (See Grinding Coffee section on page 22).

**Then ...** Brew a pot of coffee.

**Now ...** Fill the **Short Cup** full of milk and blend with the **Cross Blade** for 5-10 seconds.

**And ...** Microwave the milk on high for 35-45 seconds (be careful not to let the milk foam up out of the cup — stop it before it hits the top of the cup).

**Next ...** Pour coffee into 2 cups while you let the milk settle for a bit.

**Then ...** Pour the thinner steamed milk into the coffee, then scoop out dollops of the foamy milk and let it ride on the top.

**If you want ...** Sprinkle each drink with a pinch of cocoa or cinnamon and serve.



This makes two servings. For one serving, reduce each ingredient by a half. For four servings, simply double the ingredients.



**Add a little sugar.** Feel free to add a little sugar to your cappuccino if that's the way you like it.

# Coffee Drinks

## Igloo Espresso



Chill out with this cool, refreshing drink. It'll make a smile on your face ... enjoy!

- fresh espresso (or leftover coffee)
- ice
- whipping cream

**First ...** Fill the **Tall Cup** with ice and add

**And ...** Mix with the **Cross Blade** until smooth in two glasses.

**If you want ...** Add whipping cream to the top and blend with the **Flat Blade** for about 5 seconds (you'll hear the blades).

**Then ...** Pour whipped cream over the top.



This makes two servings. For one serving, reduce each ingredient by a half. For four servings, simply double the ingredients.



**Add a little sugar.** Feel free to add a little sugar to your Igloo Espresso if that's the way you like it.

# Coffee Drinks

## Iced Mocha



A chilly, refreshing version of the hot mocha drink. A perfect pick-me-up on a hot summer day.

- 2 cups coffee
- 2-3 Tbs. chocolate syrup (or cocoa powder)
- 2 cups milk
- 1-2 tsp. sugar (optional)
- 1 1/2-2 cups ice

**First ...** Brew a pot of coffee (or use leftover coffee).

**Next ...** Fill the **Tall Cup** with ice. Add the chocolate syrup, milk, sugar, then fill the cup to the top with coffee and mix with the **Cross Blade** until smooth.

**And ...** Pour mixture into 2 coffee cups.

**If you want ...** Add whipping cream to the **Short Cup** and blend with the **Flat Blade** for about 5 seconds. Add to the top of the coffee mixtures and serve.



This makes two servings. For one serving, reduce each ingredient by a half. For four servings, simply double the ingredients.

# Coffee Drinks

## Irish Coffee



Designed to endure those long, rainy overcast days, this warm drink is the perfect blend of java and whiskey to soothe your taste buds.

- 2 tablespoons orange juice
- 2 teaspoons lemon juice
- strong hot coffee
- 1/2 cup whipping cream
- 2 shots of Irish Whiskey (optional)

**Start by ...** grinding your own coffee beans. The finer the grind the stronger the coffee, so use a coarse texture for lighter brews, or a fine powder for a stronger brew.

**Then ...** Add the orange juice and lemon juice to the bottom of the cup, then fill the rest of the cup to the top with coffee.

**Next ...** Add whipping cream to the **Short Cup** and blend with the **Flat Blade** for about 5 seconds.

**Then ...** Pour the coffee mixture into 2 coffee cups and top with whipped cream.



This makes two servings. For one serving, reduce each ingredient by a half. For four servings, simply double the ingredients.

# Smoothies

The Magic Bullet is perfect for creating delicious, satisfying, frosty smoothies and meal replacement drinks. The best part is that you blend your ingredients and drink your smoothie out of the very same dishwasher-friendly cup ... no mess! Plus, the power of the Magic Bullet distributes flavor in such a way that every molecule of your smoothie is bursting with flavor.

## Strawberry Banana Smoothie



A deliciously satisfying, fruity drink that is perfect for any time of the day.

- handful of fresh or frozen strawberries
- 1 banana
- 1 cup ice
- splash of orange juice

**First ...** Add all ingredients to the **Tall Cup** or **Party Mug** and twist on the **Cross Blade**.

**Then ... Lock On** and mix until smooth.

**Next ...** Drink up!



You can leave the tops on the strawberries; that's where a lot of the nutrients are.

## Mixed Berry Smoothie



This tasty smoothie is jam-packed with fresh berry flavor. This is one your kids will love.

- handful of fresh or frozen mixed berries
- 1 banana
- 1 cup ice
- splash of orange juice

**First ...** Add all ingredients to the **Tall Cup** or **Party Mug**.

**Then ... Lock On** and mix until smooth.

**Next ...** Serve.

# Smoothies

## Choco-Berry Protein Smoothie Meal Replacement

This chocolate and blueberry flavor combination is a true celebration; how can something so healthy

- 1/2 cup milk (fat-free for healthiest)
- 1 handful of fresh or frozen blueberries
- ice cubes
- 2 (or more) scoops chocolate protein
- 1/2 medium-sized banana

**First ...** Fill the **Tall Cup** or **Party Mug** half full with milk.

**Then ...** Add the remaining ingredients to the cup.

**Next ... Lock On** and mix until smooth.

**And ...** Serve.



This recipe makes one serving.



A lot of the popular 5-6 meal a day snacks of lean protein and complex carbs in smoothie drinks are a tasty, easy way to lose

# 7 Minute Cocktail Party



# 7 Minute Cocktail Party

Ready to throw a Bullet Bash? Follow these steps and you'll be ready to show your guests the time of their lives, Magic Bullet style.

## The Seven-Minute Cocktail Party

How about a snazzy little cocktail party to catch up with some old friends? Here is a menu that is perfect for an intimate evening get-together for six.

### *Guests Arrive to:*

***Before-You-Know-It Bean Dip With Warm Pita Triangles***  
***Hallelujah Hummus With Warm Pita Triangles***

### *Cocktails:*

***Mystic Martinis***  
***Boulevard Bellinis***

### *Appetizers:*

***Suddenly Stuffed Mushrooms***  
***Garlic Bread Rounds With Pesto Dip***

### *Coffee:*

***Irish Coffee***

## SHOPPING LIST

### *Produce Section*

1 medium onion  
10 cloves garlic  
18-24 large mushrooms  
fresh spinach  
1 package fresh basil leaves

### *Frozen Foods Section*

frozen peaches

### *Spices/Cooking/Canned Fruits and Vegetables*

coarse salt  
cayenne pepper (optional)  
balsamic vinegar  
jarred roasted red peppers  
paprika  
tahini (sesame paste)  
olive oil  
chicken or vegetable broth  
pine nuts  
sugar  
cocktail olives  
cocktail onions  
1 (14 oz.) can black beans  
1 (14 oz.) can chickpeas (garbanzo beans)

### *Beverage Section*

1/4 pound dark roast coffee  
orange juice  
lemon juice (or juice of one lemon)  
whiskey  
vodka or gin  
dry vermouth  
champagne  
peach schnapps  
lemon-lime soda  
2 lbs. ice

### *Bread Section*

3 packages pita bread  
2 large French baguettes

### *Dairy Section*

1/2 cup whipping cream  
Parmesan cheese  
Ricotta cheese  
sour cream  
butter or margarine

# 7 Minute Cocktail Party



# 7 Minute Cocktail Party

## Non-Food Item Needs

- 20 -30 cocktail napkins
- 20-30 appetizer plates
- 6 martini glasses
- 6 coffee cups
- toothpicks (for martini olives)
- 2 baking sheets
- 1 serving platter for dips and pitas
- 1 serving platter for mushrooms
- 1 serving platter for bread and pesto dip

## ONE HOUR BEFORE PARTY TIME

**Step 1:** Make up a batch of Black Bean Dip. Follow the recipe on Page 39 and then chill in the refrigerator.

**Step 2:** Make up a batch of Hummus. Follow the recipe on Page 38 and then chill in the refrigerator.

**Step 3:** Make up a double batch of Stuffed Mushrooms. Follow the recipe on Page 43, lay the mushrooms out on a cookie sheet and then chill in the refrigerator.

**Step 4:** Slice the baguette into 1/3-inch rounds, spread on garlic bread mixture (Page 45) and lay the rounds out on a cookie sheet.

**Step 5:** Mix up a batch of Pesto Sauce (triple the recipe on Page 74) but don't heat it yet, store in the refrigerator.

**Step 6:** Make sure your serving platters are clean and ready to go and cut up pita bread into triangles.

**Step 7:** Arrange the napkins and plates near your serving area.

**Step 8:** Go freshen up.

## TEN MINUTES BEFORE PARTY TIME

**Step 1:** Place vodka or gin, vermouth, olive oil, and orange schnapps, frozen peaches, lemon-lime soda, and olives within arms reach of the Magic Bullet.

**Step 2:** Pour the Hummus and Black Bean Dip on a tray, add the pita triangles to the tray and place the coffee cups, napkins and plates.

**Step 3:** Go relax and wait for your guests.

## PARTY TIME

**Step 1:** As guests arrive, offer them a martini (Page 51) and show them where the dips are.

**Step 2:** Show off the Magic Bullet. Let your guests know you're interested in an Irish Coffee (the whiskey).

**Step 3:** Enjoy yourself.

## 30 MINUTES IN

**Step 1:** Preheat the oven to 350 degrees.

## 45 MINUTES IN

**Step 1:** Place the Stuffed Mushrooms and Bread on a cookie sheet. When they are just about done, heat up the coffee. Offer your guests the Stuffed Mushrooms and Bread.

## AN HOUR AND 1/2 TO 2 HOURS BEFORE PARTY TIME

**Step 1:** Brew a pot of coffee and ask your guests if they're interested in an Irish Coffee (the whiskey).

**Step 2:** Follow Irish Coffee recipe on Page 74.



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## Vegetarian Dishes

### Dips

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Hallelujah Hummus . . . . .	
Fat-Free Hummus . . . . .	
Before-You-Know-It Bean Dip . . . . .	
Speedy Guacamole . . . . .	

### Appetizers

Suddenly Stuffed Mushrooms . . . . .	
Nanosecond Nachos . . . . .	
Veggie Quesadilla . . . . .	

### Breakfast

In-a-Jiffy Flapjacks . . . . .	
Almost-Makes-Itself Omelet . . . . .	
Six-Second Scrambled Eggs . . . . .	
Millisecond Muffins . . . . .	
Blueberry . . . . .	
Banana Nut . . . . .	
Chocolate Chip . . . . .	
Blueberry Bread . . . . .	
Banana Nut Bread . . . . .	
Chocolate Chip Bread . . . . .	
In-an-Instant Cream Cheese Schmea . . . . .	

### Soups and Sandwiches

Brisk Broccoli Soup . . . . .	
Almost-Instant Asparagus Soup . . . . .	
Turbo Tomato Soup . . . . .	
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# INDEX

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### Breakfast

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Banana Nut . . . . .	
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Banana Nut Bread . . . . .	
Chocolate Chip Bread . . . . .	

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## MAGIC BULLET ONE-YEAR LIMITED WARRANTY

At Homeland Housewares, we take pride in our way to make products of superior quality. Our products are designed to meet or exceed the demands of everyday use. Because of this commitment, we warrant our Magic Bullet to be free of defects for one year. If your Magic Bullet stops operating to your satisfaction due to a defect in materials or workmanship, we'll gladly repair it (shipping and handling charges). For warranty claims, contact our customer service department @ **1-888-888-8888** or email from our website at [www.homelandhousewares.com](http://www.homelandhousewares.com). Click on the Customer Service link, fill out and submit the form, and we'll be glad to help you. At Homeland Housewares, customer satisfaction is our daily goal (hey, we know you're a customer!).

Homeland Housewares warrants that the Magic Bullet is free of defects for one year from the date of purchase. This warranty is valid only in the United States.

1. Normal wear and tear are not covered by this warranty. This warranty is void when the product is used in a commercial or institutional setting.
2. This warranty extends only to the original consumer purchaser. Proof of purchase must be demonstrated. This warranty is void if the product is damaged by abuse, improper maintenance or repair, or unauthorized modification.
3. This limited warranty is the only written or express warranty on the product (including but not limited to any implied warranties for a particular purpose) are limited in duration to the duration of this warranty. Limitations on how long an implied warranty lasts, so the above limitations apply.
4. Repair or replacement of the product (or, if repair or replacement is not possible, a refund of the purchase price) is the exclusive remedy of the consumer under this warranty. We are not liable for any incidental or consequential damages for breach of this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.
5. This warranty gives you specific legal rights, and you may also have other rights that vary by state.



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**BuyTheBullet.com**

## **www.BuyTheBullet.com**

Check out the official Magic Bullet website by going to [www.BuyTheBullet.com](http://www.BuyTheBullet.com) where you can order the Magic Bullet, learn about product accessories and more. You can submit your Magic Bullet recipes and Bullet Bash pictures -- we'll consider posting them on the site! We even have a suggestion box where you can recommend product enhancements and accessories, as well as what you'd like to see on the BuyTheBullet site.

## **Product Updates**

In our continuing effort to improve the quality and performance of our appliances, it may be necessary to make changes to the appliance without revising this guide. Please check our website at [www.homelandhousewares.com](http://www.homelandhousewares.com) for the most recent updates.

## **MONEY BACK GUARANTEE**

Because we have so much faith that you will love your Magic Bullet, Homeland Housewares offers a 100% Money Back Guarantee. If you are not completely satisfied with your ownership, call **1-888-624-9692**, or contact our Customer Service link, fill out and submit the customer feedback form. We are glad to help you.



***Recipe Favorites:***

# Top 5 reasons to use your Magic Bullet everyday:



1.

## Fancy Frozen Coffee Drinks

Why wait 5 minutes and pay nearly 5 bucks at the coffee shop when you can whip up fancy frozen coffee confections right in your own home for about 5 cents... in about 5 seconds!



2.

## Smoothies & Protein Shakes

Simply toss in fresh fruit, ice and a bit of juice or milk and you've got a delicious and nutritious Seven-Second Breakfast. Or add a scoop of protein powder for an instant fat loss meal replacement shake - losing weight has never tasted so good!



3.

## Make Life in the Kitchen Easy

Chop onions, mince garlic, grate cheese (hard or soft) and do virtually any job in the kitchen all in ten seconds or less - with no mess and no fuss. Best of all, since you can prepare all your ingredients, then COOK - and even store your leftovers - all in the same Magic Bullet cup - even clean-up takes less than 10 seconds!



4.

## Snacks, Sandwich Spreads, even Complete Meals... in Seconds!

From 6-second omelets, to instant homemade soups, quick quesadillas for the kids, even a different fancy pasta sauce for every member of the family, nothing takes longer than 10 seconds to prepare. So now everyone can have exactly what they want... in seconds!



5.

## It's The Ultimate Party Machine

Delicious dips, zesty salsa, taste-tempting guacamole, even fancy appetizers are all done in seconds. And with the unique self-blending Party Mugs, you can blend and serve individual frosty frozen cocktails right in the same mug. With the Magic Bullet, you can put together the perfect party in just minutes... any day of the week!

