

KitchenAid®



BLENDER RECIPES



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BLENDER
RECIPES



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Pictured on the front cover (clockwise from top left): Ginger and Lavender Infused Vodka Slush (page 98), Pasta with Grilled Asparagus Pesto (page 93), Arugula and Spinach Spread (page 40) and Roasted Tomato Soup with Blue Cheese Croutons (page 64).

Pictured on the back cover (clockwise from top left): Green Chia Smoothie (page 104), Roasted Potato Salad with Garlic Anchovy Dressing (page 58), Three-Chocolate Mousse (page 114) and Green Gazpacho with Crab and Sriracha Yogurt (page 72).

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EXPERIENCE the art of palate-pleasing creations with the **KitchenAid® Diamond Blender** in this exclusive, ever-inspiring cookbook. Travel page by page through the endless culinary possibilities that this powerful blender has to offer. Experience everything from Crêpes with Goat Cheese and Strawberry Rhubarb Sauce for breakfast to a savory Butternut Squash Puree with Maple-Glazed Pecans for dinner.



With over 60 recipes created especially for the **KitchenAid® Diamond Blender**, the blender's exclusive diamond blending system quickly turns each recipe into a perfectly blended masterpiece. Whether you're planning for a crowd-pleasing event or creating a fresh fruit smoothie for yourself, when you have the powerful performance of the **KitchenAid® Diamond Blender**, THERE'S SO MUCH MORE TO MAKE.



A close-up photograph of a stack of three golden-brown waffles on a white plate. The waffles are drizzled with a thick, amber-colored syrup. A silver fork with a wooden handle is placed on the plate in the foreground. The background is softly blurred, showing a white tablecloth and a white cup.

BREAKFAST

...

ROASTED PEPPER AND SOURDOUGH BRUNCH CASSEROLE



3 cups sourdough
bread cubes

1 jar (12 ounces) roasted
red pepper strips, drained

1 cup (4 ounces) shredded
Cheddar cheese

1 cup (4 ounces) shredded
Monterey Jack cheese

1 cup cottage cheese

6 eggs

1 cup milk

¼ cup chopped
fresh cilantro

¼ teaspoon freshly
ground black pepper

MAKES 8 SERVINGS

1 Lightly coat 11×7-inch baking dish with nonstick cooking spray. Place bread cubes in prepared baking dish. Arrange roasted peppers evenly over bread cubes; sprinkle with Cheddar and Monterey Jack cheeses.

2 Place cottage cheese in KitchenAid® Diamond Blender. Blend on speed 3 (Mix) until smooth. Add eggs and milk through cap while blending. Pour over ingredients in baking dish. Sprinkle with cilantro and black pepper. Cover; refrigerate 4 hours or overnight.

3 Preheat oven to 375°F. Bake, uncovered, 40 minutes or until center is set and top is golden brown.



BREAKFAST RISOTTO WITH EGGS AND HOLLANDAISE



3 egg yolks

**¼ teaspoon fresh
lemon juice**

**⅛ teaspoon hot
pepper sauce**

**½ cup (1 stick) butter,
melted**

5 to 6 cups chicken broth

1 tablespoon olive oil

½ cup finely chopped leek

2 cups arborio rice

6 eggs

**¼ cup shredded Parmesan
cheese (optional)**

**Freshly ground
black pepper**

MAKES 6 SERVINGS

1 For hollandaise, place egg yolks, lemon juice and hot pepper sauce in KitchenAid® Diamond Blender. Pulse 2 to 3 times on speed 1 (Stir). With blender running on speed 2 (Chop), slowly add butter until frothy. Keep warm until ready to use.

2 For risotto, bring broth to a boil in medium saucepan over medium-high heat; reduce heat to low to maintain a simmer.

3 Heat olive oil in medium stockpot over medium-high heat. Add leek; sauté 2 to 3 minutes or until translucent. Add rice; sauté 1 to 2 minutes, stirring constantly. Add 1 cup broth; simmer until broth is absorbed, stirring frequently. Continue adding broth, ½ cup at a time, stirring frequently. Cook until all broth is absorbed and rice is creamy but al dente. Keep warm.

4 Coat medium skillet with cooking spray. Cook eggs, two at a time, to desired doneness.

5 Divide risotto among six bowls. Top each serving with one egg, hollandaise, Parmesan cheese, if desired, and black pepper. Garnish with roasted cherry tomatoes. Serve immediately.



SMOKED SAUSAGE AND RED PEPPER FRITTATA



4 eggs

3 ounces cream cheese

¼ teaspoon freshly
ground black pepper

2 teaspoons olive oil,
divided

7 ounces smoked turkey
sausage, diced

1 medium red bell
pepper, diced

1 medium yellow squash,
sliced

½ cup finely chopped
yellow onion

¼ cup salsa

MAKES 4 SERVINGS

1 Place eggs, cream cheese and black pepper in KitchenAid® Diamond Blender. Blend on speed 3 (Mix) until smooth. Set aside.

2 Heat 1 teaspoon olive oil in large skillet over high heat. Add sausage; sauté 2 to 3 minutes or until beginning to brown. Transfer to plate; set aside.

3 Heat remaining 1 teaspoon olive oil in same skillet over medium-high heat. Add bell pepper, squash and onion; sauté 4 minutes or until onions are translucent.

4 Reduce heat to medium-low; stir in sausage. Pour egg mixture evenly over all. Cover; cook 10 minutes or until almost set. Remove from heat; let stand uncovered 3 to 4 minutes. Cut into quarters. Serve with salsa.

NOTE: This frittata is delicious served at room temperature as well.



CRÊPES WITH GOAT CHEESE AND STRAWBERRY RHUBARB SAUCE



1 cup all-purpose flour
¼ cup plus 2 tablespoons granulated sugar, divided
4 eggs
1 cup milk
1 cup half-and-half
½ teaspoon salt
4 ounces goat cheese
1 cup powdered sugar
2 tablespoons heavy cream
2 cups strawberries, hulled and sliced
1 cup sliced rhubarb (½-inch pieces)
¼ cup water

MAKES 12 CRÊPES

- 1** For crêpes, place flour, 2 tablespoons granulated sugar, eggs, milk, half-and-half and salt in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) 1 minute. Pour mixture into medium bowl and refrigerate 2 hours.
- 2** For filling, place goat cheese, powdered sugar and cream in clean blender. Pulse on speed 3 (Mix) 6 to 7 times, scraping down sides if needed. Set aside until ready to use.
- 3** For sauce, combine strawberries, rhubarb, water and remaining ¼ cup granulated sugar in small saucepan. Bring to a boil over medium-high heat. Reduce heat to low; simmer 5 minutes. Set aside until ready to use. Can be made 2 days ahead; store in airtight container in the refrigerator.
- 4** Heat a lightly greased 6-inch skillet over low heat. Add a scant ¼ cup crêpe batter and swirl to cover bottom of skillet. Cook 2 to 3 minutes. Gently turn with spatula and cook 1 minute. Place on baking sheet lined with parchment paper until ready to use.
- 5** Fill each crêpe with 2 tablespoons goat cheese filling. Fold in half and top with strawberry rhubarb sauce. Dust with additional powdered sugar, if desired.



APPLE FRITTERS WITH TWO SAUCES



1 cup milk

¼ cup (½ stick) butter, melted

Grated peel and juice of 1 large orange

1 egg

2 teaspoons vanilla, divided

1 large tart apple, peeled, cored and chopped

3 cups sifted all-purpose flour

¾ cup granulated sugar, divided

1 tablespoon baking powder

¾ teaspoon salt, divided

Peanut oil or vegetable oil for deep frying

3 cups whole strawberries, hulled

6 tablespoons unsalted butter

¼ cup packed dark brown sugar

⅔ cup heavy cream

1½ tablespoons fresh lemon juice

Powdered sugar

MAKES 4 SERVINGS

1 For fritters, combine milk, ¼ cup melted butter, orange peel and juice, egg and 1 teaspoon vanilla in KitchenAid® Diamond Blender. Blend on speed 3 (Mix) until well mixed. Pour into large bowl; stir in chopped apple. Combine flour, ½ cup granulated sugar, baking powder and ½ teaspoon salt in medium bowl; gradually stir into milk mixture until blended. (Batter will be thick.)

2 Heat 2 to 2½ inches of oil in heavy saucepan over medium-high heat to 350°F; adjust heat to maintain temperature.

3 Drop batter by ¼ cupfuls into hot oil. Fry 3 to 4 fritters at a time 8 to 10 minutes, turning often, until evenly browned and crisp. Drain on paper towels.

4 For strawberry sauce, place strawberries in blender. Blend on speed 3 (Mix) until smooth.

5 For butterscotch sauce, melt 6 tablespoons butter in small saucepan over medium-high heat. Add remaining ¼ cup granulated sugar and brown sugar; stir until melted. Stir in cream; simmer 2 minutes. Remove from heat; stir in lemon juice, remaining 1 teaspoon vanilla and ¼ teaspoon salt.

6 Dust fritters with powdered sugar. Serve with strawberry and butterscotch sauces for dipping.



TOSTADAS RANCHEROS



- 1 New Mexico chile
- 1 cup boiling water
- 1 can (15 ounces) tomato sauce
- ¼ cup coarsely chopped onion
- 2 cloves garlic
- 1 serrano pepper, seeded
- ½ teaspoon ground cumin
- ½ teaspoon chili powder
- ½ teaspoon salt
- 1 teaspoon olive oil
- ¼ cup finely chopped onion
- 1 clove garlic, minced
- 1 can (about 15 ounces) black beans
- 8 corn tostadas
- 4 eggs
- Green onions
- Shredded Cheddar cheese (optional)

MAKES 4 SERVINGS

- 1 For ranchero sauce, place chile in medium bowl; add boiling water. Let stand 30 minutes to rehydrate. Transfer chile to KitchenAid® Diamond Blender; reserve water.
- 2 Add tomato sauce, coarsely chopped onion, 2 cloves garlic, serrano pepper, cumin, chili powder and salt to blender. Blend on speed 4 (Puree) 1 minute. Add reserved water in small amounts if mixture seems thick. Pour mixture into medium saucepan; simmer 20 minutes over medium-low heat to blend flavors.
- 3 Heat olive oil in small saucepan over medium heat. Add chopped onions and minced garlic; sauté 1 to 2 minutes. Add black beans; simmer 15 minutes.
- 4 Place two tostadas on each of four plates. Top each serving with ½ cup black beans.
- 5 Coat large skillet with nonstick cooking spray. Fry eggs over medium heat to desired doneness. Place one egg on each serving. Drizzle with 3 tablespoons ranchero sauce. Serve immediately with additional sauce, green onions and Cheddar cheese, if desired.



MANGO BANANA PASSION FRUIT SMOOTHIE



1 cup vanilla Greek yogurt

1 cup banana chunks

1 cup peeled
mango chunks

½ cup orange juice

1 passion fruit

MAKES 2 SERVINGS

1 Place yogurt, banana, mango and orange juice in KitchenAid® Diamond Blender. Blend on speed 5 (Liquify) 1 minute. Pour into two glasses.

2 Cut passion fruit in half. Scoop seeds and flesh from each half and spoon on top of each smoothie. Serve immediately.



HAM AND CHEESE WAFFLES



- 2/3 cup oats**
- 2 1/4 cups all-purpose flour**
- 2 cups buttermilk**
- 3 eggs**
- 1/3 cup melted butter, cooled**
- 1 tablespoon baking powder**
- 1 tablespoon raw sugar**
- 1 cup cubed ham**
- 2/3 cup shredded Cheddar cheese**
- Maple syrup**

MAKES 4 WAFFLES

- 1 Place oats in KitchenAid® Diamond Blender. Pulse on speed 2 (Chop) 5 to 6 times until oats resemble coarse meal.
- 2 Add flour, buttermilk, eggs, butter, baking powder and raw sugar. Blend on speed 3 (Mix) 1 minute. Pour batter into large bowl; stir in ham and Cheddar cheese.
- 3 Preheat KitchenAid® Pro-Line Waffle Baker. Pour in 1 cup batter, close top, start timer for 3 minutes and rotate. Repeat.
- 4 Check waffles for doneness when timer sounds, adding additional time if needed. Waffles should be golden brown. Remove waffles from both sides of maker and serve immediately with maple syrup.



MUSHROOM AND ONION EGG BAKE



- 1 tablespoon vegetable oil**
- 4 ounces sliced mushrooms**
- 4 green onions, chopped**
- 1 cup cottage cheese**
- 6 eggs**
- 1 cup sour cream**
- 2 tablespoons all-purpose flour**
- 1/4 teaspoon salt**
- 1/8 teaspoon freshly ground black pepper**
- Dash hot pepper sauce**

MAKES 6 SERVINGS

- 1 Preheat oven to 350°F. Grease shallow 1-quart baking dish.
- 2 Heat oil in medium skillet over medium heat. Add mushrooms and green onions; sauté about 5 minutes or until tender.
- 3 Place cottage cheese in KitchenAid® Diamond Blender. Blend on speed 5 (Liquify) until almost smooth. Add eggs, sour cream, flour, salt, black pepper and hot pepper sauce; blend until combined. Pour into prepared baking dish. Stir in mushrooms and onions.
- 4 Bake 40 minutes or until knife inserted near center comes out clean.



APPETIZERS

...

SPINACH-BASIL PESTO PIZZAS WITH SUN-DRIED TOMATOES



1¼ cups warm water
(110° to 115°F)

2 tablespoons honey
or sugar

1 package (¼ ounce)
active dry yeast

2 to 2½ cups
all-purpose flour

1 cup whole wheat flour

¼ teaspoon salt

1 cup packed
fresh spinach

1 cup packed fresh
basil leaves

4 cloves garlic

2 tablespoons grated
Parmesan cheese

2 tablespoons pine nuts

2 tablespoons fresh
lemon juice

1 tablespoon olive oil

½ cup julienne cut
sun-dried tomatoes
(not packed in oil)

1 cup boiling water

½ cup crumbled
Roquefort cheese

MAKES 10 SERVINGS

1 For pizza dough, combine water and honey in small bowl; stir to dissolve honey. Sprinkle yeast on top; stir to combine. Let stand 5 to 10 minutes or until foamy.

2 Combine 2 cups all-purpose flour, whole wheat flour and salt in large bowl. Stir in yeast mixture until soft dough forms. Turn out dough onto lightly floured surface. Knead 5 to 10 minutes, adding remaining ½ cup all-purpose flour, if necessary, until dough is smooth and elastic. Place dough in large greased bowl; turn dough to grease top. Cover and let rise in warm place about 1½ hours or until doubled.

3 Meanwhile for pesto, combine spinach, basil, garlic, Parmesan cheese, pine nuts, lemon juice and olive oil in KitchenAid® Diamond Blender. Blend on speed 3 (Mix) until finely chopped.

4 Place sun-dried tomatoes in small bowl; add boiling water. Let stand 5 to 10 minutes to rehydrate. Drain and pat dry with paper towels.

5 Preheat oven to 450°F. Punch down dough; cut into 20 equal pieces. Shape each piece into 2½×¼-inch round. Top with 1 teaspoon pesto, tomato strips and 1 teaspoon Roquefort cheese. Place on baking sheet. Bake 10 to 12 minutes or until crust is golden brown and cheese is melted.



OLIVE TAPENADE



1 can (6 ounces) medium pitted black olives, undrained

½ cup pimiento-stuffed green olives

1 tablespoon roasted garlic (recipe follows)

½ teaspoon dry mustard

½ cup (2 ounces) crumbled feta cheese

1 tablespoon olive oil

Toasted baguette slices

MAKES 1¾ CUPS

1 Place olives with liquid, roasted garlic and mustard in KitchenAid® Diamond Blender. Blend on speed 2 (Chop) until finely chopped.

2 Combine olive mixture, feta cheese and olive oil in medium bowl; stir until well blended. Serve with toast. For the best flavor, prepare this tapenade several hours or one day ahead to allow the flavors to blend.

ROASTED GARLIC: Preheat oven to 400°F. Remove outer layers of papery skin and cut ¼ inch off top of garlic head. Place cut side up on a piece of heavy-duty foil. Drizzle with 2 teaspoons olive oil; wrap tightly in foil. Bake 25 to 30 minutes or until cloves feel soft when pressed. Cool slightly before squeezing out garlic pulp.



STICKY GINGER CHICKEN



¼ cup honey

1 tablespoon oyster sauce

2 cloves garlic

**1 tablespoon fresh
lime juice**

**1 teaspoon grated
fresh ginger**

**1 teaspoon sweet
chili sauce**

1 tablespoon peanut oil

**1 pound boneless chicken
thighs, cut into chunks**

2 green onions, curled

1 teaspoon sesame seeds

MAKES 6 SERVINGS

1 For sauce, place honey, oyster sauce, garlic, lime juice, ginger and sweet chili sauce in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) 30 seconds. Set aside until ready to use. Sauce can be made up to 3 days in advance; store in an airtight container in the refrigerator.

2 Heat peanut oil in large skillet over medium-high heat. Add chicken; sauté 3 to 4 minutes or until cooked through.

3 Pour sauce over chicken; cook 1 to 2 minutes or until bubbly. Remove from heat. Garnish plate with green onion and sesame seeds. Serve immediately.



ROASTED TOMATO, ARTICHOKE AND WHITE BEAN CROSTINI



1 pint grape tomatoes

2 cloves garlic,
crushed, divided

¼ cup olive oil, divided

1 teaspoon balsamic
vinegar

1 can (about 15 ounces)
cannellini beans, rinsed
and drained

2 tablespoons fresh
lemon juice

¼ teaspoon salt

1 can (14 ounces)
quartered artichoke
hearts, drained

2 tablespoons grated
Parmesan cheese

1 loaf (about 1 pound)
French bread, cut into
24 (½-inch-thick) slices

¼ cup chopped fresh basil

MAKES 24 APPETIZERS

1 Preheat oven to 450°F. Place tomatoes and 1 clove garlic in 8-inch square baking dish. Drizzle with 1 teaspoon olive oil and vinegar; toss to coat evenly. Bake 25 minutes.

2 Meanwhile, combine beans, lemon juice, remaining 1 clove garlic, 2 tablespoons olive oil and salt in KitchenAid® Diamond Blender. Pulse on speed 2 (Chop) until combined. Fold in artichokes and Parmesan cheese.

3 Arrange bread in single layer on baking sheet; brush lightly with remaining oil. Spread 1 tablespoon bean mixture over each bread slice.

4 Remove tomatoes from oven. *Reduce oven temperature to 350°F.* Bake crostini 10 to 12 minutes or until bread is crisp and edges begin to brown. Top evenly with roasted tomatoes and basil.



WRAPPED SCALLOPS WITH ROASTED PEPPER SAUCE



- 8 sea scallops
- ¼ cup all-purpose flour
- ½ teaspoon chili powder
- ¼ teaspoon salt
- Freshly ground black pepper
- 8 ounces thinly sliced prosciutto or serrano ham
- 2 teaspoons olive oil
- 2 tablespoons finely chopped onion
- ½ cup roasted red peppers, patted dry and chopped
- 2 tablespoons chicken broth
- 1½ tablespoons tomato paste
- 2 teaspoons balsamic vinegar

MAKES 8 SERVINGS

- 1 Preheat oven to 400°F. Line baking sheet with parchment paper. Rinse scallops; pat dry with paper towels. Set aside.
- 2 Combine flour, chili powder and salt in small bowl. Season with black pepper. Coat scallops with flour mixture. Wrap two slices of prosciutto around each scallop, covering scallop completely. Arrange scallops on prepared baking sheet. Bake 8 to 10 minutes or until scallops are opaque and prosciutto is slightly crisp.
- 3 Meanwhile for sauce, heat olive oil in small saucepan over medium heat. Add onion; sauté 3 to 4 minutes or until tender. Add roasted red peppers, broth, tomato paste and vinegar; cook 2 to 3 minutes. Remove from heat; cool completely.
- 4 Transfer sauce to KitchenAid® Diamond Blender. Blend on speed 5 (Liquify) until smooth. Return sauce to saucepan; cook over medium heat until heated through. Serve scallops with sauce.



HUMMUS PITA PIZZAS



1 can (15 ounces)
chickpeas, drained

¼ cup olive oil

2 teaspoons fresh
lemon juice

1 teaspoon minced garlic

¼ teaspoon salt

⅛ teaspoon ground
red pepper

4 pita bread rounds

1 cup chopped tomato

1 can (4 ounces) sliced
black olives, drained

1½ cups (6 ounces)
shredded mozzarella
cheese

MAKES 4 SERVINGS

1 Preheat oven to 425°F.

2 For hummus, place chickpeas, olive oil, lemon juice, garlic, salt and red pepper in KitchenAid® Diamond Blender. Pulse on speed 2 (Chop) until smooth.

3 Spread hummus on pitas; top with tomato, olives and cheese. Bake 8 to 10 minutes or until cheese is melted and lightly browned.

SERVING SUGGESTION: To make this appetizer an entrée, add a cucumber-yogurt salad. Combine ¼ cup Greek yogurt, 1 tablespoon fresh lemon juice, 1 teaspoon minced garlic and 1 tablespoon chopped fresh dill in a large bowl. Fold in 2½ cups peeled, seeded and chopped cucumbers (about 2 medium) and ¼ cup chopped onions. Season with salt and freshly ground black pepper to taste. Chill 2 to 3 hours before serving for flavors to blend.



SHRIMP PÂTÉ



½ pound cooked shrimp,
peeled and deveined

¼ cup (½ stick) butter,
cut into chunks

2 teaspoons dry vermouth
or chicken broth

1 teaspoon fresh
lemon juice

1 teaspoon Dijon mustard

¼ teaspoon salt

¼ teaspoon ground mace

⅛ teaspoon ground
red pepper

⅛ teaspoon freshly
ground black pepper

½ cup chopped
pistachio nuts

2 large heads
Belgian endive

MAKES 1½ CUPS SPREAD

1 Place shrimp, butter, vermouth, lemon juice, mustard, salt, mace, red pepper and black pepper in KitchenAid® Diamond Blender. Pulse on speed 4 (Puree) until smooth.

2 Place pâté on waxed paper; using waxed paper, shape mixture into 8-inch log. (If mixture is too soft to handle, refrigerate 1 hour.)

3 Spread pistachio nuts on another sheet of waxed paper. Roll pâté log in nuts to coat. Cover and refrigerate 1 to 3 hours.

4 Separate endive into individual leaves. Place pâté on serving plate; serve with endive leaves.

VARIATION: Instead of rolling pâté into a log, spoon it into a serving bowl. Cover and refrigerate 1 to 3 hours. Sprinkle with pistachio nuts just before serving.



ARUGULA AND SPINACH SPREAD



½ cup walnuts

1 cup arugula

1 cup spinach

⅓ cup crème fraîche

¼ cup walnut oil

2 tablespoons coarsely
chopped sweet onion

2 tablespoons water

1 teaspoon fresh
lemon juice

½ teaspoon red
pepper flakes

MAKES 1 CUP

1 Place walnuts in KitchenAid® Diamond Blender. Pulse on speed 2 (Chop) 4 to 5 times.

2 Add arugula, spinach, crème fraîche, walnut oil, onion, water, lemon juice and red pepper flakes; blend on speed 3 (Mix) until mixture begins to get creamy. *Do not overprocess.* Let stand at room temperature 2 hours before serving for flavors to blend. Store in an airtight container in the refrigerator up to one week.

SERVING SUGGESTIONS: Use as a spread on baguette slices or sandwiches. Also great as a dip for crudités.



ROASTED CAULIFLOWER WITH GOAT CHEESE FONDUE



**4 ounces peppadew
goat cheese**

**3 ounces cream cheese, at
room temperature**

**3 ounces feta cheese,
crumbled**

½ cup half-and-half

½ teaspoon salt

**½ teaspoon freshly ground
black pepper**

**1 head cauliflower, cut
into florets**

1 tablespoon olive oil

**1½ cups sourdough
bread cubes**

1 tablespoon butter

MAKES 4 SERVINGS

1 For fondue, place goat cheese, cream cheese, feta, half-and-half, salt and pepper in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) 1 to 2 minutes. Set aside until ready to use. Can be made up to 3 days ahead; store in an airtight container in the refrigerator.

2 Preheat oven to 400°F. Arrange cauliflower on baking sheet and drizzle with olive oil. Roast 15 to 20 minutes or until cauliflower is tender and beginning to brown.

3 Place bread cubes in blender. Pulse on speed 1 (Stir) 8 to 10 times until coarse crumbs form. Melt butter in large skillet; add bread crumbs and toss to coat. Cook until bread is toasted and golden brown, stirring often.

4 To serve, warm fondue in small saucepan 2 to 3 minutes, stirring constantly. Drizzle over warm cauliflower and top with bread crumbs.





SIDES AND SALADS ...

BUTTERNUT SQUASH PUREE WITH MAPLE-GLAZED PECANS



- 1 egg white
- 4 tablespoons maple syrup, divided
- 1 tablespoon firmly packed brown sugar
- ½ teaspoon salt, divided
- ¼ teaspoon ground cinnamon
- 2 cups pecan halves
- 1 (2-pound) butternut squash
- 1 tablespoon butter
- 1 large shallot, chopped
- 2 tablespoons heavy cream
- ¼ teaspoon freshly ground black pepper
- Pinch allspice

MAKES 4 SERVINGS

- 1 Preheat oven to 300°F. Line large baking sheet with foil; grease foil.
- 2 For pecans, beat egg white in large bowl until frothy. Add 2 tablespoons maple syrup, brown sugar, ¼ teaspoon salt and cinnamon; beat until well blended. Add pecans; stir until evenly coated. Spread pecans on prepared baking sheet. Bake 30 minutes, turning once or twice. Cool on baking sheet 5 minutes. Stir to prevent sticking; set aside. *Increase oven temperature to 350°F.*
- 3 Meanwhile for puree, pierce squash in several places. Microwave 11 to 12 minutes on HIGH or until knife inserted into thickest part comes out easily and squash feels slightly tender to the touch.* Let stand until cool enough to handle.
- 4 Cut squash in half. Remove and discard seeds and stringy flesh. Scoop out flesh; place in KitchenAid® Diamond Blender. Melt butter in small saucepan over medium heat. Add shallot; sauté 2 to 3 minutes or until tender. Transfer to blender. Add cream, remaining 2 tablespoons maple syrup, ¼ teaspoon salt, black pepper and allspice; blend on speed 2 (Chop) until smooth.
- 5 Spoon puree into shallow baking dish. Bake 15 minutes or until heated through. Sprinkle with ½ cup pecans. Save remaining pecans for another use.

**To cook on stovetop, quarter and seed squash. Place squash quarters in large pot of boiling water to cover. Cook 30 minutes or until tender. Drain well.*



KALE SALAD WITH GREEN GARLIC DRESSING



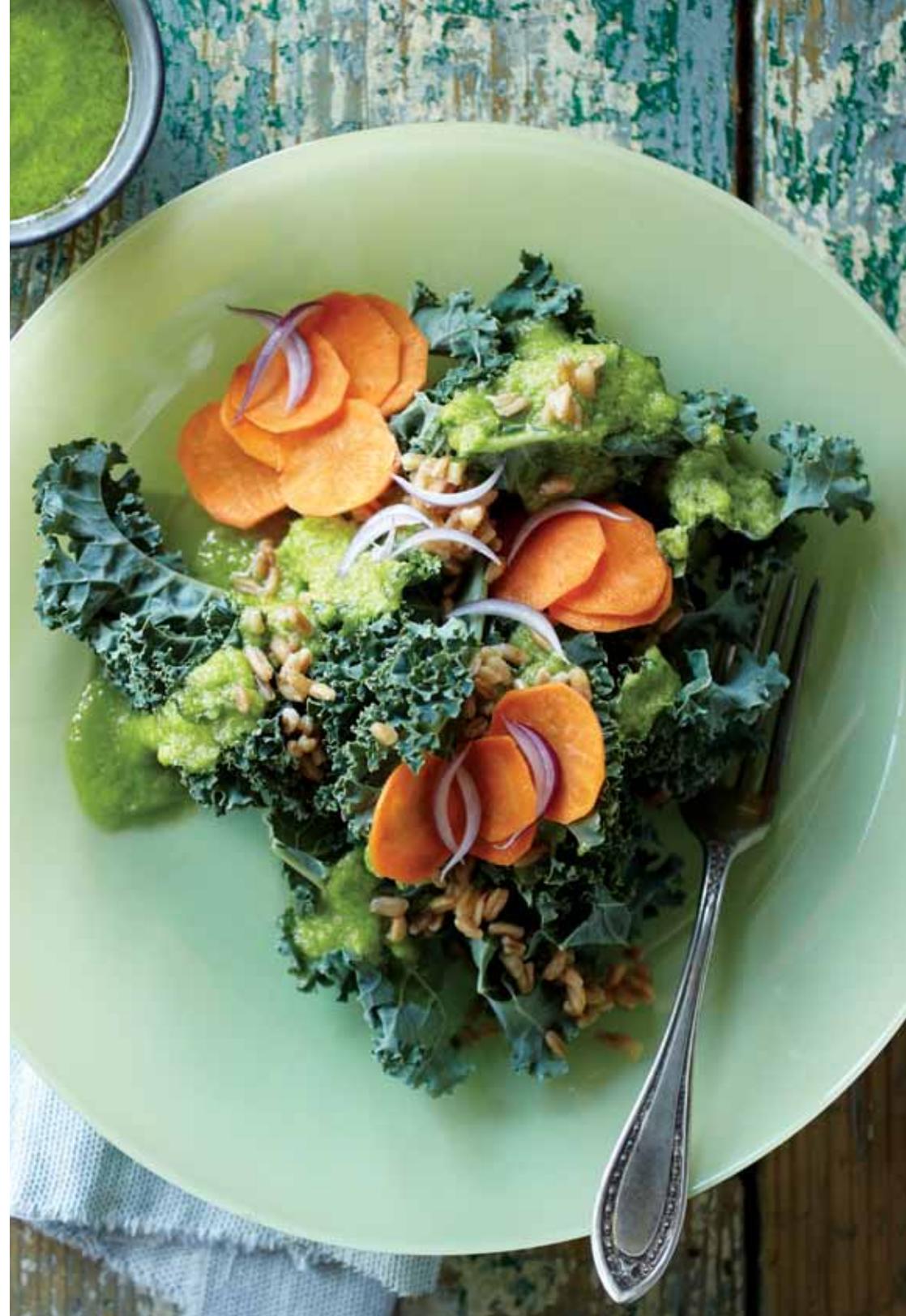
MAKES 4 SERVINGS

- 1/3 cup olive oil**
- 1 avocado, halved, peeled and pitted, divided**
- 2 tablespoons chopped fresh parsley**
- 1 tablespoon fresh lemon juice**
- 2 cloves garlic**
- 1 teaspoon honey**
- 1/2 teaspoon salt**
- 1/2 teaspoon freshly ground black pepper**
- 1 cup water**
- 1/2 cup wheat berries**
- 1/2 bunch kale, trimmed**
- 2 carrots, thinly sliced**
- 1/4 cup thinly sliced red onion**

1 For dressing, place olive oil, half of avocado, parsley, lemon juice, garlic, honey, salt and pepper in KitchenAid® Diamond Blender. Blend on speed 5 (Liquify) 1 minute. Set aside until ready to use. Can be made up to 3 days ahead; store in an airtight container in the refrigerator.

2 Bring water and wheat berries to a boil in small saucepan. Simmer about 45 minutes or until tender. Cool completely. Can be made up to 3 days ahead; store in airtight container in the refrigerator.

3 Chop kale into bite-size pieces. Slice remaining avocado half. Combine kale, avocado, carrots, onion and wheat berries in large bowl; toss to combine. Add dressing; toss to coat. Let stand at room temperature 15 minutes for flavors to blend.



SPINACH ARTICHOKE GRATIN



**2 cups (16 ounces)
cottage cheese**

2 eggs

**5 tablespoons grated
Parmesan cheese, divided**

**1 tablespoon fresh
lemon juice**

**1/8 teaspoon freshly
ground black pepper**

**1/8 teaspoon
ground nutmeg**

20 ounces fresh spinach

**1/3 cup thinly sliced
green onions**

**1 package (10 ounces)
frozen artichoke hearts,
thawed and halved**

MAKES 6 SERVINGS

1 Preheat oven to 375°F. Spray 1½-quart baking dish with nonstick cooking spray.

2 Combine cottage cheese, eggs, 3 tablespoons Parmesan cheese, lemon juice, black pepper and nutmeg in KitchenAid® Diamond Blender. Blend on speed 3 (Mix) until smooth.

3 Combine spinach, cottage cheese mixture and green onions in large bowl. Spread half of mixture in prepared baking dish.

4 Pat artichoke halves dry with paper towels. Place in single layer over spinach mixture. Sprinkle with remaining 2 tablespoons Parmesan cheese. Cover with remaining spinach mixture.

5 Cover and bake 45 minutes. Let stand 10 minutes before serving.



TRIO OF BUTTERS



SUN-DRIED TOMATO-BLUE CHEESE BUTTER

- ½ cup (1 stick) butter, softened**
 - 2 tablespoons sun-dried tomatoes packed in oil**
 - 2 tablespoons crumbled blue cheese**
- 1** Place butter in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) 30 seconds.
 - 2** Add tomatoes and blue cheese. Pulse on speed 2 (Chop) 4 to 5 times until just incorporated. Store in an airtight container in the refrigerator up to one week.

JALAPEÑO HONEY BUTTER

- ½ cup (1 stick) butter, softened**
 - 1 small jalapeño pepper, seeded and coarsely chopped**
 - 1 tablespoon honey**
- 1** Place butter in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) 30 seconds.
 - 2** Add jalapeño; pulse on speed 2 (Chop) 6 to 7 times.
 - 3** Drizzle honey on butter just before serving. Store in an airtight container in the refrigerator up to one week.

ROASTED GARLIC-LIME BUTTER

- ½ cup (1 stick) butter, softened**
 - 1 teaspoon fresh lime juice**
 - ½ teaspoon grated lime peel (about ½ of a lime)**
 - 4 cloves roasted garlic (see Roasted Garlic recipe on page 28)**
- 1** Place butter in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) 30 seconds.
 - 2** Add lime juice, lime peel and roasted garlic; pulse on speed 2 (Chop) 6 to 7 times. Store in an airtight container in the refrigerator up to one week.
- SERVING SUGGESTIONS FOR BUTTERS:**
Use as a spread for sandwiches, on burgers and steaks or on grilled or roasted vegetables.



GRAPEFRUIT SALAD WITH RASPBERRY DRESSING



2 cups watercress

2 cups mixed salad greens

3 medium grapefruit,
peeled, sectioned
and seeded

½ pound jicama, peeled
and cut into thin strips

1 cup raspberries

2 tablespoons chopped
green onion

1 tablespoon honey

1 teaspoon balsamic
vinegar

½ teaspoon dry mustard

MAKES 4 SERVINGS

1 Combine watercress and salad greens in large bowl; divide evenly among four plates. Top with grapefruit and jicama.

2 Reserve 12 raspberries for garnish. For dressing, combine remaining raspberries, green onion, honey, vinegar and mustard in KitchenAid® Diamond Blender. Blend on speed 5 (Liquify) until smooth and well blended.

3 Drizzle dressing over salads. Top with reserved raspberries. Serve immediately.



FRUIT SALAD WITH CREAMY BANANA DRESSING



- 2 cups fresh pineapple chunks
- 1 cup cantaloupe cubes
- 1 cup honeydew melon cubes
- 1 cup blackberries
- 1 cup sliced strawberries
- 1 cup seedless red grapes
- 1 medium apple, diced
- 2 medium ripe bananas, sliced
- ½ cup vanilla Greek yogurt
- 2 tablespoons honey
- 1 tablespoon fresh lemon juice
- ¼ teaspoon ground nutmeg

MAKES 8 SERVINGS

- 1 Combine pineapple, cantaloupe, honeydew, blackberries, strawberries, grapes and apple in large bowl; gently mix.
- 2 Combine bananas, yogurt, honey, lemon juice and nutmeg in KitchenAid® Diamond Blender. Blend on speed 3 (Mix) until smooth.
- 3 Pour dressing over fruit mixture; gently toss to coat. Serve immediately.



ROASTED POTATO SALAD WITH GARLIC ANCHOVY DRESSING



- 2 anchovy fillets
- 3 tablespoons mayonnaise
- 5 cloves roasted garlic (page 28)
- ½ teaspoon grated lemon peel
- 1 teaspoon fresh lemon juice
- 4 tablespoons olive oil, divided
- 1½ pounds red fingerling potatoes
- ¼ cup thinly sliced radishes
- ¼ cup thinly sliced sweet onion
- 1 cup arugula

MAKES 6 SIDE-DISH SERVINGS

- 1 For dressing, place anchovy fillets, mayonnaise, garlic and lemon peel in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) 1 minute. Add lemon juice; pulse on speed 4 (Puree) 1 minute. Add 3 tablespoons olive oil, 1 tablespoon at a time, pulsing on speed 4 (Puree) after each addition. Refrigerate until ready to use.
- 2 Preheat oven to 400°F. Cut potatoes in half lengthwise; place in large bowl. Drizzle with remaining 1 tablespoon olive oil; toss to coat. Spread on baking sheet. Roast about 30 minutes or until potatoes are tender and beginning to brown. Let cool slightly.
- 3 Combine potatoes, radishes and onion in large bowl. Toss with dressing; top with arugula. Serve immediately or refrigerate up to 6 hours.



DECONSTRUCTED BEET SALAD



- 1 cup crème fraîche
- ⅓ cup horseradish
- 1 tablespoon Dijon mustard
- 1 teaspoon white balsamic vinegar
- ½ teaspoon salt
- 1 pound baby beets
- ½ cup crumbled goat cheese
- ¼ pound watercress
- 2 tablespoons marcona almonds

MAKES 4 SERVINGS

- 1 For dressing, place crème fraîche, horseradish, mustard, vinegar and salt in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) 1 minute. Store in refrigerator until ready to use. Can be made 3 days ahead; store in an airtight container in the refrigerator.
- 2 Preheat oven to 400°F. Wash beets and wrap in foil. Bake 30 to 40 minutes or until tender. Cool completely. Peel beets and cut into quarters.
- 3 Divide beets among four plates. Top with goat cheese, watercress and almonds. Drizzle each serving with 2 tablespoons dressing. Serve immediately with additional dressing.

A close-up photograph of a glass bowl filled with a vibrant green soup. The soup is garnished with pieces of white crab meat, fresh green chives, and small droplets of yellow oil. The bowl sits on a blue and white striped cloth. In the background, another similar bowl is visible, and a small glass vase holds purple flowers. The overall scene is brightly lit, creating a fresh and appetizing atmosphere.

SOUPS

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CREAMY CAULIFLOWER BISQUE



2 tablespoons olive oil

1 cup chopped yellow onion

1 clove garlic, minced

1 pound cauliflower florets

1 pound russet potatoes, peeled and cut into 1-inch cubes

2 cans (about 14 ounces each) vegetable broth

½ teaspoon dried thyme

⅛ teaspoon ground red pepper

1 cup evaporated milk

2 tablespoons butter

½ teaspoon salt

¼ teaspoon freshly ground black pepper

1 cup (4 ounces) shredded sharp Cheddar cheese

¼ cup finely chopped fresh parsley

¼ cup finely chopped green onions

MAKES 8 SERVINGS

1 Heat olive oil in large saucepan or Dutch oven over medium-high heat. Add onion; sauté 5 minutes or until translucent. Add garlic; sauté 30 seconds. Add cauliflower, potatoes, broth, thyme and red pepper; bring to a boil. Reduce heat to medium-low; cover and simmer about 20 minutes or until potatoes are very tender. Remove from heat; cool completely.

2 Working in batches, place soup in KitchenAid® Diamond Blender. Blend on speed 1 (Stir) until ingredients are incorporated. Gradually increase to speeds 2 (Chop), 3 (Mix), 4 (Puree) and 5 (Liquify) until smooth. Return blended soup to saucepan; cook over medium heat until heated through. Add evaporated milk, butter, salt and black pepper; cook 2 minutes or until heated through.

3 Serve with Cheddar cheese, parsley and green onions.



ROASTED TOMATO SOUP WITH BLUE CHEESE CROUTONS



2 packages Campari
tomatoes

1 small Vidalia onion,
peeled and quartered

3 cloves garlic

2 teaspoons olive oil,
divided

8 baguette slices
(½-inch slices)

1 cup vegetable stock

2 tablespoons chopped
fresh basil

1 teaspoon chopped fresh
oregano

½ teaspoon salt

½ teaspoon freshly ground
black pepper

¼ cup crumbled blue
cheese

MAKES 4 SERVINGS

1 Preheat oven to 400°F.

2 Arrange tomatoes, onion and garlic in baking pan; drizzle with 1 teaspoon olive oil. Roast 25 to 30 minutes. Let cool slightly.

3 Meanwhile, brush both sides of each baguette slice with remaining 1 teaspoon olive oil. Heat large skillet over medium-high heat; add bread and cook until golden on both sides. Set aside until ready to use.

4 Place tomatoes, onion, garlic, stock, basil, oregano, salt and pepper in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) 1 to 2 minutes until smooth.

5 Spread ½ teaspoon blue cheese on each toasted baguette slice. Pour soup into bowls and top each with two blue cheese croutons.



CREAM OF AVOCADO SOUP



6 medium avocados,
halved and pitted

Fresh lemon juice

1 cup dry white wine

4 eggs

4 cups milk, divided

1 cup vegetable broth

½ teaspoon salt

¼ teaspoon white pepper

3 cups sour cream,
divided

Black caviar and ground
red pepper (optional)

MAKES 12 SERVINGS

1 Scoop out flesh of avocados leaving ¼-inch shell; lightly sprinkle shells with lemon juice to prevent browning. Cover and refrigerate until ready to serve.

2 Blend avocado flesh and wine in small batches in KitchenAid® Diamond Blender on speed 3 (Mix) until smooth. Scrape sides of blender; blend 10 seconds longer. Transfer to large bowl; set aside.

3 In top of double boiler over hot, not boiling, water, whisk eggs with 2 cups milk. Cook slowly, stirring until mixture is thick enough to coat back of spoon. Remove from heat; stir in broth. Cool to room temperature.

4 Stir cooled egg mixture, salt and white pepper into avocado mixture. Stir in 2 cups sour cream until smooth. Add remaining 2 cups milk. Blend soup in small batches in blender until smooth. Adjust seasonings. Cover; refrigerate until cold.

5 To serve, pour cold soup into reserved avocado shells. Top each serving with about 1 tablespoon of remaining sour cream. Garnish with caviar and red pepper.



SILKY TORTILLA SOUP



3 tablespoons olive oil,
divided

1 cup chopped
white onion

3 cloves garlic

1 jalapeño pepper,
seeded and chopped

½ teaspoon red
pepper flakes

1½ cups vegetable stock

1 can (14½ ounces) fire
roasted tomatoes

1 jar (12 ounces) salsa

½ cup black beans

3 cups shredded
cooked chicken

3 corn tortillas, cut into
thin strips

Shredded Cheddar cheese

Fresh jalapeño peppers,
sliced

MAKES 5 SERVINGS

1 Heat 1 tablespoon olive oil in medium skillet. Add onion, garlic, chopped jalapeño and red pepper flakes; sauté 4 to 5 minutes or until onion is translucent.

2 Transfer vegetable mixture to KitchenAid® Diamond Blender. Add vegetable stock, tomatoes, salsa and black beans; pulse on speed 3 (Mix) 6 to 7 times or until almost pureed.

3 Pour mixture into large saucepan. Bring to a simmer over medium heat; simmer 15 minutes.

4 Heat remaining 2 tablespoons olive oil in heavy skillet. Add tortilla strips; fry until crisp. Drain on paper towels until ready to use.

5 Ladle soup into five bowls. Top with shredded chicken, tortilla strips, Cheddar cheese and sliced jalapeños.



BLACK BEAN SOUP



- 2 tablespoons olive oil
- 1½ cups chopped onions
- 1 clove garlic, minced
- 2 cans (about 15 ounces each) black beans, undrained
- 1 can (about 14 ounces) vegetable broth
- 1½ teaspoons chili powder
- ¾ teaspoon ground cumin
- ⅛ to ¼ teaspoon red pepper flakes
- ½ cup sour cream
- 2 tablespoons chopped fresh cilantro
- 1 lime, cut into wedges

MAKES 4 SERVINGS

- 1 Heat olive oil in large saucepan over medium-high heat. Add onion; sauté about 5 minutes or until onion is tender. Stir in garlic; sauté 30 seconds. Add beans, broth, chili powder, cumin and red pepper flakes; bring to a boil. Reduce heat to low; cover and simmer 15 to 20 minutes or until onion is very tender. Remove from heat; cool completely.
- 2 Place half of soup in KitchenAid® Diamond Blender. Blend on speed 1 (Stir) until ingredients are incorporated. Gradually increase to speeds 2 (Chop), 3 (Mix), 4 (Puree) and 5 (Liquify) until smooth. Stir into remaining soup in saucepan. Cook over medium heat until heated through.
- 3 Serve with sour cream, cilantro and lime wedges.



GREEN GAZPACHO WITH CRAB AND SRIRACHA YOGURT



MAKES 4 SERVINGS

1 For sriracha yogurt, place $\frac{1}{2}$ cup yogurt, sriracha and lemon juice in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) 1 to 2 minutes until smooth. Can be made up to 3 days ahead; store in an airtight container in the refrigerator.

2 For gazpacho, combine cucumber, spinach, avocado, onion, salsa, parsley, jalapeño pepper, vinegar, garlic, salt and black pepper in clean blender. Pulse on speed 2 (Chop) until ingredients are finely chopped, but not pureed. Can be made up to 3 days ahead; store in an airtight container in the refrigerator.

3 Divide gazpacho among four bowls. Top with 1 tablespoon sriracha yogurt and 1 ounce crab meat. Serve with remaining sriracha yogurt.

1 cup plain Greek yogurt, divided

1 teaspoon sriracha hot sauce

$\frac{1}{2}$ teaspoon fresh lemon juice

1½ cups coarsely chopped seeded cucumber

1 cup spinach

1 avocado, peeled, pitted and cut into quarters

$\frac{1}{2}$ cup coarsely chopped Vidalia onion

$\frac{1}{2}$ cup tomatillo salsa

$\frac{1}{4}$ cup fresh parsley

1 jalapeño pepper, seeded

1 teaspoon white vinegar

1 clove garlic

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon freshly ground black pepper

4 ounces lump crab meat



A close-up photograph of two roasted duck legs on a white plate. The duck legs are golden-brown and glistening, resting on a bed of light green herb sauce. In the background, there is a small white bowl containing a white sauce garnished with green herbs, and several slices of cucumber. The text 'ENTRÉES' is overlaid in red on the right side of the image, with three dots below it.

ENTRÉES

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CHICKEN BALINESE



8 boneless skinless chicken thighs
¼ teaspoon salt
¼ teaspoon freshly ground black pepper
1 small onion, chopped
2 cloves garlic
1 tablespoon chopped fresh ginger
2 tablespoons water
8 unsalted roasted cashews
¼ teaspoon ground red pepper
3 tablespoons vegetable oil
½ cup ketchup
1 tablespoon packed brown sugar
1 tablespoon soy sauce
Hot cooked rice
Lime wedges (optional)

MAKES 4 SERVINGS

- 1 Cut chicken crosswise into ¾-inch-wide strips; sprinkle with salt and black pepper.
- 2 For sauce, combine onion, garlic, ginger, water, cashews and red pepper in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) 10 seconds; scrape down sides. Blend on speed 4 (Puree) 10 seconds; scrape down sides. Blend on speed 4 (Puree) 10 seconds until smooth paste forms. Set aside.
- 3 Heat wok over medium-high heat 1 minute or until hot. Drizzle oil into wok and heat 30 seconds. Add chicken; stir-fry about 4 minutes or until chicken is no longer pink in center. Reduce heat to medium.
- 4 Spoon off all but 1 tablespoon oil from wok. Add onion mixture to chicken; gently stir-fry 2 minutes. Add ketchup, brown sugar and soy sauce. Stir until sugar dissolves.
- 5 Serve chicken and sauce with rice and lime wedges, if desired.



KOREAN BBQ PORK CHOPS



MAKES 4 SERVINGS

1 For sauce, place brown sugar, fish sauce, shallot, rice vinegar, lime juice, garlic, Sriracha and black pepper in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) 1 minute.

2 Place pork chops in glass baking dish. Pour sauce over pork; turn to coat. Cover and marinate in refrigerator 6 to 12 hours.

3 Preheat grill to medium-high heat. Remove pork chops from sauce; grill 6 to 7 minutes per side.

4 Bring sauce to a boil in small saucepan over medium-high heat. Reduce heat to low; simmer 10 minutes. Serve sauce with pork chops.

1/3 cup packed brown sugar

1/4 cup fish sauce

2 tablespoons minced shallot

2 tablespoons rice vinegar

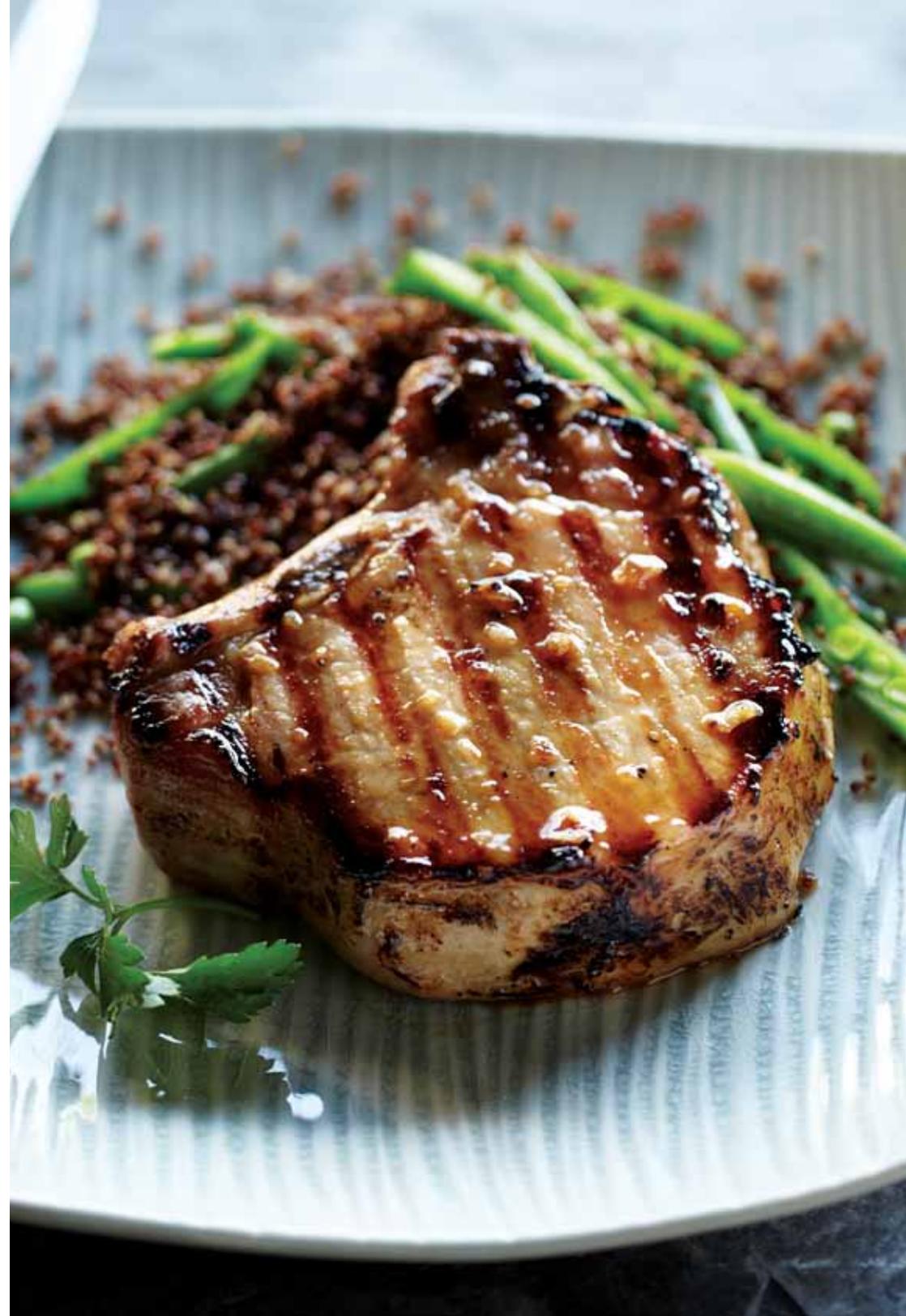
2 tablespoons fresh lime juice

1 clove garlic

1 teaspoon sriracha hot sauce

1/2 teaspoon freshly ground black pepper

4 bone-in pork chops



PINEAPPLE-HOISIN HENS



1 can (8 ounces) crushed pineapple in juice, undrained

2 tablespoons rice vinegar

2 tablespoons soy sauce

2 tablespoons hoisin sauce

1 (1-inch) piece peeled fresh ginger

2 cloves garlic

1 teaspoon Chinese five-spice powder

2 large Cornish hens (about 1½ pounds each), split in half

MAKES 4 SERVINGS

1 For marinade, place pineapple with juice, rice vinegar, soy sauce, hoisin sauce, ginger, garlic and five-spice powder in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) 10 seconds.

2 Place hens in large resealable food storage bag; pour marinade over hens. Seal bag; turn to coat. Marinate in refrigerator at least 2 hours or up to 24 hours, turning once.

3 Preheat oven to 375°F. Line shallow roasting pan with foil. Drain hens; reserve marinade. Place hens skin side up on rack in prepared pan. Roast 35 minutes.

4 Brush hens lightly with some of reserved marinade; discard remaining marinade. Roast 10 minutes or until hens are browned and cooked through (180°F).



SPINACH GNOCCHI WITH GARLIC-BASIL OIL



8 cloves garlic, roasted
(page 28)

½ cup fresh basil leaves

½ teaspoon red
pepper flakes

½ teaspoon salt

½ cup olive oil

10 ounces fresh spinach,
blanched

1½ cups ricotta cheese

1¼ cups all-purpose flour

⅓ cup shredded aged
Gouda cheese, plus
additional for serving

¼ cup chopped
fresh parsley

2 eggs

1 teaspoon grated
lemon peel

MAKES 6 SERVINGS

1 For garlic-basil oil, place garlic, basil, red pepper flakes and salt in KitchenAid® Diamond Blender.

Pulse on speed 2 (Chop) 4 to 5 times. Add olive oil, 2 tablespoons at a time, pulsing 1 to 2 times with each addition. Set aside until ready to use. Can be made 2 days ahead; store in an airtight container at room temperature.

2 Place spinach, ricotta, flour, Gouda, parsley, eggs and lemon peel in large bowl. Mix well with hands to form soft dough. Divide dough into two pieces. Roll each piece into 18-inch rope. Cut into ½-inch pieces and place on baking sheet dusted with flour.

3 Bring large pot of water to a boil. Cook gnocchi about 5 minutes until cooked through. Drain.

4 Divide gnocchi among six plates. Drizzle with garlic-basil oil and serve with additional Gouda, if desired.



CLASSIC PESTO WITH LINGUINE



12 ounces uncooked linguine

2 tablespoons butter

¼ cup plus 1 tablespoon olive oil, divided

2 tablespoons pine nuts

1 cup tightly packed fresh basil leaves

2 cloves garlic

¼ teaspoon salt

¼ cup grated Parmesan cheese

1½ tablespoons grated Romano cheese

MAKES 4 SERVINGS

1 Cook linguine according to package directions; drain. Toss with butter in large serving bowl; set aside and keep warm.

2 Meanwhile for pesto, heat 1 tablespoon olive oil in small skillet over medium-low heat. Add pine nuts; cook and stir 30 to 45 seconds until light brown, shaking pan constantly. Remove with slotted spoon; drain on paper towels.

3 Place toasted pine nuts, basil, garlic and salt in KitchenAid® Diamond Blender. Pulse on speed 3 (Mix) 4 to 5 times. With blender running on speed 4 (Puree), add remaining ¼ cup olive oil in slow steady stream; blend 30 to 45 seconds until pine nuts are finely chopped.

4 Transfer pesto to small bowl. Stir in Parmesan and Romano cheeses.* Pour pesto over pasta; toss until well coated. Serve immediately.

**Pesto can be made ahead to this point. Transfer to an airtight container and pour thin layer of olive oil over pesto. Cover and refrigerate up to 1 week. Bring to room temperature before using.*



PIZZA WITH GOLDEN RAISINS, FRESH MOZZARELLA AND PINE NUTS



1½ cups all-purpose flour

**½ teaspoon active
dry yeast**

1 teaspoon salt, divided

¾ cup warm water

2 cloves garlic

**1 can (about 12 ounces)
whole tomatoes, drained**

6 fresh basil leaves

**1 teaspoon chopped
fresh oregano**

**¼ teaspoon red
pepper flakes**

Cornmeal

**8 ounces fresh mozzarella,
sliced ¼ inch thick**

¼ cup golden raisins

2 tablespoons pine nuts

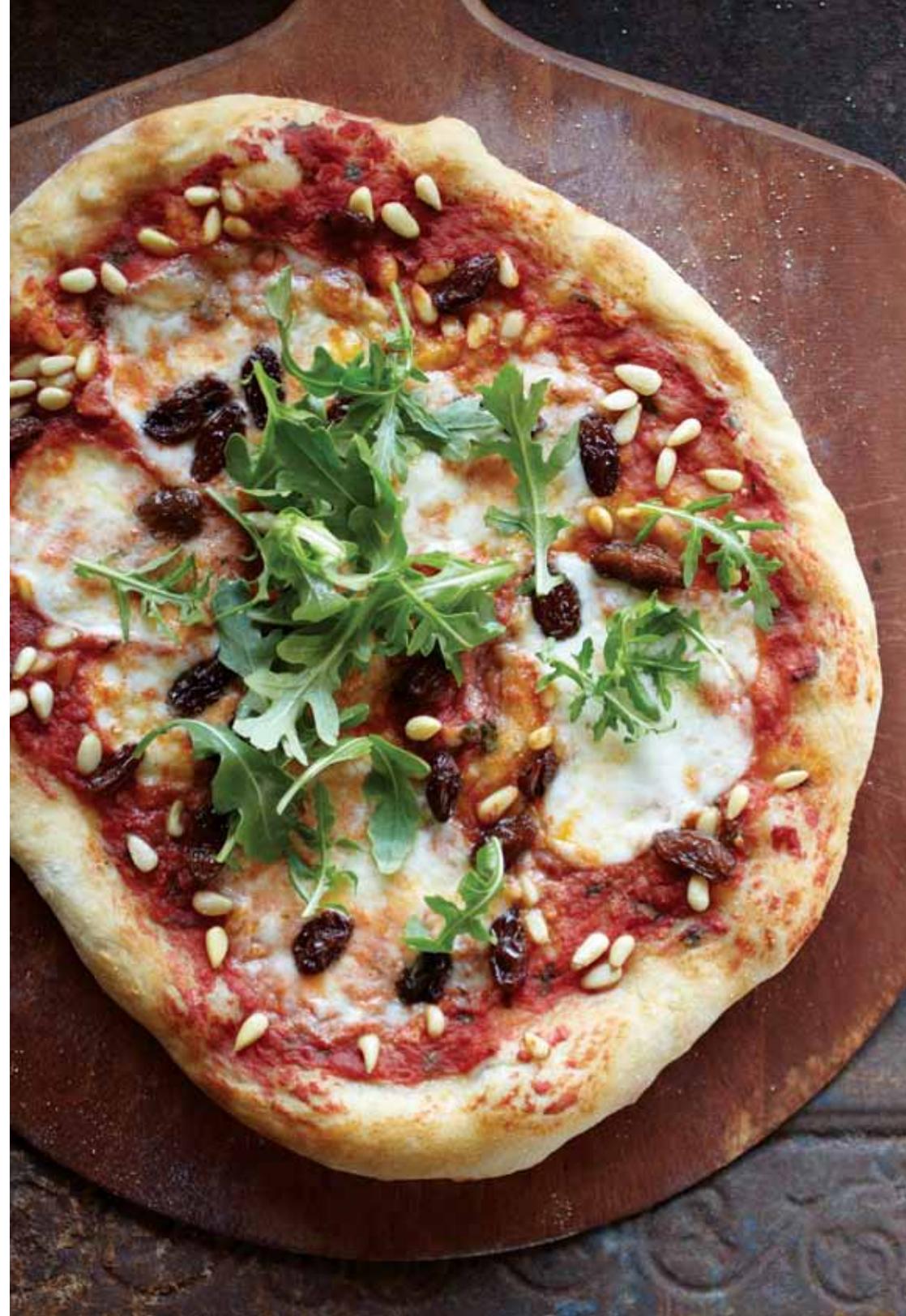
MAKES 4 SERVINGS

1 For dough, combine flour, yeast and ½ teaspoon salt in medium bowl. Whisk to combine. Stir in water and mix until combined. Knead dough on floured surface 1 minute. Return to bowl; cover and let rise 2 to 3 hours.

2 For sauce, place garlic in KitchenAid® Diamond Blender. Pulse on speed 2 (Chop) 3 to 4 times. Add tomatoes, basil, oregano, red pepper flakes and remaining ½ teaspoon salt; pulse on speed 2 (Chop) 4 to 5 times.

3 Preheat oven to 450°F. Sprinkle baking pan with cornmeal.

4 Shape dough into 10- to 12-inch disk on generously floured surface. Place dough on prepared baking pan. Top dough with 1 cup sauce, fresh mozzarella, raisins and pine nuts. Bake 10 to 12 minutes or until crust is browned and cheese is melted.



GRILLED RED SNAPPER WITH GREEN HARISSA SAUCE



MAKES 2 SERVINGS

1 Preheat grill to medium-high heat.

2 For harissa sauce, place spinach, green onions, cilantro, parsley, olive oil, jalapeño pepper, garlic, ginger, cumin, coriander, mint, ½ teaspoon salt and ½ teaspoon black pepper in KitchenAid® Diamond Blender. Pulse on speed 1 (Stir) 6 to 7 times until ingredients are finely chopped. *Do not overprocess.* Set aside until ready to use. Can be made up to 3 days ahead; store in an airtight container in the refrigerator.

3 Combine lemon juice and lime juice in 13×9-inch glass baking dish. Add fish; turn to coat. Marinate 10 minutes. Remove fish and pat dry. Season with remaining ½ teaspoon salt and ½ teaspoon black pepper. Place fish directly on grill rack. Grill 6 minutes; turn and grill 6 to 7 minutes longer.

4 Serve fish with harissa sauce.

- 1 cup spinach
- ½ cup coarsely chopped green onions
- ¼ cup fresh cilantro
- ¼ cup fresh parsley
- ¼ cup olive oil
- 1 jalapeño pepper, seeded and coarsely chopped
- 2 cloves garlic
- 1 (½-inch) piece peeled fresh ginger
- 2 tablespoons ground cumin
- 1 tablespoon coriander seeds
- 1 teaspoon chopped fresh mint
- 1 teaspoon salt, divided
- 1 teaspoon freshly ground black pepper, divided
- 2 tablespoons fresh lemon juice
- 2 tablespoons fresh lime juice
- 1 whole red snapper (about 1 pound), cleaned



GRILLED FLANK STEAK WITH KALAMATA TAPENADE



2 cups kalamata olives, pitted

2 tablespoons capers

2 cloves garlic

2 anchovy fillets

1 teaspoon lemon juice

2 teaspoons chopped fresh parsley

1 teaspoon chopped fresh oregano

½ teaspoon freshly ground black pepper

½ cup plus 1 tablespoon olive oil, divided

2 pounds flank steak

1 teaspoon Cajun seasoning

MAKES 6 SERVINGS

1 For tapenade, place olives, capers, garlic, anchovies, lemon juice, parsley, oregano and black pepper in KitchenAid® Diamond Blender. Pulse on speed 2 (Chop) 4 to 5 times. With blender running on speed 2, slowly add ½ cup olive oil, being careful not to overprocess.

2 Preheat grill to medium-high heat. Rub remaining 1 tablespoon olive oil over steak and season with Cajun seasoning. Grill 3 to 4 minutes per side for medium-rare.

3 Thinly slice flank steak and serve with tapenade.



SAFFRON LAMB CHOPS WITH RAITA



- 1 cup plain whole milk yogurt
- ¾ cup coarsely chopped seeded cucumber
- ¼ cup coarsely chopped onion
- ¼ cup fresh cilantro
- 1½ teaspoons fresh lemon juice
- 1 teaspoon ground coriander
- ½ teaspoon saffron threads
- 1 clove garlic, minced
- ½ teaspoon salt
- ½ teaspoon freshly ground black pepper
- 2 teaspoons olive oil
- 8 small loin lamb chops (about 2 ounces each)

MAKES 4 SERVINGS

- For raita, place yogurt, cucumber, onion, cilantro, lemon juice and coriander in KitchenAid® Diamond Blender. Pulse on speed 2 (Chop) 10 to 12 times until finely chopped, but not pureed. Store in an airtight container in the refrigerator until ready to use.
- Combine saffron, garlic, salt and black pepper in small bowl. Rub into lamb chops; let stand at room temperature 15 minutes.
- Heat 1 teaspoon olive oil in skillet over medium-high heat. Working in batches, sear lamb chops 2 to 3 minutes per side for medium rare, adding additional olive oil as needed. Transfer to plate and cover while cooking remaining lamb chops.
- Serve immediately with raita.



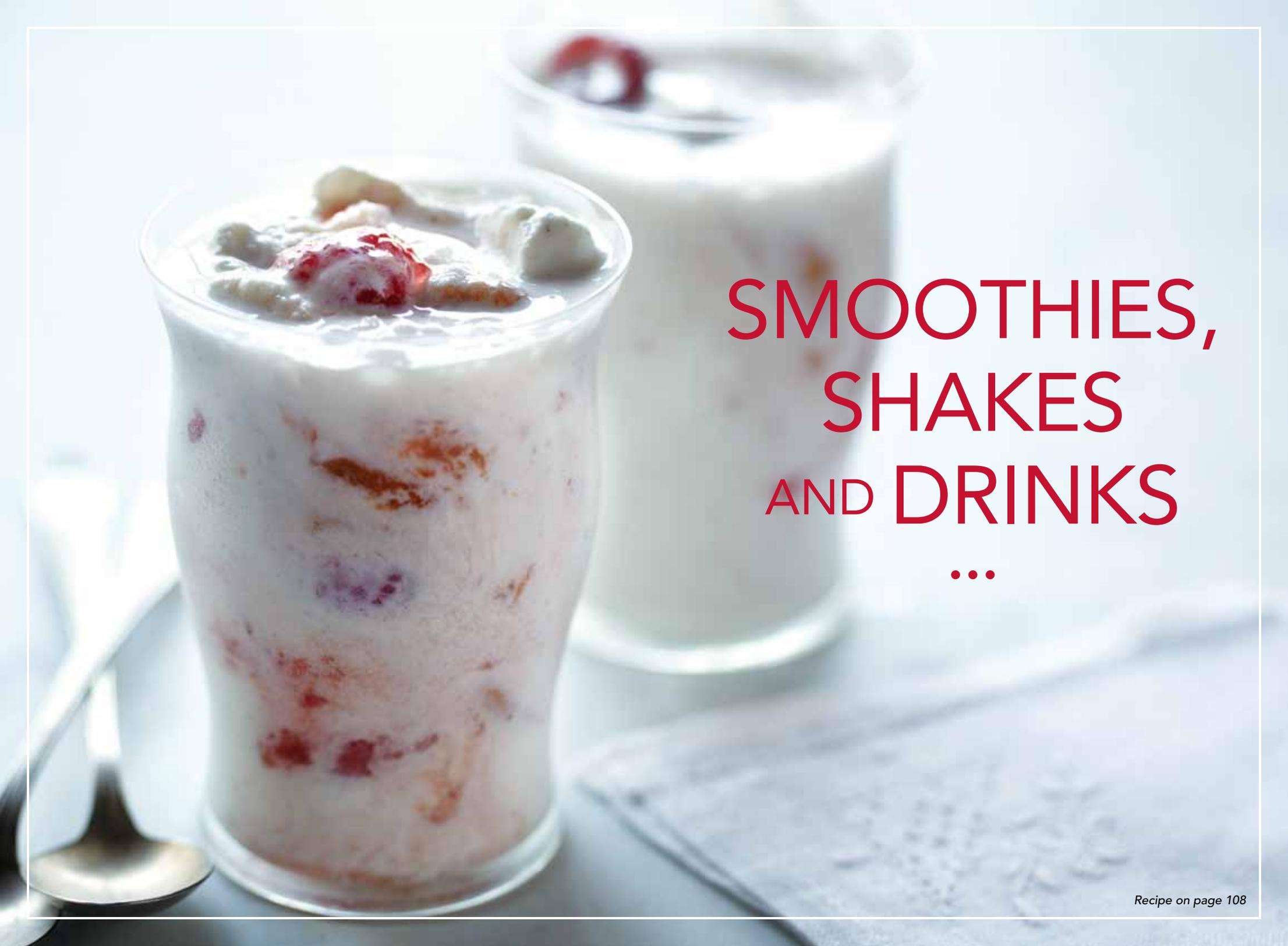
PASTA WITH GRILLED ASPARAGUS PESTO



- 1 pound asparagus, trimmed
- ⅓ cup plus 1 teaspoon olive oil, divided
- ¼ cup marcona almonds
- 1 clove garlic
- 1 teaspoon fresh lemon juice
- ½ teaspoon salt
- ¼ teaspoon ground nutmeg
- 2 tablespoons shredded aged Gouda cheese, plus additional for serving
- 1 pound uncooked pasta

MAKES 6 SERVINGS

- Preheat grill to medium-high heat. Place asparagus in large bowl. Drizzle with 1 teaspoon olive oil; toss to coat. Grill 5 to 7 minutes or until asparagus begins to char. Let cool slightly.
- Cut asparagus into 2-inch pieces. Place asparagus, almonds, garlic, lemon juice, salt and nutmeg in KitchenAid® Diamond Blender. Pulse on speed 2 (Chop) 8 to 10 times. Add remaining olive oil, 2 tablespoons at a time, pulsing once or twice until pesto just begins to blend. *Do not overprocess.*
- Transfer pesto to large bowl; stir in Gouda.
- Cook pasta according to package directions. Drain pasta, reserving ½ cup cooking water. Add to pesto, tossing to coat and adding cooking water as needed for desired consistency. Serve immediately with additional Gouda, if desired.

A close-up photograph of two glasses of smoothies. The foreground glass is filled with a light pink smoothie, topped with a dollop of white cream, a fresh raspberry, and a slice of banana. The background glass is slightly out of focus, showing a similar smoothie with a raspberry on top. The scene is set on a light-colored surface with a white napkin and a silver spoon visible.

SMOOTHIES, SHAKES AND DRINKS

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CHIPOTLE CHILI-SPIKED MOCHA SLUSH



**1 package
(1 to 1¼ ounces) instant
hot chocolate mix without
marshmallows**

**½ teaspoon instant
coffee granules**

**⅛ teaspoon chipotle
chili powder**

**⅛ teaspoon ground
cinnamon**

¾ cup hot water

**1½ cups milk or
half-and-half**

**1 cup coffee, vanilla or
chocolate ice cream**

Whipped cream (optional)

MAKES 2 SERVINGS

1 Combine hot chocolate mix, coffee granules, chili powder and cinnamon in 2-cup glass measure. Stir in hot water until blended. Pour into ice cube tray. Freeze until firm.

2 Combine chocolate ice cubes, milk and ice cream in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) until smooth.

3 Pour into two glasses. Garnish with whipped cream. Serve immediately.



GINGER AND LAVENDER INFUSED VODKA SLUSH



2 cups water

2 cups superfine sugar

2 tablespoons dried
lavender

1 (1-inch) piece fresh
ginger, peeled and sliced

6 cups ice

½ cup vodka

¼ cup fresh lemon juice

1 teaspoon chopped
fresh mint

Fresh lavender sprigs
(optional)

MAKES 6 SERVINGS

1 Bring water and sugar to a boil in small saucepan over medium-high heat. Reduce heat to low; simmer 5 minutes. Remove from heat. Add lavender and ginger; let steep 1 hour. Strain syrup; set aside until ready to use. Can be made ahead; store in an airtight container up to 2 weeks.

2 Place ice in KitchenAid® Diamond Blender. Pulse on speed 2 (Chop) 6 to 8 times. Add vodka, lemon juice, ⅓ cup lavender-ginger syrup and mint. Blend on speed 5 (Liquify) 1 minute. Serve immediately with fresh lavender sprigs, if desired.



LEMON BASIL SMOOTHIE



2 cups lemon sorbet

1 cup milk

1 cup ice

1 container (6 ounces)

vanilla yogurt

1/3 cup fresh lemon juice

**2 tablespoons chopped
fresh basil, plus additional
for garnish**

**2 teaspoons finely
grated lemon peel, plus
additional for garnish**

MAKES 3 SERVINGS

1 Combine sorbet, milk, yogurt, ice, lemon juice, 2 tablespoons basil and 2 teaspoons lemon peel in KitchenAid® Diamond Blender. Blend on speed 5 (Liquify) until smooth, stopping once to scrape down sides.

2 Pour into three glasses. Garnish with additional basil and lemon peel. Serve immediately.



GINGER CUCUMBER LIMEADE



1½ cups chopped seeded
peeled cucumber

⅓ cup frozen limeade
concentrate, thawed

1 teaspoon grated
fresh ginger

1 cup cold club soda
or sparkling water

Ice

Cucumber slices and lime
peel strips (optional)

MAKES 3 SERVINGS

1 Combine cucumber, limeade concentrate and ginger in KitchenAid® Diamond Blender. Blend on speed 5 (Liquify) until almost smooth.

2 Combine cucumber mixture and club soda in 1-quart pitcher; stir gently. Serve immediately over ice cubes. Garnish with cucumber slices and lime peel.

STRAWBERRY APRICOT PUNCH



2 packages (10 ounces
each) frozen sliced
strawberries in syrup,
thawed

2 cans (5½ ounces each)
apricot or peach nectar

¼ cup fresh lemon juice

2 tablespoons honey

1 bottle (2 liters)
lemon-lime soda

Lemon slices (optional)

MAKES 12 SERVINGS

1 Place strawberries with syrup in KitchenAid® Diamond Blender. Blend on speed 5 (Liquify) until smooth.

2 Pour pureed strawberries into large punch bowl. Stir in apricot nectar, lemon juice and honey; blend well.

3 Immediately before serving, stir soda into strawberry mixture. Garnish with lemon slices.



GREEN CHIA SMOOTHIE



1 cup fresh pineapple
chunks

2 kiwi, peeled and sliced

1 avocado, peeled
and pitted

6 ounces plain
Greek yogurt

½ cup orange juice

¼ cup ice

2 tablespoons chopped
fresh mint

2 tablespoons chia seeds

MAKES 2 SERVINGS

1 Place pineapple, kiwi, avocado, yogurt, orange juice, ice and mint in KitchenAid® Diamond Blender. Blend on speed 5 (Liquify) 1 minute.

2 Add chia seeds to blender; pulse on speed 1 (Stir) 2 to 3 times.

3 Pour into two glasses; serve immediately.



STOUT FLOAT WITH CHOCOLATE FOAM



¼ cup heavy cream

**1 tablespoon
unsweetened cocoa
powder**

**1 tablespoon powdered
sugar**

4 scoops vanilla ice cream

1 bottle (12 ounces) stout

MAKES 2 SERVINGS

1 For chocolate foam, place heavy cream in KitchenAid® Diamond Blender. Sift cocoa powder and powdered sugar over cream. Blend on speed 3 (Mix) 30 seconds until mixture begins to thicken and looks foamy.

2 Scoop ice cream into two glasses; pour stout over ice cream. Top with chocolate foam; serve immediately.



FROSTY BERRY CREAM MILKSHAKE



- ¼ cup raspberries
- ¼ cup blueberries
- ¼ cup blackberries
- 2 tablespoons water
- 2 teaspoons sugar
- 1 pint vanilla ice cream
- 6 ounces plain Greek yogurt
- ¼ cup milk

MAKES 2 SERVINGS

- 1 Combine raspberries, blueberries, blackberries, water and sugar in small saucepan. Simmer over medium heat until sugar dissolves and berries start to break down. Cool completely.
- 2 Place ice cream, yogurt and milk in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) 2 minutes. Pour into two glasses.
- 3 Spoon berries on top of milkshakes; stir gently. Serve immediately.



MELON INFUSED AQUA FRESCA



- 4 cups water
- 2 cups cantaloupe chunks
- 1 cup seedless watermelon chunks
- 1 cup ice
- ¼ cup fresh lime juice
- 2 teaspoons agave nectar

MAKES 4 SERVINGS

- 1 Place water, cantaloupe, watermelon, ice, lime juice and agave nectar in KitchenAid® Diamond Blender. Blend on speed 5 (Liquify) 1 to 2 minutes until smooth.
- 2 Pour into four glasses; serve immediately.

The image shows two elegant, stemmed glass dessert dishes. The foreground dish is in sharp focus, containing a generous portion of smooth, white ice cream. It is garnished with several thin slices of lemon and a dusting of fresh lemon zest. The background dish is identical but out of focus, creating a sense of depth. The overall lighting is bright and soft, highlighting the creamy texture of the ice cream and the vibrant yellow of the lemon.

DESSERTS AND TREATS

...

CHOCOLATE-COVERED PRETZEL POPS



**¼ cup plus 2 tablespoons
fudge topping, divided**

½ cup crushed pretzels

**4 (5-ounce) paper or
plastic cups or pop molds**

¾ cup milk

**1 ¼ cups chocolate
ice cream**

**2 pretzel rods, broken
in half or 4 pop sticks**

MAKES 4 POPS

1 Place ¼ cup fudge topping in small microwavable bowl; microwave on HIGH 15 seconds. Stir until smooth.

2 Add crushed pretzels to melted fudge topping, mixing and mashing with fork until blended. Press about 2 tablespoons mixture into each cup using damp fingers.

3 Place remaining 2 tablespoons fudge topping in small microwavable bowl. Microwave on HIGH 15 seconds. Stir until smooth. Gradually whisk in milk.

4 Combine milk mixture and ice cream in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) until smooth.

5 Pour ice cream mixture into cups over pretzel base. Cover top of each cup with small piece of foil. Gently insert pretzel rod half through center of foil. Freeze 6 hours or until firm.

6 To serve, remove foil and peel away paper cups or gently twist frozen pops out of plastic cups.



THREE-CHOCOLATE MOUSSE



7 ounces bittersweet chocolate, chopped

¾ cup boiling water, divided

¾ cup heavy cream, divided

1½ teaspoons vanilla, divided

1 teaspoon instant espresso powder

3 eggs, divided

7 ounces milk chocolate, chopped

7 ounces white chocolate, chopped

MAKES 4 SERVINGS

1 Place chopped bittersweet chocolate in KitchenAid® Diamond Blender. Add ¼ cup boiling water; blend on speed 2 (Chop) 30 seconds. Add ¼ cup cream, ½ teaspoon vanilla, espresso powder and 1 egg. Blend on speed 3 (Mix) 15 seconds. Divide among four small bowls. Chill 1 hour.

2 Place chopped milk chocolate in blender. Add ¼ cup boiling water; blend on speed 2 (Chop) 30 seconds. Add ¼ cup cream, ½ teaspoon vanilla and 1 egg. Blend on speed 3 (Mix) 15 seconds. Pour over bittersweet layer. Chill 1 hour.

3 Place chopped white chocolate in blender. Add remaining ¼ cup boiling water; blend on speed 2 (Chop) 30 seconds. Add remaining ¼ cup cream, ½ teaspoon vanilla and 1 egg. Blend on speed 3 (Mix) 15 seconds. Pour over milk chocolate layer. Chill 1 hour before serving.



PERFECT PEANUT BUTTER PUDDING



2 cups milk

2 eggs

1/3 cup creamy
peanut butter

1/4 cup packed
brown sugar

1/4 teaspoon vanilla

3/4 cup shaved chocolate
(optional)

MAKES 6 SERVINGS

- 1** Preheat oven to 350°F. Grease six (3-ounce) ovenproof custard cups.
- 2** Combine milk, eggs, peanut butter, brown sugar and vanilla in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) 1 minute. Pour into prepared custard cups. Place cups in 13×9-inch baking dish; carefully add enough hot water to baking dish to come halfway up sides of custard cups.
- 3** Bake 50 minutes or until pudding is set. Remove custard cups from pan; cool to room temperature. Refrigerate until ready to serve.
- 4** Top each serving with about 2 tablespoons shaved chocolate, if desired.



CHAI SPICED CARROT CAKE WITH CRYSTALLIZED GINGER ICING



8 ounces cream cheese,
softened
¼ cup (½ stick) butter,
softened
2 tablespoons
half-and-half
3 cups powdered sugar
¼ cup crystallized ginger
2 cups grated carrots
1½ cups granulated sugar
1½ cups vegetable oil
4 eggs
½ cup packed dark
brown sugar
2½ cups all-purpose flour
1 tablespoon cardamom
1 tablespoon
ground ginger
1¼ teaspoons
baking powder
1¼ teaspoons cinnamon
1 teaspoon baking soda
½ teaspoon
ground nutmeg
½ teaspoon freshly
ground black pepper
½ teaspoon salt
¼ teaspoon ground cloves

MAKES 12 SERVINGS

- 1 For icing, place cream cheese, butter and half-and-half in KitchenAid® Diamond Blender. Add powdered sugar, 1 cup at a time, on speed 4 (Puree), scraping down sides if needed. Add crystallized ginger; pulse on speed 2 (Chop) 6 to 7 times. Refrigerate 2 hours.
- 2 Preheat oven to 350°F. Spray 13×9-inch baking pan with nonstick cooking spray.
- 3 Combine carrots, granulated sugar, oil, eggs and brown sugar in bowl of KitchenAid® stand mixer. Blend on speed 3 for 1 minute.
- 4 Whisk flour, cardamom, ground ginger, baking powder, cinnamon, baking soda, nutmeg, black pepper, salt and cloves in medium bowl. Add to carrot mixture; mix on speed 3 for 2 minutes. Pour into prepared pan.
- 5 Bake 40 to 45 minutes or until toothpick inserted into center comes out clean. Cool in pan on wire rack.
- 6 Ice cake and serve immediately. Can be made 6 hours ahead; store in the refrigerator.



CARAMELIZED BANANA WITH SALTY CHOCOLATE-HAZELNUT CREAM



1/3 cup dry roasted peanuts
1/2 cup chocolate-hazelnut spread
1/2 cup peanut butter
1/4 cup milk
1/2 teaspoon vanilla
4 bananas
4 teaspoons sugar
Flaked salt
Ice cream (optional)

MAKES 4 SERVINGS

1 For chocolate-hazelnut cream, place peanuts in KitchenAid® Diamond Blender and pulse on speed 2 (Chop) 2 to 3 times. Add chocolate-hazelnut spread, peanut butter, milk and vanilla. Blend on speed 5 (Liquify) about 1 minute until smooth. Set aside until ready to use.

2 Preheat broiler. Slice bananas in half lengthwise; sprinkle each half with 1/2 teaspoon sugar. Broil 2 to 3 minutes or until caramelized. Let cool slightly.

3 Place two banana halves on each plate. Drizzle with 2 tablespoons chocolate-hazelnut cream. Sprinkle with flaked salt and serve with additional chocolate-hazelnut cream and ice cream, if desired.



FRESH SUMMER FRUIT FOOL



1 cup sliced peeled peaches (about 2 small)

1 cup sliced peeled plums (about 2 large)

1 cup fresh raspberries

8 tablespoons powdered sugar, divided

1 tablespoon fresh lime juice

1 cup whipping cream

Grated lime peel (optional)

MAKES 4 SERVINGS

1 Place peaches, plums, raspberries, 6 tablespoons powdered sugar and lime juice in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) until smooth. Cover and refrigerate at least 1 hour or up to 1 day.

2 Beat cream in bowl of KitchenAid® stand mixer at high speed until soft peaks form. Add remaining 2 tablespoons powdered sugar; beat until stiff peaks form. Fold into fruit mixture. Spoon into four serving bowls; garnish with lime peel.

VARIATION: Mango is also excellent in this dessert. Peel and slice 1 medium mango and substitute for the peaches.



COCONUT GINGER BASIL SORBET



- 2 cups water
- 1½ cups superfine sugar
- 1 tablespoon grated fresh ginger
- 1 teaspoon chopped fresh basil
- 2 cups unsweetened coconut milk
- ¼ cup fresh lemon juice
- 1 teaspoon grated lemon peel
- ¼ teaspoon salt

MAKES 4 (½-CUP) SERVINGS

- 1 Bring water and sugar to a boil in small saucepan. Cook 1 minute. Remove from heat. Stir in ginger and basil; let cool.
- 2 Combine syrup, coconut milk, lemon juice, lemon peel and salt in KitchenAid® Diamond Blender. Blend on speed 4 (Puree) 1 minute.
- 3 Pour into 8-inch square glass baking dish. Freeze at least 12 hours. Scoop into four bowls.



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Arugula and Spinach Spread.....	40
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Green Gazpacho with Crab and Sriracha Yogurt.....	72
Kale Salad with Green Garlic Dressing.....	48
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Fruit Salad with Creamy Banana Dressing...	56
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Silky Tortilla Soup.....	68
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Chipotle Chili-Spiked Mocha Slush.....	96
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Roasted Pepper and Sourdough Brunch Casserole.....	8
Smoked Sausage and Red Pepper Frittata.....	12
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Green Gazpacho with Crab and Sriracha Yogurt.....	72
Grilled Red Snapper with Green Harissa Sauce.....	88
Roasted Potato Salad with Garlic Anchovy Dressing.....	58
Shrimp Pâté.....	38
Wrapped Scallops with Roasted Pepper Sauce.....	34

Fresh Summer Fruit Fool.....	122
Frosty Berry Cream Milkshake.....	108
Fruit Salad with Creamy Banana Dressing.....	56
Ginger and Lavender Infused Vodka Slush.....	98
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Grapefruit Salad with Raspberry Dressing.....	54
Green Chia Smoothie.....	104
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Grilled Flank Steak with Kalamata Tapenade.....	90
Grilled Red Snapper with Green Harissa Sauce.....	88
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Grilled Flank Steak with Kalamata Tapenade.....	90
Grilled Red Snapper with Green Harissa Sauce.....	88
Ham and Cheese Waffles.....	22
Hummus Pita Pizzas.....	36
Jalapeño Honey Butter.....	52
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Korean BBQ Pork Chops.....	78
Lemon Basil Smoothie.....	100
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Fruit Salad with Creamy Banana Dressing...	56
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Melon Infused Aqua Fresca.....	109
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Ham and Cheese Waffles.....	22
Korean BBQ Pork Chops.....	78
Wrapped Scallops with Roasted Pepper Sauce.....	34
Roasted Cauliflower with Goat Cheese Fondue.....	42
Roasted Garlic.....	28
Roasted Garlic-Lime Butter.....	52
Roasted Pepper and Sourdough Brunch Casserole.....	8
Roasted Potato Salad with Garlic Anchovy Dressing.....	58
Roasted Tomato, Artichoke and White Bean Crostini.....	32
Roasted Tomato Soup with Blue Cheese Croutons.....	64
Saffron Lamb Chops with Raita.....	92
SAUSAGE	
Smoked Sausage and Red Pepper Frittata.....	12
Shrimp Pâté.....	38
Silky Tortilla Soup.....	68
Smoked Sausage and Red Pepper Frittata.....	12
SMOOTHIES	
Green Chia Smoothie.....	104
Lemon Basil Smoothie.....	100
Mango Banana Passion Fruit Smoothie.....	20
SPINACH	
Arugula and Spinach Spread.....	40
Spinach Artichoke Gratin.....	50
Spinach-Basil Pesto Pizzas with Sun-Dried Tomatoes.....	26
Spinach Gnocchi with Garlic-Basil Oil.....	82
Spinach Artichoke Gratin.....	50
Spinach-Basil Pesto Pizzas with Sun-Dried Tomatoes.....	26
Spinach Gnocchi with Garlic-Basil Oil.....	82
Sticky Ginger Chicken.....	30
Stout Float with Chocolate Cream.....	106
Strawberry Apricot Punch.....	102
Sun-Dried Tomato-Blue Cheese Butter.....	52
Three-Chocolate Mousse.....	114
Tostadas Rancheros.....	18
Trio of Butters.....	52
Wrapped Scallops with Roasted Pepper Sauce.....	34

METRIC CONVERSION CHART



VOLUME MEASUREMENTS (dry)

$\frac{1}{8}$ teaspoon = 0.5 mL
$\frac{1}{4}$ teaspoon = 1 mL
$\frac{1}{2}$ teaspoon = 2 mL
$\frac{3}{4}$ teaspoon = 4 mL
1 teaspoon = 5 mL
1 tablespoon = 15 mL
2 tablespoons = 30 mL
$\frac{1}{4}$ cup = 60 mL
$\frac{1}{3}$ cup = 75 mL
$\frac{1}{2}$ cup = 125 mL
$\frac{2}{3}$ cup = 150 mL
$\frac{3}{4}$ cup = 175 mL
1 cup = 250 mL
2 cups = 1 pint = 500 mL
3 cups = 750 mL
4 cups = 1 quart = 1 L

VOLUME MEASUREMENTS (fluid)

1 fluid ounce (2 tablespoons) = 30 mL
4 fluid ounces ($\frac{1}{2}$ cup) = 125 mL
8 fluid ounces (1 cup) = 250 mL
12 fluid ounces ($1\frac{1}{2}$ cups) = 375 mL
16 fluid ounces (2 cups) = 500 mL

WEIGHTS (mass)

$\frac{1}{2}$ ounce = 15 g
1 ounce = 30 g
3 ounces = 90 g
4 ounces = 120 g
8 ounces = 225 g
10 ounces = 285 g
12 ounces = 360 g
16 ounces = 1 pound = 450 g

DIMENSIONS

$\frac{1}{16}$ inch = 2 mm
$\frac{1}{8}$ inch = 3 mm
$\frac{1}{4}$ inch = 6 mm
$\frac{1}{2}$ inch = 1.5 cm
$\frac{3}{4}$ inch = 2 cm
1 inch = 2.5 cm

OVEN TEMPERATURES

250°F = 120°C
275°F = 140°C
300°F = 150°C
325°F = 160°C
350°F = 180°C
375°F = 190°C
400°F = 200°C
425°F = 220°C
450°F = 230°C

BAKING PAN SIZES

Utensil	Size in Inches/Quarts	Metric Volume	Size in Centimeters
Baking or Cake Pan (square or rectangular)	8×8×2 9×9×2 12×8×2 13×9×2	2 L 2.5 L 3 L 3.5 L	20×20×5 23×23×5 30×20×5 33×23×5
Loaf Pan	8×4×3 9×5×3	1.5 L 2 L	20×10×7 23×13×7
Round Layer Cake Pan	8×1 $\frac{1}{2}$ 9×1 $\frac{1}{2}$	1.2 L 1.5 L	20×4 23×4
Pie Plate	8×1 $\frac{1}{4}$ 9×1 $\frac{1}{4}$	750 mL 1 L	20×3 23×3
Baking Dish or Casserole	1 quart 1 $\frac{1}{2}$ quarts 2 quarts	1 L 1.5 L 2 L	— — —

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