

Product Demonstration Recipes 2012

Food Grinder Attachment

Monterey Meat Balls

What You Will Need:

- Countertop Oven
- Aluminum foil
- Oven mitt
- Medium mixing bowl
- Serving plate
- Paper towels
- Spatula

Ingredients:

- 4 ounces Monterey Jack cheese, cut into 1-inch cubes
- 1 package (9 oz.) frozen chopped spinach, thawed, and squeezed dry
- 2 cloves garlic
- 1 slice white bread
- 1 pound beef chuck, trimmed of excess fat and cut into 1-inch strips, partially frozen
- 1 pound pork steak, trimmed of excess fat and cut into 1-inch strips, partially frozen
- 1 small onion, quartered
- 1 rib celery, trimmed and cut into 1-inch pieces
- ¾ cup fresh bread crumbs
- 1 egg
- 1 teaspoon seasoned salt
- ¼ teaspoon pepper
- ½ jar (24 oz.) marinara sauce
- Italian parsley sprigs

Directions:

Preheat countertop oven to 450°F. Position oven rack in “down” position in center slot. Line oven baking tray with aluminum foil and spray with cooking spray. Set aside.

Assemble and attach food grinder with fine grinding plate. Grind cheese, spinach and garlic into mixer bowl. Grind 1 slice white

bread to clean spinach from grinder body. Remove food grinder and attach bowl and flat beater to mixer. Turn to Stir Speed blend cheese, vegetables and bread together, about 30 seconds. Transfer mixture into another bowl and refrigerate until needed.

Return food grinder to mixer. Continuing on Speed 4, grind beef chuck and pork steak into mixer bowl. Re-grind meat mixture to achieve even texture. Grind onion and celery onto meat mixture. Remove food grinder and attach bowl and flat beater to mixer. Add bread crumbs, egg, seasoned salt, and pepper. Turn to Stir Speed and mix until ingredients are well combined, about 30 seconds.

To make meatballs, roll a heaping tablespoon of cheese mixture into a ball, approximately 1-inch in diameter. Form about 2 tablespoons of meat mixture around cheese ball, shaping into a round ball, approximately 1 ½ to 2-inches in diameter. Place 12 finished meatballs on prepared baking tray. Bake in preheated oven for 15 to 17 minutes or until cooked through. Spread marinara sauce on bottom of display platter. Arrange meatballs in sauce. Garnish with parsley. Repeat with remaining meat mixture and spinach mixture.



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Product Demonstration Recipes 2012

Food Grinder Attachment

Fresh Salsa

What You Will Need:

- Chef knife
- Cutting board
- Paper towels
- Serving bowl/tray
- Spatula

Ingredients:

- 12-14 large ripe Roma tomatoes, cored
- 4-6 jalapeno peppers, with some seeds and veins removed, cut in half
- 2 Anaheim chili, seeded
- 4-6 green onions, trimmed
- ½ cup packed cilantro leaves, divided
- 4 tablespoons fresh lime juice, divided
- 4 teaspoons salt, divided
- 2 teaspoon sugar, divided
- Cilantro sprigs
- White corn tortilla chips

Directions:

Cut tomatoes, jalapeno pepper, Anaheim chili, and green onions into approximately 1-inch pieces. Place tomatoes in large bowl and peppers and onions in medium bowl and set aside. Assemble and attach food grinder with coarse grinding plate. Turn to Speed 4 and grind half of tomatoes into mixer bowl. Exchange coarse grinding plate for fine grinding plate. Grind half of jalapeno peppers, Anaheim peppers, green onions, and ¼ cup cilantro leaves into tomatoes.

Remove food grinder attachment. Attach bowl and flat beater. Add 2 tablespoons lime juice, 2 teaspoons salt and 1teaspoon sugar to bowl. Turn to Stir Speed and blend

mixture, about 30 seconds. Transfer mixture to display container and garnish with cilantro sprig. Display with tortilla chips. Repeat demonstration with remaining ingredients.

Cranberry Apple Relish

What You Will Need:

- Chef knife
- Cutting board
- Medium mixing bowl
- Measuring cups
- Paper towels
- Serving bowl/tray

Ingredients:

- 4 medium Granny Smith apples with skin, cored
- 2 naval oranges with skin
- 2 packages (12 ounces each) fresh cranberries, partially frozen
- 3 cups sugar, divided
- ½ cup Grand Marnier or Triple Sec, divided
- Mint sprigs

Directions:

Cut apples and oranges into approximately 1-inch pieces. Place in bowl and set aside. Assemble food grinder with coarse grinding plate and attach to mixer. Turn to Speed 4 and grind 1 package cranberries, and half of apples and oranges into mixer bowl.

Attach bowl with ground fruit and flat beater to mixer. Add 1 ½ cups sugar and ¼ cup liqueur to bowl. Turn to Stir Speed and mix for 1 minute, or until well blended. Transfer mixture to display bowl and garnish with mint sprig. Repeat demonstration with remaining ingredients.



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Product Demonstration Recipes 2012

13-Cup Food Processor

Mini Pizzas

What You Will Need:

- Countertop oven
- Cooking spray
- Mixing bowl
- Kitchen towel
- Serving tray
- Rolling pin

Ingredients:

Pizza Dough

- 1 package quick-rise active dry yeast
- 1 cup warm water (105° F -115° F)
- 1 teaspoon sugar
- 2 ¾ cups bread flour
- 1 teaspoon salt
- 1 tablespoon olive oil

Toppings

- 2 ounces Parmesan cheese
- 1 package (8 ounces) Mozzarella cheese
- 1 package (8 ounces) provolone cheese
- 1 small stick pepperoni
- 1 small zucchini, trimmed
- 1 small green pepper or red pepper, seeded and cut in half
- 1 small sweet onion, halved
- 3 Roma tomatoes
- ½ cup coarsely chopped or chiffonade-cut basil leaves
- Garlic and sea salt grinder
- Pepper grinder

Directions:

To make dough, dissolve yeast in warm water with a pinch of sugar. Let stand 5 minutes. Position dough blade in workbowl. Add remaining sugar, bread flour, and salt, to bowl. Pulse one or two times to mix. With processor running, slowly pour dissolved yeast mixture and

olive oil through feed tube. Continue processing until dough forms a ball, about 45 seconds to 1 minute. Dough will be slightly sticky.

Place dough in greased bowl, turning to grease top. Cover and let rise in warm place, until doubled in bulk, about 20 to 30 minutes. Prepare toppings while dough is rising.

For toppings, position shredding disc in food processor. Process Parmesan cheese. Remove cheese to small bowl and set aside. Using shredding disc, process Mozzarella and provolone cheese. Remove cheeses to display platter and set aside. Exchange shredding disc for slicing disc. Set on Thin (1MM). Slice pepperoni, zucchini, peppers, onion and tomatoes. Remove each vegetable after slicing and place on platter with cheese to display until ready to assemble pizzas.

Preheat countertop oven to 425 °F. Punch dough down and divide into eight pieces. Flatten each piece slightly and lightly flour on both sides. Roll with rolling pin to form a circle about 5 to 6-inches in diameter. Repeat with another piece of dough. Place dough circles side by side on pizza screen. Top with cheeses and vegetable combinations. Season with garlic/sea salt and pepper. Sprinkle with basil and reserved Parmesan cheese. Bake at 425°F for 10 to 12 minutes. Remove from oven and cool slightly on wire racks. Place on display platter. Repeat rolling dough and pizza assembly with remaining ingredients while first batch pizzas bake. Have second batch ready to bake as first batch is removed from oven. Repeat process.



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Product Demonstration Recipes 2012

13-Cup Food Processor

Seven Layer Salad

What You Will Need:

- Serving bowl (glass or clear plastic)
- Spatula
- Paper towels

Ingredients:

- 1-2 small heads romaine lettuce, trimmed
- 4 tomatoes
- 3 ribs celery
- 1 medium yellow bell pepper, seeded
- 1 small red onion
- 2 cups frozen peas, thawed
- 4 ounces Cheddar cheese
- ¾ cup plain Greek-style yogurt
- ¾ cup mayonnaise
- 1 tablespoon cider vinegar
- 1-2 teaspoons sugar
- ½ teaspoon seasoned salt
- ¼teaspoon freshly ground pepper
- ¼ cup fresh parsley sprigs
- ¼ cup fresh basil leaves

Directions:

Position slicing disc in workbowl and slide external slicing lever to far right Thick (6MM). Trim lettuce to fit feedtube. Process to slice. Remove lettuce from bowl and arrange in bottom of glass/plastic bowl. Slice celery. Use small center feedtube to keep celery upright and produce best slices. Remove celery from bowl and arrange on top of tomatoes. Slide external slicing lever to middle (3MM). Slice tomatoes. Remove tomatoes from bowl and arrange on top of lettuce.

Move external slicing lever to far left Thin (1MM). Trim yellow pepper to fit feedtube. Process to slice. Remove pepper from

workbowl and arrange on top of celery. Slice red onion. Remove onion from workbowl and arrange on top of peppers. Sprinkle peas over onions.

Exchange thin slicing disc for shredding disc. Shred Cheddar cheese. Remove from workbowl, and place in small bowl. Set aside.

Exchange shredding disc for multi-purpose blade. Place mayonnaise, yogurt, vinegar, sugar, seasoned salt, and pepper in workbowl. Process for 30 seconds, or until well blended. Pour dressing over salad. Spread with spatula to spread evenly. Sprinkle with reserved cheddar cheese.

Exchange multi-purpose blade for mini-bowl and blade. Place parsley and basil in mini-bowl. Process to finely chop. Remove from bowl and sprinkle over cheese. Display finished salad.

Slice or shred extra vegetables as needed to demonstrate food processor



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Product Demonstration Recipes 2012

Hand Blender (KHB2561)

Tropical Breakfast Smoothie

What You Will Need:

- Chef knife
- Cutting board
- Paper towels
- Serving bowl/cups & plate

Ingredients:

Smoothie

- 1 medium banana
- ¼ fresh pineapple
- 2 large oranges, peeled
- 3 cups pineapple orange juice
- 1 container (5.8 oz.) vanilla yogurt
- 3 cups ice cubes
- Orange Slices for garnish

Topping

- 1 cup peanuts
- 1 cup almonds
- 1 cup walnuts
- 1 cup pecans

Directions:

Cut banana, pineapple, and orange sections into approx. 1-inch chunks. Place in bowl and set aside. Place approx. ½ of banana, pineapple and orange chunks, and 1 cup juice in blender beaker. Process on Speed 3 using a gentle up and down motion for 50 to 60 seconds or until smooth. Add 3 tablespoons yogurt and 1 cup ice. Process on Speed 3 using a gentle up and down motion for 30 seconds to 1 minute or until smooth. Pour some of smoothie into display glasses and garnish with orange slice and a sprinkle of chopped nuts. Repeat.

Chop nuts ¼ cup at a time on high speed in various combinations to demonstrate chopping capability of hand blender chopper attachment. Display on plate and use to garnish smoothie.

Roasted Red Pepper and Green Onion Dip

What You Will Need:

- Measuring Cups (½-cup and 1-cup)
- Spatula
- Chef Knife

Ingredients:

- 1-Cup Light Mayonnaise
- 1-Cup Reduced-Fat Sour Cream or 1-Cup Light Sour Cream
- ½-Cup Romano Cheese, Grated
- 1 (¾ Ounce) Envelope Good Seasons Italian Dressing
- 1 (7 Ounce) Jar Roasted Red Peppers, well drained
- 2 Green Onions
- Crackers (For Serving)

Directions:

In the 1 Liter Pitcher, combine mayonnaise, sour cream, romano cheese and salad dressing. Attach the multi-purpose blade to the Hand Blender and blend ingredients on Speed 5. Set aside.

Drain roasted red peppers and place in the Chopper Attachment.

Cut the ends off of green onions and then cut in half. Place in Chopper Attachment. Attach Hand Blender to Chopper Attachment and chop red pepper and green onions on Speed 3 for about 10 seconds.

Combine red pepper and green onions to the ingredients in the 1 Liter Pitcher.

Attach the Whip Attachment to Hand Blender. Mix ingredients in 1 Liter Pitcher on Speed 3 until evenly combined.

Serve on crackers.



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Product Demonstration Recipes 2012

Blender (KSB560)

Chilled Melon Soup

What You Will Need:

- Chef knife
- Cutting board
- Serving bowl
- Paper towels

Ingredients:

- 3 cups ripe cantaloupe
- 3 cups ripe honeydew
- 1 ½ cups orange juice
- 2 tablespoons mint leaves
- ¼ cup honey
- 2 tablespoons fresh lemon juice
- Fresh mint sprig

Directions:

Cut cantaloupe and honeydew into approximately 1-inch pieces. Place fruit in pitcher. Add orange juice and mint leaves. Hit Mix button and move up a speed every 15-30 seconds until reaching Puree. Add honey, and lemon juice. Start with Mix and move up a speed until blending ingredients well. Pour soup into honeydew display bowl and garnish with fresh mint sprig.

Green Smoothie

What You Will Need:

- Spatula
- Paper towels
- Serving bowl/cups

Ingredients:

- 1 banana
- 2 (Kensington pride) mangos
- 1 handful of baby spinach leaves, pre-washed
- 1 tray of ice cubes (15 cubes)
- About 1 cup of water

Directions:

Peel the mangos and add into blender Add the banana, spinach, ice, and water.

Hit Mix button and move up a speed every 5-10 seconds until reaching Puree. Blend until you can't see pieces of spinach floating around.

The shake should be a light green-ish color, and it should have a smooth, relatively thick consistency, somewhere between a milkshake and a thick shake.

This recipe makes enough shake to fill 2 average-sized glasses.



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