

Cuisinart® INSTRUCTION & RECIPE BOOKLET



Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder

MCH-4 Series

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

IMPORTANT UNPACKING INSTRUCTIONS

This package contains a Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder and the standard parts for it: SmartPower® metal chopping/grinding blade with BladeLock System, spatula, and instruction/recipe booklet.

CAUTION: THE CUTTING BLADE HAS VERY SHARP EDGES.

To avoid injury when unpacking, please follow these instructions:

1. Place the box on a table or kitchen counter. Be sure the box is right side up.
2. Lift and remove the cardboard lid from the work bowl cover.
3. Grasping the work bowl handle, lift the unit up and out of the box and place on the tabletop.
4. Turn the work bowl counterclockwise to unlock it from the unit base. Lift up and remove.
5. **CAREFULLY REMOVE THE METAL BLADE BY GRASPING THE CENTER WHITE HUB AND LIFTING IT STRAIGHT UP. NEVER TOUCH THE BLADE, AS IT IS RAZOR SHARP.**
6. Read the instructions thoroughly before using the machine.

NOTE: We recommend that you visit our website, www.cuisinart.com, for a fast, efficient way to complete your product registration.

CONTENTS

Important Safeguards.....	2
Introduction	3
Assembly Instructions	3
Tips for Processing Food	4
Processing Food	4
Cleaning, Storage and Maintenance	5
Troubleshooting.....	5
Operating Techniques Chart.....	6
Recipes.....	8
Warranty	11

IMPORTANT SAFEGUARDS

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

1. Read all instructions.

2. To protect against risk of electric shock, do not put motor base in water or other liquids.
3. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
4. **Always, unplug from outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.**
5. Avoid contact with moving parts.
6. Do not operate any appliance that has a damaged cord or plug or after it has been

dropped or damaged in any way. Contact Cuisinart Consumer Service Center at 1-800-762-0190 for information on examination, repair, or adjustment.

7. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
8. Do not let cord hang over edge of table or counter or touch hot surfaces including the stove.
9. Do not use outdoors.
10. Keep hands and utensils away from moving blade while processing to prevent the risk of severe injury to persons or damage to the chopper/grinder. A scraper may be used, but only when the chopper/grinder is not running.
11. **Blade is extremely sharp. Handle carefully when removing, inserting or cleaning. Always allow blade to stop moving before removing cover.**
12. To reduce the risk of injury, never place cutting blade on base without first putting work bowl properly in place.
13. Be certain cover is securely locked in place before operating appliance. Do not attempt to remove cover until blade has stopped rotating.
14. Do not attempt to defeat the cover interlock mechanism, as serious injury may result.
15. Before using, check work bowl for presence of foreign objects.
16. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

NOTICE

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit only one way in a polarized outlet. 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 attempt to defeat this safety feature.

INTRODUCTION

Congratulations on your new Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder! It handles a variety of food preparation tasks, such as chopping, grinding, puréeing, emulsifying, and blending. The patented SmartPower® auto-reversing blade features an incredibly sharp edge for delicate chopping and puréeing soft foods. The reverse edge is blunt to grind through spices and harder foods. And the exclusive BladeLock System enables the blade to lock into the bowl, so you can now pour ingredients out of the bowl without first having to remove the blade.

The powerful, high-speed motor works hard and fast to accomplish small jobs with ease. Chop herbs, onions, garlic; grind spices, hard cheese; purée baby foods; blend homemade mayo and flavored butter – all in this single, compact machine. You have virtually unlimited options with the Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder. Enjoy!

ASSEMBLY INSTRUCTIONS

1. With the base unit on the tabletop, place the work bowl firmly on the motor base. Back of bowl must face column at back of chopper/grinder base.
2. Turn the work bowl clockwise to lock onto base.
3. CAREFULLY pick up the blade by its hub and place on the center stem until it drops to the bottom of the stem. Firmly push to ensure that the blade is locked into position. **IMPORTANT:** HANDLE WITH CARE – the blade is razor sharp.
4. Add food ingredients.
5. Place the cover on the work bowl with the small tab to the right of the work bowl handle.
6. Turn cover clockwise (toward handle) to securely lock.
7. Plug unit into wall socket.
8. You are ready to Chop/Grind.



TIPS FOR PROCESSING FOOD

Preparing the Food

Size

Always cut large pieces of food into smaller pieces of even size – about ½ to ¾ inch (12mm) in size or as specified in the Operating Techniques Chart on pages 6 and 7. If you don't start with pieces that are small and uniform, you will not get an even chop.

Quantity

Do not overload the work bowl. Overloading causes inconsistent results and it strains the motor. As a rule of thumb, most foods should not reach more than ¾ of the way up the work bowl. Use the quantities given in the following chart and recipe section as a guide.

NOTE: Due to the powerful motor provided with this unit, it is recommended to use one hand to support the Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder during operation.

Selecting the Right Operating Control

Use the **Chop** function for chopping, puréeing and mixing. It is the right choice, for example, for chopping soft, delicate foods such as herbs, celery, onions, garlic and most cheeses. It is also the right choice for puréeing cooked vegetables, making mayonnaise, and mixing salad dressing.

Pulse action is best when you are using the Chop function. Two or three pulses are often enough. Be sure to check the food frequently to prevent overprocessing. If you overprocess, you are likely to get a watery paste instead of a fine chop.

Use the **Grind** function for grinding spices and for chopping hard foods such as peppercorns, seeds, chocolate and nuts.

Continuous-hold action is best when you are using the Grind function. You may have to run the

Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder for several seconds with some foods to achieve the desired results – or as long as 20 seconds for some seeds.

When you operate the unit for more than 10 seconds, use a Pulse action every 10 seconds or so to allow food to drop to the bottom of the work bowl. This provides more consistent results.

NOTE: The work bowl and cover may become scratched when you use them for grinding grains and spices. This does not affect the performance of the Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder. However, you may want to reserve the original bowl for grinding these items and purchase an additional bowl and cover set for other uses. You can order an additional work bowl/cover by calling our Consumer Service Center toll-free at 1-800-726-0190.

Adding Liquid

You can add liquids such as water, oil or flavoring while the machine is running. For example, you might want to add oil when making mayonnaise or salad dressing. Pour the liquid through openings in the cover.

IMPORTANT: Add liquid through only one opening at a time. The other opening must be left free to allow air to escape. If both openings are blocked, liquid cannot flow smoothly into the bowl.

Removing Food from the Sides of the Bowl

Occasionally, food will stick to the sides of the bowl as you process. Stop the machine to clear food away. **AFTER THE BLADE HAS STOPPED MOVING**, remove the cover, and use the spatula to scrape the food from the sides of the bowl back into the center. Do not put hands into bowl unless unit is unplugged.

NOTE: HANDLE WITH CARE – the blade is razor sharp.

PROCESSING FOOD

1. **Place the work bowl firmly on the motor base.** Opening at back of bowl must face column at back of the Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder base. Turn bowl clockwise to lock in place.
2. **Insert the SmartPower® Blade.** Carefully pick up the blade by its hub and place on the center stem until it drops to the bottom of the stem. Firmly push to lock the blade into position. **NEVER TOUCH THE BLADE ITSELF AS THE BLADE IS RAZOR SHARP.**
3. **Place food in the assembled work bowl.** Be sure the food is cut into even, small pieces, and the bowl is not overloaded.
4. **Lock the cover into position.**
5. **Press the appropriate Chop or Grind paddle,** depending on the food you are processing.
6. When you have finished processing the food, **stop the machine by releasing the control paddle.**
7. **WHEN THE BLADE STOPS MOVING, unplug the unit.**
8. **Remove cover and work bowl.**
 - a. Turn work bowl cover counterclockwise to remove.
 - b. Turn work bowl counterclockwise to unlock it and lift it off base.
9. **To remove liquids and sauces from bowl:** Simply pour ingredients out of work bowl. Our convenient BladeLock System keeps blade safely in place.
10. **To remove thicker ingredients from bowl:** Carefully remove the SmartPower® Blade by holding the stem on the top and gently pulling up to disengage blade lock. Remove food with

spatula. You can also remove ingredients while the bowl is still on the base.

NOTE: HANDLE WITH CARE – THE BLADE IS RAZOR SHARP.

Tips: When making a recipe that involves multiple steps, always process the dry ingredients first and then the wet, to avoid having to clean the bowl and blade between each task.

Never operate the Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder without ingredients in the work bowl.

CLEANING, STORAGE AND MAINTENANCE

To simplify cleaning, rinse the work bowl, cover, and blade immediately after each use so that food won't dry on them. Wash blade, work bowl, cover, and spatula in warm, soapy water. Rinse and dry. Wash the blade carefully. Avoid leaving blade in soapy water where it may disappear from sight.

The work bowl and cover can be washed on the top rack of a dishwasher. Insert the work bowl upside down and the cover right side up. The blade and spatula can be washed in the cutlery basket. Unload the dishwasher carefully to avoid contact with the sharp blade. Wipe the motor base clean with a damp sponge or cloth. Dry it immediately. Never submerge the motor base or the plug in water or other liquids.

The Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder stores neatly on the countertop. When it is not in use, be sure to leave it unplugged. The hidden cord storage underneath the motor base will help to keep excess cord off the countertop. Store the unit assembled to prevent loss of parts. Store the blade as you would sharp knives – out of the reach of children.

The Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder is intended for HOUSEHOLD USE ONLY.

Maintenance: Any service other than cleaning and normal user maintenance should be performed by an authorized Cuisinart Service Representative.

TROUBLESHOOTING

Motor doesn't start or blade doesn't rotate.

- Check that plug is securely inserted into outlet.
- Check that work bowl and cover are securely locked into place.
- Be sure to press only one operation control button at a time.
- This appliance comes with a resettable protection device to prevent damage to the motor in the case of extreme overload. Should unit shut off unexpectedly, unplug it and let it cool for at least 15 minutes before continuing.

Food is unevenly chopped.

- Try cutting food into smaller, even-sized pieces.
- Try processing smaller amounts of food per batch.

Food is chopped too fine or is watery.

- The food has been overprocessed. Use brief pulses, or process for a shorter time. Let blade stop completely between pulses.

Food collects on work bowl cover or sides of prep bowl.

- This is normal; turn machine off. When blade stops rotating, remove cover and clean bowl and cover with spatula.

Food catches on blade.

- You may be processing too much food. Carefully remove blade. Remove food from blade with spatula and begin processing again.

OPERATING TECHNIQUES CHART

With the Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder you can chop, grind or purée a variety of foods. As a rule of thumb, most foods should not reach more than $\frac{2}{3}$ of the way up the work bowl.

Food	Operation/Technique	Comments/Notes
Anchovies	Chop. Pulse to desired consistency.	Drain first. Cut in half.
Bread for crumbs	Chop. Pulse to break up, then process continuously until desired crumb size is reached.	Use day-old, hard bread for dry crumbs; fresh bread for moist crumbs. Cut or break into pieces no larger than 1 inch. For buttered crumbs, add 1 teaspoon of melted butter per slice after crumbs have started to form, and process to combine and coat.
Butter	Alternate pulsing between Chop and Grind and then run continuously on Chop.	Cut into $\frac{1}{2}$ -inch pieces. Best at room temperature. Process up to $\frac{3}{4}$ cup at a time. Add freshly chopped citrus zest, garlic, herbs or shallots to create compound butters.
Celery	Chop. Pulse to desired size.	Cut into $\frac{1}{2}$ -inch-long pieces.
Cheese – hard (Parmesan, Asiago, Romano, etc.)	Chop. Pulse 10 times, then process continuously until desired consistency.	Remove and discard rind or reserve for another use. Cut into $\frac{1}{2}$ -inch pieces. If possible, remove from refrigerator 20–30 minutes before processing. Process up to 4 ounces at a time.
Cheese – soft (cream cheese, etc.)	Chop. Pulse to break up, then process continuously to “cream.”	Best at room temperature. Cut into 2-inch pieces. Process up to 12 ounces at a time.
Chocolate	Chop. Pulse to break up, then process continuously until desired chop size is achieved.	Process no more than $1\frac{1}{2}$ ounces at a time. For best results, chill chocolate for 3–5 minutes in freezer before chopping. Cut baking chocolate squares into $\frac{1}{2}$ -inch pieces to chop.
Cinnamon sticks, nutmeg, other hard spices	Grind. Pulse to break up, about 5 times, then process continuously until finely chopped.	Break up to 2 cinnamon sticks into 1-inch pieces. Up to $\frac{1}{4}$ cup of all other spices can be processed. Hard spices may cause scratches on the work bowl and cover.*
Citrus zest	Chop. Pulse to break up, then process continuously until finely chopped.	Use vegetable peeler to remove zest (color only) from citrus; scrape off any white with sharp knife. Cut strips in half. Adding a small amount of sugar or salt will help achieve a finer texture.
Cookies, graham crackers, hard amaretti or macaroons for crumbs	Chop. Pulse 5 times to break up, then process continuously until finely chopped.	Hard cookies only. Break up into 1-inch or smaller pieces. For buttered crumbs, add 1 teaspoon of melted butter per graham cracker sheet or for every 3 cookies.
Fruits, cooked; fresh or frozen (thawed) berries	Chop. Pulse to break up, then process continuously until desired consistency.	Cooked fruits may be processed to make baby foods or purées; liquid may be added for consistency. To process fresh or frozen (thawed) berries for sauce, pulse to chop, then process until puréed (sugar may be added to taste). Fill work bowl up to $\frac{2}{3}$ of the way full.
Garlic	Chop. Pulse to chop roughly, then process continuously for fine chop.	Peel garlic cloves first. Scrape work bowl sides and bottom as needed.

*Surface scratches that may occur will not impair the function of the Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder. You may want to consider purchasing a second work bowl specifically for grinding hard spices.

Food	Operation/Technique	Comments/Notes
Gingerroot, fresh	Chop. Pulse to break up, then process continuously to reach desired consistency.	Peel first; cut into ½-inch pieces or slices. Scrape work bowl sides and bottom as needed. Process up to 4 ounces at a time.
Green onions, scallions	Chop. Pulse to chop to desired consistency.	Trim and cut into ¾-inch pieces.
Herbs, fresh	Chop. Pulse to chop to desired consistency.	Rinse and dry completely. Remove leaves from stems to chop.
Horseradish	Chop. Pulse to chop to desired consistency.	Peel first. Cut into ½-inch pieces. Process up to 4 ounces at a time.
Leeks	Chop. Pulse to chop to desired consistency.	Trim off root end and tough outer skin. Wash thoroughly to remove sand and grit; dry completely. Cut into ½-inch pieces.
Meats	Chop. Pulse to chop, or process continuously to desired consistency (add liquid as needed to process to puréed consistency).	Uncooked meats should be cold but not frozen; cut up to 8 ounces into ½-inch pieces, trimmed of gristle and soft fat; some hard fat may remain. Cooked meats can be cold or warm; cut up to 8 ounces into ½-inch pieces. Add liquid (water, broth or from cooking) as needed to process to puréed consistency.
Mushrooms	Chop. Pulse to chop to desired consistency.	Choose firm, fresh mushrooms. Cut into quarters or even-size pieces, no larger than ¾ inch.
Nuts	Chop. Pulse to chop to desired consistency. Or Grind. Pulse first then process continuously until desired consistency.	Toast nuts first for maximum flavor. Allow to cool completely before chopping. Process up to 1 cup at a time.
Olives	Chop. Pulse to chop to desired consistency.	Use only pitted olives. Drain well for best results.
Onions	Chop. Pulse 5–10 times to chop to desired size.	Peel; cut into ¾-inch or smaller pieces of similar size.
Peppercorns	Grind. Pulse first, then process continuously until desired consistency.	Combine peppercorns with dried herbs or spices or coarse salt to create rubs and seasonings. Hard peppercorns may scratch work bowl and cover.*
Peppers, fresh	Chop. Pulse to chop to desired consistency.	Core, seed and cut into ½-inch pieces. Do not overprocess.
Seeds, dried berries	Grind. Pulse to break up, then process continuously to desired consistency.	Coriander, cumin, dill, fennel, sesame, poppy, and juniper berries.
Shallots	Chop. Pulse 5–10 times to chop to desired consistency.	Peel first; cut into quarters or pieces no larger than ¾ inch.
Vegetables, cooked	Chop. Pulse 5–10 times to chop, then process continuously until desired consistency is reached.	Cook vegetables until tender. Process to a smooth purée for baby food or sauces; may need to add liquid for desired consistency. Fill work bowl up to ⅔ of the way full.

*Surface scratches that may occur will not impair the function of the Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder. You may want to consider purchasing a second work bowl specifically for grinding hard spices.

RECIPES

CHUNKY GUACAMOLE

Our fresh guacamole is perfect for the Sunday game or served alongside quesadillas for a festive dinner.

Makes about 1 1/3 cups

- 1 small garlic clove
- 1/2 jalapeño, seeded, cut into 1-inch pieces
- 1 green onion, cut into 1-inch pieces
- 1 tablespoon fresh cilantro leaves, stems discarded
- 2 ripe avocados, halved, pitted
- 2 tablespoons fresh lime juice
- 3/4 teaspoon kosher salt

1. Put the garlic, jalapeño, green onion and cilantro in the work bowl. Pulse on Chop to roughly but evenly chop, about 8 to 10 pulses.
2. Scrape down the sides of the bowl. Scoop out the flesh of the avocados, in pieces, and put directly into the work bowl; add the lime juice and salt. Alternate pulsing between Chop and Grind and then run on Chop continuously to achieve desired consistency.

Nutritional information per serving (1/2 cup):

Calories 118 (74% from fat) • carb. 7g • pro. 1g • fat 10g
sat. fat 1g • chol. 0mg • sod. 434mg • calc. 13mg • fiber 5g

MANGO SALSA

We love this bright salsa with any grilled protein – fish, seafood, chicken – you name it. And, it can always be enjoyed as a traditional salsa to serve alongside tortilla chips.

Makes 3 cups

- 1 small garlic clove
- 1 jalapeño pepper, seeds and stem removed, cut into 1/2-inch pieces
- 1/2 red bell pepper (about 1 ounce), cut into 1/2-inch pieces
- 1 small red onion (about 1-1/2 ounces), cut into 1-inch pieces
- 2 mangos, peeled with large pit removed, cut into 1-inch pieces
- 3 tablespoons fresh cilantro leaves
- 1 tablespoon fresh lime juice
- Pinch salt

1. Put the garlic and jalapeño in the work bowl. Process on Chop to finely chop. Add the red pepper and onion to the bowl. Pulse on Chop about 6 times until roughly chopped. Remove and reserve in a medium mixing bowl.
2. Add 1/2 of the mango and the cilantro to the work bowl and pulse until mango is roughly chopped, about 8 pulses. Remove and reserve with onion and peppers. Repeat with the remaining mango.
3. Toss all in the mixing bowl with the lime juice and pinch of salt.
4. If not using immediately, cover and refrigerate.

Nutritional information per serving (2 tablespoons):

Calories 11 (3% from fat) • carb. 3g • pro. 0g • fat 0g
sat. fat 0g • chol. 0mg • sod. 5mg • calc. 2mg • fiber 0g

HUMMUS

Serve this brightly flavored dip with warm pita for a satisfying snack.

Makes about 1 2/3 cups

- 1 garlic clove
- 1 can (15.5 ounces) chickpeas, rinsed and drained
- 1/3 cup tahini
- 1/3 cup plus 2 tablespoons cold water
- 2 tablespoons fresh lemon juice
- 1/2-3/4 teaspoon kosher salt (to taste)
- 1/4 teaspoon ground cumin
- Extra virgin olive oil, for finishing
- Pinch za'atar (optional), for finishing

1. Put the garlic in the work bowl. Run on Chop continuously to finely chop. Add remaining ingredients to the work bowl. Pulse on Chop to start processing ingredients. Continue pulsing to process until smooth and creamy.
2. Taste and adjust seasoning as desired. To serve, drizzle with olive oil and sprinkle with za'atar (if using).

Nutritional information per serving (2 tablespoons):

Calories 78 (40% from fat) • carb. 9g • pro. 3g • fat 4g
sat. fat 0g • chol. 0mg • sod. 154mg • calc. 39mg • fiber 3g

SWEET PEPPER CHEESE SPREAD

A piquant spread that gives an updated nod to Southern pimiento cheese.

Makes 1½ cups

- 1 small garlic clove**
- 4 ounces good quality, sharp Cheddar, cut into 1-inch cubes**
- 4 ounces goat cheese, room temperature**
- 2 tablespoons salted butter, room temperature**
- 2 ounces (about 8 or 9) drained hot, sweet pickled peppadew**
- 2 tablespoons dry white wine**
- Pinch kosher salt**
- Butter crackers, for serving**

1. Put the garlic clove in the work bowl. Process on Chop to finely chop, about 5 seconds. Add the cubed Cheddar and pulse on chop to break up, about 10 to 12 pulses, then run on Chop continuously until finely chopped. The Cheddar should resemble a coarse crumble.
2. Break up the goat cheese into the work bowl and add the butter, hot, sweet, pickled peppers like Peppadew® peppers, wine and pinch of salt. Run on Chop continuously until well blended and mostly smooth, scraping the bowl as needed. The finished spread will be somewhat chunky with visible bits of Cheddar and flecks of pickled peppers throughout.
3. Transfer to a serving bowl and serve immediately with crackers. Alternatively, cover bowl and chill for a firmer consistency, at least 1 hour.

Tip: For an impressive presentation, transfer spread into a small plastic wrap-lined bowl; tap on counter to remove air pockets, and smooth out top with an offset spatula or butter knife. Cover with plastic wrap and refrigerate to set,

at least 2 hours. Unmold spread onto a serving dish or platter. Let come to room temperature before serving, 15 to 20 minutes.

Nutritional information per serving (2 tablespoons):

Calories 95 (73% from fat) • carb. 2g • pro. 4g
fat 8g • sat. fat 5g • chol. 26mg • sod. 134 mg
calc. 78mg • fiber 0g

EASY CAESAR DRESSING

No need to worry about raw eggs with our easy, no fuss Caesar dressing.

Makes 1 cup

- 2 garlic cloves**
- 1 2-ounce piece Parmesan cheese, cut into ½-inch cubes**
- 6 oil-packed anchovy fillets, drained and halved**
- 2 teaspoons Dijon mustard**
- ¼ cup mayonnaise**
- 2 tablespoons fresh lemon juice**
- 2 teaspoons red wine vinegar**
- ½ teaspoon kosher salt**
- ½ teaspoon freshly ground black pepper**
- ⅓ cup extra virgin olive oil**

1. Put the garlic cloves in the work bowl. Process on Chop to finely chop, about 5 seconds. Add the cubed Parmesan and pulse on Chop to break up, about 10 to 12 pulses.
2. Add the anchovy fillets and the mustard and then run on Chop continuously until the mixture resembles a very fine crumble. Scrape down the bowl, then continue to process until the mixture forms a paste, about 30 to 35 seconds.
3. Add the mayonnaise, lemon juice, vinegar, salt and pepper. With the unit running on Chop, add the olive oil in a steady stream until emulsified. Run on Grind for an additional 15 seconds. The finished dressing will be quite thick.
4. Taste and adjust seasoning and/or acidity according to preference. Use immediately to dress salad greens or as desired.

Nutritional information per serving (based on 2 tablespoons):

Calories 160 (90% from fat) • carb. 1g • pro. 3g • fat 16g
sat. fat 3g • chol. 9mg • sod. 416mg • calc. 104mg • fiber 0g

MAYONNAISE

Taste the difference in homemade mayonnaise!

Makes about $\frac{2}{3}$ cup

- 2 large egg yolks**
- 1 tablespoon water**
- 1 teaspoon fresh lemon juice**
- $\frac{1}{2}$ teaspoon kosher salt**
- $\frac{1}{2}$ teaspoon Dijon mustard**
- $\frac{2}{3}$ cup vegetable oil**

1. Put the egg yolks, water, lemon juice, salt and mustard in the work bowl. Process using Chop until smooth, about 15 seconds.
2. With the unit running on Chop continuously, slowly add the oil through one of the drizzle holes until all of the oil is incorporated and the mayonnaise is emulsified and homogeneous.
3. Taste and adjust the seasoning according to preference.

Note: For fresh herb mayonnaise: Process $\frac{1}{3}$ cup packed fresh herbs with stems removed (e.g., parsley, dill, tarragon, basil, etc.) along with the yolks before adding the oil.

For aioli: Chop one garlic clove with the yolks before adding the oil.

Nutritional information per serving
(based on 1 tablespoon serving):

Calories 127 (98% from fat) • carb. 0g • pro. 0g • fat 14g
sat. fat 1g • chol. 34mg • sod. 111mg • calc. 4mg • fiber 0g

CHOCOLATE AVOCADO MOUSSE

The combination may seem unusual, but the creamy flesh of avocados magically whips into a decadent chocolate mousse that is also rich in healthy fat – a no-brainer dessert!

Makes 4 servings

- 2 pounds bittersweet chocolate chips, preferably 60% cacao**
- 2 ripe avocados**
- $\frac{1}{4}$ cup pure maple syrup**
- 2 tablespoons strong-brewed espresso or coffee**
- 1 teaspoon pure vanilla extract**
- $\frac{1}{4}$ cup unsweetened cocoa**
- Pinch sea salt**
- Raspberries for serving**

1. Place the chocolate chips in a heatproof bowl and set over a saucepan of barely simmering water. Stir chips until thoroughly melted. Remove from heat and let cool.
2. Scoop out the flesh of the avocados, in pieces, directly into the work bowl. Pulse on Chop to break up and then run on Chop continuously until puréed, about 15 to 20 seconds. Scrape down the bowl and add the melted chocolate along with the remaining ingredients. Run on Chop continuously until fully incorporated and smooth.
3. Divide mousse among 4 small dessert glasses or bowls. Cover and chill for at least 1 hour before serving. Serve chilled mousse with raspberries, if desired.

Nutritional information per serving (about $\frac{1}{2}$ cup):

Calories 310 (58% from fat) • carb. 31g • pro. 4g • fat 22g
sat. fat 7g • chol. 0mg • sod. 78mg • calc. 12mg • fiber 12g

WARRANTY

Limited 18-Month Warranty

This warranty is available to U.S. consumers only. You are a consumer if you own a Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder will be free of defects in materials and workmanship under normal home use for 18 months from the date of original purchase.

We recommend that you visit our website, <https://cuisinart.registria.com>, for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the

product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at **1-800-726-0190**. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, complete the product inquiry form at www.cuisinart.com/customer-care/product-assistance/product-inquiry/. Or call our Consumer Service Center toll-free at **1-800-726-0190** to speak with a representative.

Your Cuisinart® Core Custom™ Series 4-Cup Chopper/Grinder has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at **1-800-726-0190** to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

