

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Hurricane Hand Blender 1 Peak HP

CSB-750H

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

IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS.**
2. **Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.**
3. To protect against electrical shock, do not put the motor body, cord or electrical plug of this hand blender in water or other liquids. Only the detachable blending shaft and certain other parts of this appliance have been designed for immersion into water or other liquids. Never submerge any other portion of this unit. **If hand blender falls into liquid, immediately unplug it.** Carefully remove the blending shaft, clean and dry unit thoroughly before continuing.
4. This appliance should not be used by children and care should be taken when used near children.
5. Avoid contact with moving parts.
6. During operation keep hands, hair and clothing, as well as spatulas and other utensils, away from attachments and any mixing container to reduce risk of injury to persons and/or damage to the appliance. A spatula may be used, but must be used only when the unit is not operating.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the appliance to the nearest Cuisinart Repair Center for examination, repair, or mechanical or electrical adjustment.
8. Remove detachable shaft from the blender before washing the blades or shaft.
9. **Blades are SHARP. Handle carefully when removing, inserting or cleaning.**
10. When mixing liquids, especially hot liquids, use a tall container or blend small quantities at a time to reduce spillage, splattering and the possibility of injury from burning.
11. The use of attachments or accessories not recommended by Cuisinart may cause fire, electric shock, or risk of injury.
12. Do not use outdoors or for purposes other than it's intended use.
13. Do not let any cord hang over the edge of the table or counter. Do not let cord come in contact with hot surfaces, including stovetop.

-
14. Make sure the appliance is off, the motor has stopped completely and the appliance is unplugged from outlet before putting on or taking off attachments, and before cleaning.
 15. 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 in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

CONTENTS

Important Safeguards	2
Unpacking Instructions	4
Features and Components	5
Assembly	6
Blending Attachment	6
Whisk Attachment	6
Potato Masher Attachment	6
Operation	7
Blending	7
Pulse	7
Whisking	7
Mashing	7
Cleaning and Maintenance	8
Tips and Hints	8
Recipes	11
Warranty	27

UNPACKING INSTRUCTIONS

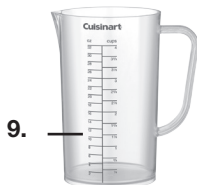
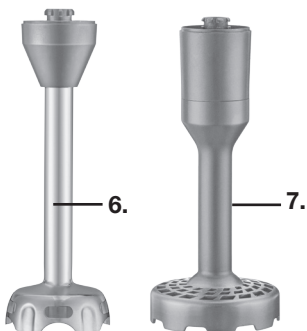
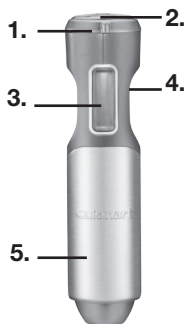
Place the package containing the Hurricane Hand Blender 1 Peak HP on a sturdy surface. Unpack the components from the box by removing the upper protective insert. Gently slide the unit from the box. Remove all support materials from the box and replace the upper insert. Save packaging for possible repacking of the unit.

NOTE: The blending blades are extremely sharp.

Before using the Hurricane Hand Blender 1 Peak HP for the first time, we recommend that you wipe the unit with a clean, damp cloth to remove any dirt or dust. Dry it thoroughly with a soft absorbent cloth. To clean all parts, see instructions on page 8. Read all instructions completely for detailed operating procedures.

FEATURES AND COMPONENTS

- 1. Variable Speed Control Dial:**
Allows you to select speed and gradually adjust during blending if desired.
- 2. Lock/Unlock Button:**
Must be pressed to unlock before power handle will operate.
- 3. On/Off Power Button:**
Allows you to activate the hand blender at the touch of a button after unlocking. Simply unlock, then press and hold down to blend or pulse. Once the button is released, blending will stop.
- 4. Comfort-Grip Handle:**
The handle allows you to control the hand blender with ease.
- 5. Motor Body Housing:**
Houses the powerful 750-watt motor.
- 6. Blending Attachment:**
This attachment easily snaps into the motor body housing. The fixed stainless blade is partially covered by a stainless housing steel blade guard that keeps splashing to a minimum. Press the release button on the back of the unit to detach for easy cleaning.
- 7. Potato Masher:**
Attaches to motor housing to mash potatoes in bowl or pot.
- 8. Whisk Attachment:**
Whisk attachment snaps into the motor body housing; this attachment is great for whipping cream, egg whites and other delectable treats.
- 9. Mixing/Measuring Beaker:**
Use this 4-cup blending beaker container to blend drinks, shakes, salad dressings and more. Designed for easy gripping and drip-free pouring.



ASSEMBLY

BLENDING ATTACHMENT

1. Align the motor body housing with the blending shaft and push the pieces together until you hear and feel them click. It may be helpful to press the release button when assembling.
2. Plug the motor housing into a electrical outlet.



WHISK ATTACHMENT

1. Align the motor body housing with the assembled whisk attachment and push the gearbox and motor housing together until you hear and feel them click. It may be helpful to press the release button when assembling.

NOTE: Whisk and whisk gearbox are detachable from one another.



POTATO MASHER ATTACHMENT

Your potato masher attachment comes fully assembled.

1. Align the gearbox at the end of the potato masher with the motor body housing and push gearbox and housing together until you hear, and feel them click.
2. Plug the motor housing into an electrical outlet.

NOTE: Gearbox detaches from potato masher shaft for cleaning and storage

To reassemble potato masher after cleaning (see Cleaning Potato Masher Attachment, page.8)

1. Align the triangle mark on the gearbox with the unlock symbol on the potato masher shaft.
 2. Rotate the gearbox clockwise until you hear it click and lock into place on the shaft.
 3. Place blade onto hub at the wide end of shaft, push down, and twist counterclockwise to secure.
- NOTE:** blade cannot be put on or taken off unless gearbox is firmly attached to the shaft.



OPERATION

BLENDING

The specially designed blade is for mixing and puréeing all kinds of foods, including salad dressings, powdered drink products, soups and sauces, and blended drinks like milkshakes or smoothies.

This blade mixes and stirs while adding only a minimum of air to your mixture. A gentle up-and-down motion is all you need to make the most flavorful, full-bodied recipes. Be careful never to remove the blending shaft from the liquid while in operation, for it will splatter. Tilt the pan or bowl away from you if needed to ensure the protective blade guard on the blending shaft is fully submerged.

1. Plug in motor housing.
2. Put blending shaft into mixture to be blended.
3. Select Speed. Press and hold the Lock/Unlock button on top of the motor housing and press the Power button to turn motor on. Once motor is on, you can release the Lock/Unlock button, but continue to hold the Power button. You can also press the Power button first, holding it down as you press the Lock/Unlock button to turn motor on. Speed can be gradually adjusted at any time during blending. Do not hold Power button down for more than 60 seconds at a time.
4. To turn the blender motor off, release the Power button.
5. Unplug immediately after use.

CAUTION: DO NOT PUT FINGERS NEAR BLADE. TO DISLodge FOOD, UNPLUG HAND BLENDER FROM THE OUTLET FIRST.

PULSE

To Pulse, press and hold the Lock/Unlock button while pressing and releasing the Power button as desired.

WHISKING

1. Insert the whisk attachment into the motor body. (See Assembly for Whisk Attachment, page 6.)
2. Plug electrical cord into a wall socket.
3. Put the whisk into mixture to be blended.
4. Select Speed, Unlock and press Power button. The hand blender will continue to run as long as the Power button is pressed in. To turn off, release the Power button and the motor will stop.

MASHING

1. Be sure potato masher is securely assembled.
2. Put potatoes or other food to be mashed in large bowl or pot.
3. Plug in unit and place head of potato masher into food.
4. Unlock and push Power switch to turn masher on.

-
5. Slightly raise and lower masher as you move it through food until it reaches texture you want.
 6. Release Power button to turn off masher before you lift it away from the food.
 7. Unplug unit.

CLEANING AND MAINTENANCE

HAND BLENDER

Always clean the motor body and blending shaft thoroughly after using. Remove the blending shaft from the motor body. Clean the motor body only with a sponge or damp cloth. Do not use abrasive cleaners that could scratch the surface. To clean the blending shaft, wash by hand in hot water using mild detergent, or on top shelf of dishwasher. Be mindful of the fixed razor-sharp blade edges.

WHISK ATTACHMENT

To clean your whisk attachment, simply release the attachment from the motor body housing. Once the whisk is removed, detach the metal whisk from the gearbox by pulling the pieces apart. To clean the gearbox, simply wipe with a damp cloth. To clean the metal whisk, wash with warm, soapy water or clean on top shelf of the dishwasher. Do not submerge the gearbox in water or any other liquid.

POTATO MASHER ATTACHMENT

Release the potato masher attachment from the housing body. To simplify cleaning, rinse the potato masher attachment immediately after use so food does not dry on it. Press the inner blade back into the unit and turn clockwise to release inner blade. Wash with warm, soapy water and a soft bristle brush if necessary, or clean on top rack of dishwasher. Do not use any sharp, metal objects. Dry thoroughly. To reassemble, see the assembly instructions on page 6.

Any other servicing should be performed by an authorized service representative.

TIPS AND HINTS

FOR HAND BLENDER

- Be sure that the blending blade guard is fully submerged before blending ingredients to prevent splatter.
- To purée a soup, use the hand blender to blend the soup ingredients to the desired consistency, using a gentle up-and-down motion right in the saucepan or pot.
- When blending ingredients right in a pot or pan, tilt the pan away from you to create a deeper area for blending to prevent splatter.

-
- When using a nonstick cooking surface, be careful not to scratch the coating with the hand blender.
 - When blending into the blending beaker, for example when making a fruit smoothie, cut most solid foods into ½ –1 inch pieces for easy blending.
 - Use the hand blender to make smooth gravies and pan sauces.
 - Do not immerse motor body housing in water or any other liquids.
 - When blending in the blending beaker, pour liquid ingredients in first, unless recipe instructs otherwise.
 - The hand blender is perfect for frothing milk for cappuccino or lattés. Just warm milk in a small saucepan, and then pulse the hand blender gently, being sure to keep the blending blade guard fully submerged.
 - Do not let hand blender stand in a hot pot on stove while not in use.
 - Do not attempt to blend fruit pits, bones, or other hard materials as these are liable to damage the blades.
 - Do not fill mixing containers too full. The level of mixture will rise when blending and can overflow.
 - To whip air into a mixture, always hold the blade just under the surface.
 - Using a gentle up-and-down motions is the best way to blend and incorporate ingredients uniformly.
 - Liquid should not come closer than 1-inch of where the shaft attaches to the motor housing.
 - Use Low speed for gentle blending such as dressings and milkshakes.
 - When puréeing soups, use Medium to first break up large, already tender ingredients. Then gradually increase speed to High to make soup very smooth.
 - Use High speed for quick, powerful blending like smoothies

FOR POTATO MASHER

- When using the potato masher, it is best to use Low speed for potatoes, which are starchy and should not be overworked. The High speed can be used for other root vegetables like turnips and sweet potatoes.
- To achieve a smoother and thicker root vegetable mash, add in 1 or 2 potatoes.
- The less you process potatoes the better. Mashing each section, by using just 1 or 2 up and down motion, works best.
- Mash ingredients when they are hot—they will mash better and more easily.
- Mash vegetables first, then add in the other ingredients, such as milk, butter and seasonings.

FOR WHISK ATTACHMENT

- Do not immerse whisk attachment gearbox in water or any other liquids.
- Use the whisk attachment for whipping heavy cream or egg whites.
- When whipping egg whites, use a very clean metal or glass bowl, never plastic. Plastic can contain hidden oils and fats that can ruin the delicate egg white foam. To help stabilize the egg whites, add $\frac{1}{8}$ teaspoon of cream of tartar per egg white prior to whipping them. (If using a copper bowl, omit the cream of tartar.) Whip the egg whites until desired peaks form.
- Whipping egg whites for too long causes them to dry out and become less stable.
- When adding sugar to whipped egg whites, add it slowly when soft peaks just begin to form and then continue beating to form desired peaks.
- When whipping heavy cream, if possible and time allows, use a chilled bowl and chill the whisk attachment. The best shaped bowl for whipping cream is one that is deep with a rounded bottom to minimize any splatter.
- The cream should come out of the refrigerator just before whipping. Whipped cream may be used at either soft or firm peaks, depending on preference. It may be flavored as desired. For best results, whip cream just before using.
- The whisk attachment may also be used for any task that you would normally whisk by hand, like crêpe batters or eggs for omelets.

Breakfast Smoothie

Enjoy this smoothie on the go—it's full of nourishing ingredients that will fill you up.

Makes about 2 cups

- ½ cup orange juice (any juice or milk alternative may be used)**
- ½ cup frozen blueberries**
- 3 strawberries, hulled and halved**
- ½ banana, cut into 1-inch pieces**
- ½ cup lowfat yogurt**
- 1 teaspoon flaxseed oil**
- 1 to 2 teaspoons honey (optional)**

1. Put all of the ingredients, in the order listed, into the mixing beaker. Select High and blend, using a gentle up-and-down motion, until smooth, about 30 to 45 seconds.
2. Serve immediately.

Nutritional information per serving (1 cup): Calories 138 (22% from fat)
• carb. 24g • pro. 4g • fat 3g • sat. fat 1g • chol. 4mg • sod. 51mg
• calc. 109mg • fiber 2g

Cherry-Ginger Shake

Coconut milk beverage is made for drinking with fewer calories and grams of fat than canned coconut milk. For a thicker, creamier shake, substitute 2/3 cup canned coconut milk for the coconut milk beverage.

Makes about 1 cup

- 1 cup dark, sweet frozen cherries**
- ¾ cup coconut milk beverage**
- 1 ½-inch piece fresh ginger, peeled**

1. Put all of the ingredients, in the order listed, into the mixing beaker. Select High and blend, using a gentle up-and-down motion, until smooth, about 30 seconds or more.
2. Serve immediately.

Nutritional information per serving (1 cup): Calories 128 (23% from fat)
• carb. 24g • pro. 1g • fat 3g • sat. fat 3g • chol. 0mg
• sod. 1mg • calc. 1mg • fiber 4g

Caffè Latte

Be your own barista by frothing this silky coffee drink at home.

Makes ½ cup

- ½ **cup cold skim milk**
- ¼ **cup brewed espresso (hot)**

1. In a small saucepan, heat milk over medium heat until steam begins rising off the surface, but no bubbles have formed. While the milk is heating, add espresso to a mug or large drinking cup.
2. Pour heated milk into the mixing beaker. Select Low and pulse to begin frothing. Continue processing on Low, using a gentle up-and-down motion, until desired amount of froth is produced.
3. Pour the milk over the espresso, using a spoon to hold back the foam. Spoon the foam on top and serve.

Nutritional information per serving (½ cup): Calories 47 (0% from fat)

- carb. 7g • pro. 5g • fat 0g • sat. fat 0g • chol. 3mg
- sod. 70mg • calc. 150mg • fiber 0g

Chocolate Peanut Butter Ice Cream Shake

To satisfy your sweet tooth.

Makes 2 cups

- 1½ **cups chocolate ice cream**
- 2 **teaspoons creamy peanut butter**
- 1 **teaspoon chocolate syrup**
- ¾ **cup whole milk**

1. Put all of the ingredients, in the order listed, into the mixing beaker. Select Low. Blend, using a gentle up-and-down motion, until smooth and homogenous, about 30 to 40 seconds.
2. Serve immediately.

Nutritional information per serving (½ cup): Calories 156 (46% from fat)

- carb. 18g • pro. 4g • fat 8g • sat. fat 5g • chol. 23mg
- sod. 69mg • calc. 112mg • fiber 1g

Mango Lassi

Adjust the amount of sugar in this recipe based on your personal preference and the ripeness of your mango—riper mangoes are sweeter.

Makes 2 cups

- 4** ice cubes
- 1** ripe mango, peeled, pitted and cut into ½-inch pieces
- 1½** cups plain, whole-milk yogurt
- ½** teaspoon ground cardamom
- ½** teaspoon ground cinnamon
- Pinch kosher salt
- 3** teaspoons granulated sugar, divided

1. Put the ice cubes, mango, yogurt, spices and salt into the mixing beaker. Select High and blend, using a gentle up-and-down motion, until smooth, about 1 minute. Taste and add sugar, 1 teaspoon at a time, blending after each addition, until desired sweetness is reached.
2. Serve immediately.

NOTE: If a thinner drink is desired, add cold water, a tablespoon or two at a time, blending after each addition, until desired consistency is achieved.

Nutritional information per serving (1 cup): Calories 223 (25% from fat)
• carb. 34g • pro. 9g • fat 6g • sat. fat 4g • chol. 23mg
• sod. 181mg • calc. 319mg • fiber 2g

Power Blast Protein Smoothie

Make this for a post-workout pick-me-up.

Makes about 2 cups

- 1** cup rice milk (any milk or milk alternative may be used)
- ½** cup frozen mango pieces
- 1** cup chopped fresh pineapple
- ½** banana, cut into ½-inch pieces
- ⅓** cup plain, whole-milk yogurt
- 2** tablespoons protein powder

1. Put all of the ingredients, in the order listed, into the mixing beaker. Select High and blend, using a gentle up-and-down motion, until smooth, about 30 to 45 seconds.
2. Serve immediately.

Nutritional information per serving (1 cup): Calories 163 (7% from fat)
• carb. 30g • pro. 10g • fat 1g • sat. fat 0g • chol. 0mg
• sod. 146mg • calc. 36mg • fiber 1g

Simple Fruit Smoothie

Tweak this recipe with any type of fruit or juice. If you do not have frozen fruit on hand, fresh fruit is an easy substitution.

Makes about 1 cup

- ½ cup orange juice (any juice alternative may be used)**
- 1 cup frozen strawberries**
- 1 small to medium banana, cut into 1-inch pieces**

1. Put all of the ingredients, in the order listed, into the mixing beaker. Select High and blend, using a gentle up-and-down motion, until smooth, about 45 to 60 seconds.
2. Serve immediately.

*Nutritional information per serving (1 cup): Calories 275 (4% from fat)
• carb. 70g • pro. 3g • fat 1g • sat. fat 0g • chol. 0mg
• sod. 6mg • calc. 42mg • fiber 5g*

Watermelon-Mint Refresher

This summery drink doesn't require any extra liquid to blend—the watermelon is watery enough.

Makes 2 cups

- 1 cup frozen strawberries**
- 1 tablespoon fresh mint leaves**
- 2 cups watermelon, cut into ½-inch pieces**

1. Put all of the ingredients, in the order listed, into the mixing beaker. Select High and blend, using a gentle up-and-down motion, until smooth, about 30 seconds.
2. Serve immediately.

*Nutritional information per serving (1 cup): Calories 75 (10% from fat)
• carb. 18g • pro. 1g • fat 1g • sat. fat 0g • chol. 0mg
• sod. 5mg • calc. 24mg • fiber 2g*

Aioli/Mayonnaise

A hefty amount of garlic transforms this mayonnaise recipe into aioli, a dip traditionally used for crudités. Like mayonnaise, it can also be used to top burgers, fish and crab cakes.

Makes about 1 cup

- 2** garlic cloves, peeled (if making aioli)
- 2** large egg yolks
- 2** tablespoons fresh lemon juice
- 1 to 2** pinches kosher salt
- 1** tablespoon Dijon-style mustard
- 1 $\frac{1}{3}$** cups vegetable oil

1. Put all of the ingredients (leaving out the garlic if making mayonnaise), in the order listed, into the mixing beaker. Allow to sit for about 30 seconds to 1 minute.
2. Insert the blending shaft into the mixing beaker so that the blade guard touches the bottom of the cup. Select Low and blend, keeping the blade on the bottom. Once the ingredients thicken and start to emulsify, continue processing, using a gentle up-and-down motion, until completely thick and all of the oil is completely incorporated.
3. Taste and adjust seasoning as desired.

Nutritional information per serving (1 tablespoon, Aioli): Calories 169 (98% from fat)

- carb. 1g • pro. 0g • fat 19g • sat. fat 3g • chol. 23mg
- sod. 33mg • calc. 4mg • fiber 0g

Nutritional information per serving (1 tablespoon, Mayonnaise): Calories 169 (98% from fat)

- carb. 0g • pro. 0g • fat 19g • sat. fat 2g • chol. 23mg
- sod. 32mg • calc. 3mg • fiber 0g

Basic Vinaigrette

Use this recipe as a guide for making various combinations. Simple additions, like fresh or dried herbs, citrus or honey, can make a new dressing every time.

Makes about 1 cup

- $\frac{1}{4}$** cup wine vinegar
- 1** teaspoon Dijon mustard
- $\frac{1}{4}$** teaspoon kosher salt
- $\frac{1}{8}$** teaspoon freshly ground black pepper
- $\frac{3}{4}$** cup extra virgin olive oil

-
1. Put all of the ingredients, in the order listed, into the mixing beaker. Select Low and blend, keeping the metal blade completely submerged, until the mixture starts to emulsify. Continue processing, using a gentle up-and-down motion, until homogenous, about 30 seconds.
 2. Taste and adjust seasoning as desired.

Nutritional information per serving (2 tablespoons): Calories 181 (100% from fat)
• carb. 0g • pro. 0g • fat 21g • sat. fat 3g • chol. 0mg
• sod. 91mg • calc. 0mg • fiber 0g

Mixed Citrus Vinaigrette

Use any variety of citrus in this recipe to dress up your typical green salad.

Makes about 1 cup

- 1 1-inch piece shallot, peeled**
- 1 teaspoon Dijon-style mustard**
- 1 teaspoon fresh thyme leaves**
- ¼ teaspoon kosher salt**
- Pinch freshly ground black pepper**
- ½ grapefruit, juiced (about 3 tablespoons)**
- ½ orange, juiced (about 2 tablespoons)**
- ½ lemon, juiced (about 1 tablespoon)**
- ¼ teaspoon mixed grapefruit, orange and lemon peel, bitter white pith removed**
- ⅔ cup extra virgin olive oil**

1. Put all of the ingredients, except for the olive oil, into the mixing beaker in the order listed. Select High and blend until mixed and ingredients are broken up, about 10 seconds.
2. Add oil. Select Low and blend, keeping the metal blade completely submerged, until the mixture starts to emulsify. Continue processing, using a gentle up-and-down motion, until homogenous, about 10 additional seconds.
3. Taste and adjust seasoning as desired.

Nutritional information per serving (2 tablespoons): Calories 168 (95% from fat)
• carb. 2g • pro. 0g • fat 19g • sat. fat 3g • chol. 168mg
• sod. 82mg • calc. 2mg • fiber 0g

Hollandaise Sauce

Using a hand blender makes this tricky-to-make sauce a no-fuss recipe that you will want to put on top of more than just poached eggs.

Makes about 1 cup

- 4 large egg yolks**
- 1 tablespoon fresh lemon juice**
- ¾ teaspoon kosher salt**
- ½ pound (2 sticks) unsalted butter, melted and kept slightly warm (not hot) Warm water, as needed**

1. Put the egg yolks, lemon juice and salt into the mixing beaker. Slowly pour the warm butter into the cup, carefully leaving any white milk solids on the bottom of the pot behind. Allow to rest for about 1 minute.
2. Insert the blending shaft into the mixing beaker so that the blade guard touches the bottom of the cup. Select Low and blend, keeping the blade on the bottom. Once the ingredients thicken and start to emulsify, continue processing, using a gentle up-and-down motion, until thick and all the ingredients are incorporated.
3. If sauce is too thick, blend in warm water, 1 teaspoon at a time, until desired consistency is achieved (approximately 2 tablespoons total).
4. Taste and adjust seasoning as desired. Serve immediately or transfer to a double boiler to keep warm.

*Nutritional information per serving (2 tablespoons): Calories 230 (97% from fat)
• carb. 0g • pro. 1g • fat 25g • sat. fat 15g • chol. 153mg
• sod. 218mg • calc. 11mg • fiber 0g*

Asparagus Leek Soup

This soup practically screams “Spring!” when asparagus and leeks are abundant.

Makes about 7½ cups

- 2 tablespoons olive oil**
- 2 garlic cloves, finely chopped**
- 2 medium leeks, white and light green parts only, thin-sliced**
- 1 to 1½ teaspoons kosher salt, to taste, divided**
- 2 large bunches asparagus (about 2 to 2½ pounds), rough ends trimmed and cut into 2-inch pieces (tips removed and reserved for garnish), optional (see note in step 4)**
- 1 large red potato (about 8 ounces), peeled and cut into ½-inch pieces, held in water to prevent oxidation**
- ¼ cup dry white wine or Cognac**
- ¼ teaspoon freshly ground black pepper**
- 5 cups vegetable or chicken broth, low sodium (the more clear**

the broth, the greener the soup will be)

- 1** **teaspoon fresh lemon juice**
Crème fraîche for garnish
Chopped chives for garnish

1. Heat the olive oil in a small to medium stockpot set over medium heat. Once hot, add the garlic and leeks with $\frac{1}{4}$ teaspoon of the salt; stir until you hear a slight sizzle and then cover pot to sweat the leeks for about 5 to 10 minutes, until they are very soft.
2. Add the asparagus, potato and $\frac{1}{2}$ teaspoon of the salt to the pan. Stir to coat all vegetables and sauté until soft, about 10 minutes. Pour in white wine or Cognac and stir until completely reduced. Add remaining salt and pepper, and stir in the broth. Simmer, partially covered, until all the vegetables are very tender, about 20 to 25 minutes.
3. While soup is simmering, steam the asparagus tips separately, about 5 to 8 minutes, until crisp tender. Shock tips in ice water to maintain a bright green color. Once cool, slice tips thinly lengthwise for garnish. (Note: This step is optional, but makes for a great presentation.)
4. Remove soup from heat. Select Medium and blend, using a gentle up-and-down motion. Gradually increase to High until very smooth, about $1\frac{1}{2}$ minutes.
5. Stir in lemon juice. Taste and adjust seasoning as desired.
6. Serve immediately, garnishing with a dollop of crème fraîche, some chopped chives and asparagus tips.

Nutritional information per serving (about 1 cup): Calories 116 (31% from fat)

- carb. 15g • pro. 5g • fat 4g • sat. fat 1g • chol. 0mg
- sod. 747mg • calc. 52mg • fiber 4g

Black Bean Soup

This soup gets its rich texture from not rinsing the beans; the starchy liquid from the can is used to thicken the soup.

Makes about 6 cups

- 1** **tablespoon olive oil**
2 **garlic cloves, finely chopped**
1 **small onion, finely chopped**
1 **jalapeño, seeded and finely chopped**
1 **red bell pepper, finely chopped**
1¼ **teaspoons kosher salt, divided**
1 **bay leaf**
1 **teaspoon ground cumin**
3 **1 15-ounce can black beans, not drained**
1 **cup chicken broth, low sodium**
1 **teaspoon red wine vinegar**
Crème fraîche or plain, full-fat yogurt for garnish
Cilantro for garnish
Tortilla chips for garnish

-
1. Heat the oil in a small to medium stockpot over medium heat. Once the oil is hot, add the vegetables and sauté until soft, about 5 to 7 minutes.
 2. Add $\frac{3}{4}$ teaspoon of the salt, bay leaf and cumin. Cook for 1 minute to toast the cumin.
 3. Add the beans (with liquid from can) and the stock. Simmer, partially covered, until all the ingredients are tender and the flavors have melded together, about 20 to 25 minutes. Remove bay leaf.
 4. Remove soup from the heat. Select Medium and blend, using a gentle up-and-down motion. Gradually increase to High until very smooth, about 1 minute. Add remaining salt and vinegar; blend an additional 10 to 15 seconds to incorporate.
 5. Taste and adjust seasoning as desired.
 6. Serve, garnishing with crème fraîche, cilantro and tortilla chips.

Nutritional information per serving (1 cup): Calories 288 (13% from fat)

• carb. 47g • pro. 18g • fat 4g • sat. fat 1g • chol. 0mg

• sod. 589mg • calc. 63mg • fiber 17g

Carrot Ginger Soup

*A small amount of ginger goes a long way in this naturally sweet soup.
Increase the amount for an even bigger kick.*

Makes about 6½ cups

- 2 tablespoons unsalted butter or olive oil**
- 1 small onion, finely chopped**
- 1 garlic clove, finely chopped**
- 1 1-inch piece fresh ginger, peeled and finely chopped**
- 1 teaspoon kosher salt, divided**
- 1 pound carrots, peeled and cut into ½-inch slices**
- $\frac{1}{4}$ teaspoon ground cinnamon**
- $\frac{1}{8}$ teaspoon ground allspice**
- Pinch freshly ground nutmeg**
- 1 thyme sprig**
- 5 cups chicken broth, low sodium**

1. Heat the butter or olive oil in a small to medium stockpot set over medium heat. Once the butter or olive oil is hot, add the onion, garlic, ginger and $\frac{1}{4}$ teaspoon of the salt. Cook until soft and fragrant, about 5 minutes.
2. Add the carrots, remaining salt, spices and thyme sprig to the skillet; stir to coat ingredients and cook until carrots are slightly tender, about 8 minutes. Add broth and simmer until all the vegetables are very tender and the flavors have melded together, about 20 to 25 minutes. Remove thyme sprig.

-
3. Remove soup from heat. Select Medium and blend, using a gentle up-and-down motion. Gradually increase to High until very smooth, about 1 minute.
 4. Taste and adjust seasoning as desired.

Nutritional information per serving (about 1 cup): Calories 133 (44% from fat)

- carb. 10g • pro. 4g • fat 5g • sat. fat 1g • chol. 0mg
- sod. 871mg • calc. 47mg • fiber 2g

Cauliflower Soup

Let this soup warm you up on a cold, winter afternoon. It is so easy to prepare with your hand blender.

Makes 6 cups

- 1** **tablespoon olive oil**
- 1** **medium leek, white and light green parts only, thinly sliced**
- 1** **medium head cauliflower, about 2½ pounds, cut into florets**
- 1½** **teaspoons kosher salt, divided**
- ¼** **teaspoon freshly ground black pepper**
- ¼** **teaspoon caraway seeds**
- 4** **cups vegetable broth, low sodium**

1. Heat the olive oil in a medium stockpot set over medium heat. Once warm, add the leeks and gently sauté until soft and fragrant, about 5 minutes, being careful that they do not pick up any color.
2. Add the florets and 1 teaspoon of the salt, pepper and caraway seeds. Stir and gently sauté for an additional couple of minutes. Add the broth and remaining salt, and simmer, partially covered, until the cauliflower is very tender, about 20 to 25 minutes.
3. Remove soup from heat. Select Medium and blend, using a gentle up-and-down motion. Gradually increase to High until very smooth, about 1 to 2 minutes. If the soup seems too thick, add additional broth or water until desired consistency is achieved.
4. Taste and adjust seasoning as desired.

Nutritional information per serving (about 1 cup): Calories 76 (30% from fat)

- carb. 10g • pro. 4g • fat 3g • sat. fat 0g • chol. 0mg
- sod. 991mg • calc. 53mg • fiber 4g

Creamy Tomato Soup

This childhood classic is pure comfort food.

Makes about 6½ cups

- 2** **tablespoons unsalted butter**
- 1** **tablespoon olive oil**
- 1** **onion, finely chopped**
- 2** **garlic cloves, finely chopped**
- 1** **celery stalk, finely chopped**
- 1** **small carrot, finely chopped**
- ¾** **teaspoon kosher salt, divided**
- 1** **teaspoon fresh thyme leaves**
- 2** **tablespoons tomato paste**
- 1** **can (28-ounce) whole, peeled plum tomatoes**
- 4** **cups vegetable broth, low sodium**

1. Heat the oil and butter in a medium stockpot set over medium heat. Once the butter melts, add the chopped vegetables with ½ teaspoon of the salt and the thyme, and sauté until softened, about 5 to 6 minutes. Stir in the tomato paste and cook 1 to 2 minutes.
2. Add the tomatoes with juices to the pot; gently break up tomatoes with a wooden spoon or rubber spatula.
3. Add the broth and simmer, partially covered, to meld the flavors, about 20 to 25 minutes.
4. Remove soup from heat. Select Medium and blend, using a gentle up-and-down motion. Gradually increase to High until very smooth, about 1 minute 30 seconds. Add remaining salt; blend for an additional 10 to 15 seconds to incorporate.
5. Taste and adjust seasoning as desired.

Nutritional information per serving (1 cup): Calories 91 (51% from fat)

• carb. 10g • sugar 5g • pro. 2g • fat 5g • sat. fat 3g • chol. 9mg

• sod. 810mg • calc. 27mg • fiber 2g

Roasted Red Pepper Soup

This soup is so good and easy to make that it may become a new staple in your household, especially if you have the ingredients on hand.

Makes 4 cups

- 1** **tablespoon olive oil**
- 1** **garlic clove, finely chopped**
- 1** **small shallot, finely chopped**
- 1** **teaspoon fresh thyme leaves**
- ¾** **teaspoon kosher salt, divided**
- 1 to 2** **pinches freshly ground black pepper**

-
- 1** **tablespoon sherry**
 - 4** **roasted red bell peppers, seeded (may use one, 12-ounce jar or homemade) and cut into 1-inch pieces**
 - 3** **cups chicken broth, low sodium**
 - ½** **cup heavy cream**
 - ¼** **teaspoon grated orange zest**

1. Heat the olive oil in a small to medium stockpot set over medium heat. When the oil is hot, add the garlic, shallot, thyme, ¼ teaspoon of the salt and one pinch of the pepper to the skillet; cook until soft and fragrant, about 5 minutes. Add the sherry, scraping up any brown bits from the bottom of the pan. Cook until sherry is almost evaporated, about 1 minute.
2. Add the roasted peppers and broth to the pot. Simmer, partially covered, to meld the flavors, about 20 to 25 minutes.
3. Remove soup from heat and add heavy cream, orange zest and remaining salt and pepper. Select Medium and blend, using a gentle up-and-down motion. Gradually increase to High until very smooth, about 1 minute.
4. Taste and adjust seasoning as desired.

*Nutritional information per serving (about 1 cup): Calories 216 (63% from fat)
• carb. 13g • pro. 6g • fat 15g • sat. fat 8g • chol. 40mg
• sod. 459mg • calc. 18mg • fiber 3g*

Simple Mashed Potatoes

We keep it simple in this recipe, but to try something a little different, use our goat cheese variation below.

Makes about 12 cups

- 5** **pounds Yukon Gold potatoes, peeled and cut into 1-inch pieces**
- 1** **cup whole milk**
- 6** **tablespoons, unsalted butter**
- 1** **teaspoon kosher salt**
- ¼** **teaspoon freshly ground black pepper**

1. Put the potatoes into a large stockpot. Cover with 1 inch of water and boil until very tender. Drain and return to pot.
2. While the boiled potatoes are still very hot, insert the potato masher attachment into the hand blender. Select Low and mash potatoes evenly, using just one, gentle up-and-down motion in each section of the pot. Add the remaining ingredients and continue mashing until all ingredients are incorporated.
3. Taste and adjust seasoning as desired. Serve immediately.

For a variation, decrease the milk to ½ cup to ¾ cup, the butter to 3 tablespoons and add one, 5.2-ounce container, goat cheese with garlic

and fine herbs.

Nutritional information per serving (about 1 cup, Simple Mashed Potatoes):

*Calories 219 (27% from fat) • carb. 34g • pro. 5g • fat 6g • sat. fat 4g
• chol. 18mg • sod. 200mg • calc. 27mg • fiber 2g*

Nutritional information per serving (about 1 cup, Variation):

*Calories 228 (32% from fat) • carb. 34g • sugar 1g • pro. 6g • fat 8g • sat. fat 5g
• chol. 22mg • sod. 271mg • calc. 13mg • fiber 3g*

Rustic Turnip Mash

Any root vegetable can be substituted for the turnips in this recipe.

Makes about 3 cups

- 4 garlic cloves**
- 2 pounds turnips, peeled and cut into 1-inch pieces**
- 3 tablespoons olive oil**
- 1 tablespoon finely chopped fresh rosemary**
- 1½ teaspoons kosher salt**
- Pinch freshly ground black pepper**
- 2 teaspoons balsamic glaze for drizzling**

1. Preheat oven to 350°F. Wrap garlic cloves in aluminum foil. Roast for 30 minutes until golden and very tender. Reserve.
2. While garlic is roasting, steam or roast turnips until very tender. Once very tender, put hot, cooked turnips into a large mixing bowl. Insert the mashed potato attachment into the hand blender. Select High and mash turnips evenly, using a gentle up-and-down motion. Add the remaining ingredients to the bowl, including the flesh of the roasted garlic, and continue mashing until all of the ingredients are incorporated.
3. Taste and adjust seasoning as desired.
4. Drizzle with balsamic glaze and serve.

Nutritional information per serving (1 cup): Calories 219 (55% from fat)

*• carb. 23g • pro. 3g • fat 14g • sat. fat 2g • chol. 0mg
• sod. 1271mg • calc. 100mg • fiber 6g*

Sweet Mashed Potatoes with Meringue

This not-too-sweet marshmallow-like topping complements the savory notes in the sweet potatoes perfectly.

Makes 7½ cups

For the sweet potato mash:

- 4 pounds sweet potatoes**
- 1¼ teaspoons kosher salt**

-
- ¼ teaspoon freshly ground black pepper**
 - ½ teaspoon ground cinnamon**
 - Pinch freshly ground nutmeg**

For the meringue:

- 3 large egg whites**
- ½ cup granulated sugar**
- ½ teaspoon cream of tartar**

1. Bake or boil sweet potatoes until very tender. Put the flesh of the hot, cooked sweet potatoes into a large mixing bowl. Insert the mashed potato attachment into the hand blender. Select High and evenly mash the sweet potatoes using a gentle up-and-down motion. Add the salt, pepper, cinnamon and nutmeg to the bowl and continue mashing until ingredients are incorporated. Transfer to a 1¼-quart baking dish.
2. In a separate clean, large mixing bowl, combine egg whites, sugar and cream of tartar. Remove the mashed potato attachment and insert the whisk attachment. Select Low and whisk meringue ingredients together, gradually increasing speed to Medium, until the mixture has tripled in volume and medium peaks have been achieved, about 3 minutes. Evenly spread mixture over mashed sweet potatoes.
3. Broil on High until meringue becomes lightly golden, about 1½ to 2 minutes.
4. Serve immediately.

Nutritional information per serving (about 1 cup): Calories 266 (1% from fat)

- carb. 63g • pro. 6g • fat 0g • sat. fat 0g • chol. 0mg
- sod. 166mg • calc. 80mg • fiber 8g

Applesauce

You can keep the texture of the applesauce as chunky or as smooth as you like with your hand blender.

Makes about 6 cups

- 4 pound apples (Fuji and Gala work well), peeled, cored and cut into 1- to 2-inch pieces**
- ¾ cup water**
- ¼ cup fresh lemon juice**
- 2 to 4 tablespoons packed light brown sugar**
- 2 cinnamon sticks**
- 2 pinches freshly ground nutmeg**
- 2 pinches ground cloves**
- Pinch kosher salt**
- 1 tablespoon unsalted butter (optional)**

1. Put all of the ingredients, except for the butter, into a small to medium stockpot. Bring to a boil over medium-high heat, then reduce the heat to medium low. Simmer, stirring occasionally, until the apples are very tender, about 45 minutes.

-
2. Remove from heat and remove and discard the cinnamon sticks. If using, add the butter.
 3. Select High and blend, using a gentle up-and-down motion, until the ingredients are well combined and no large chunks remain, about 1 to 1½ minutes. Adjust blending time depending on desired consistency.
 4. Taste and adjust seasoning and sweetness as desired.

Nutritional information per serving (1 cup): Calories 180 (21% from fat)

- carb. 48g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg
- sod. 49mg • calc. 25mg • fiber 4g

Berry Fool

A traditional British dessert, fool is great any time of year, but is a real treat when summer berries are at their peak.

Makes 5½ cups

- 2 cups mixed berries (strawberries, raspberries, blueberries)**
- 1 tablespoon granulated sugar**
- 2 cups heavy cream, chilled**
- 2 tablespoons confectioners' sugar**
- ½ teaspoon pure vanilla extract**

1. Put the berries and granulated sugar into the mixing beaker. Select High and blend, using a gentle up-and-down motion, until mixture is almost fully puréed, about 20 seconds. Reserve.
2. Put the remaining ingredients into a medium to large mixing bowl. Insert the whisk attachment. Select Low and whisk until medium peaks form, gradually increasing to Medium, about 1 minute. Fold in berry mixture.
3. Serve immediately for the best texture (fool will only stay in good form for about 1 hour, maximum).

Nutritional information per serving (½ cup): Calories 168 (85% from fat)

- carb. 5g • pro. 0g • fat 15g • sat. fat 10g • chol. 58mg
- sod. 0mg • calc. 3mg • fiber 1g

Sweetened Whipped Cream

The whisk attachment on your hand blender makes making whipped cream a breeze compared to making it by hand.

Makes 2 cups

- 1¼ cups chilled heavy cream**
- 2 tablespoons confectioners' sugar**
- 1½ teaspoons vanilla extract**

1. Put all of the ingredients in a large bowl. Insert the whisk attachment. Select Low and whisk until desired stiffness, gradually increasing to Medium. Whipped cream will reach soft peaks between 50 and 60 seconds.
2. Serve immediately.

Nutritional information per serving (2 tablespoons): Calories 67 (88% from fat)
• carb. 2g • pro. 0g • fat 6g • sat. fat 5g • chol. 25mg
• sod. 6mg • calc. 0mg • fiber 0g

WARRANTY

HURRICANE HAND BLENDER

1 PEAK HP

LIMITED THREE-YEAR WARRANTY (U.S. AND CANADA ONLY)

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Hurricane Hand Blender 1 Peak HP 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 purchaser or owners.

We warrant that your Cuisinart® Hurricane Hand Blender 1 Peak HP will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, www.cuisinart.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.

If your Cuisinart® Hurricane Hand Blender 1 Peak HP should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Consumer Service Representatives or send the defective product to Consumer Service at

Cuisinart
7475 North Glen Harbor Blvd.
Glendale, AZ 85307

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order, made payable to Cuisinart (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Please be sure to include your return address, daytime phone number, description of the product defect, product model # (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

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, at its discretion, 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 either of the above two options does not result 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 products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If you are experiencing problems with your Cuisinart® product, we suggest that you call our Cuisinart® Service Center at 1-800-726-0190 before returning the product to be serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Your Cuisinart® Hurricane Hand Blender 1 Peak HP 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.

NOTES:

Trademarks or service marks of third parties referred to herein are the trademarks or service marks of their respective owners.

©2018 Cuisinart
150 Milford Road
East Windsor, NJ 08520
Printed in China
18CE054387

IB-15736-ESP