

- 
- Tips and Hints for instructions on soaking sausage casings.)
2. Push as much casing as you'll need for the number of sausages you want to make onto the nozzle.
  3. Tie a knot in the end of the casing and cut off any excess.
  4. Poke a hole in the casing just before the knot with a cake tester to prevent air pocket from forming.
  5. Place sausage ingredients on tray and turn stand mixer to Speed 3.
  6. Hold casing firmly on nozzle as you use pusher to feed ingredients into the sausage maker.
  7. Continue to hold casing on nozzle, releasing it gradually and pulling it off the nozzle as it fills and forms a coil of sausage in bowl below. Be careful not to overfill.
  8. Turn mixer off when done, leaving about 12 inches of unfilled casing.

## To form Individual Sausages\*

1. Lay long sausage on flat tray and poke all over with a sharp object, similar in size to a needle or cake tester, to prevent air pockets from forming.
2. Twist into sausages – you choose the size – by twisting each “sausage” first forward, then backward, to prevent them from untwisting.
3. Pierce any air pockets you see.

4. For best results, dry uncovered in refrigerator for about 6 hours, then flip and dry another 6 hours before cooking.

\* Please see Tips and Hints on page 7 for best results.

## CLEANING AND MAINTENANCE

1. Remove the ring nut manually or with the wrench if it is fastened too tightly.
2. Disassemble and wash each part in warm soapy water. Dry all of the parts thoroughly. **Do not put any of the metal parts in a dishwasher.** Tray, pusher and wrench are top rack dishwasher safe.
3. Reassemble.
4. Wipe the grinding plates with vegetable oil and wrap each plate with greaseproof paper. This will prevent discoloring/rusting.
5. Store the sausage attachments and grinding plates inside the pusher and attach the lid.
6. Any other servicing should be performed by an authorized service representative.

## Tips and Hints

A wide variety of meat dishes, homemade sausages, chunky spreads, relishes, and purées are all great ways to use the meat grinder. With your own meat grinder you know exactly what is going into your food. You are able to control the ingredients you use

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such as cuts of meat, fat, salt and spices.

### For grinding:

- Meat should be very well chilled before grinding. Should meat warm up while grinding, pause and chill meat before grinding again. Keeping the meat below 45°F is ideal for grinding and sausage making.
- Cut meat into small 1- to 2-inch cubes for grinding, removing any skin, but keeping all of the fat.
- Fatty, cheaper cuts of meat are perfect for the grinder. Fat gives flavor and juiciness to ground meats and sausage.
- Coarse plate – use for coarse ground textured items such as coarsely ground beef for chili, relishes, sauces and salsas.
- Medium plate – use for medium ground textured items, such as meat for sausage, meatballs or meatloaf.
- Be sure to refrigerate any ground meats immediately. Cook or freeze within 1 or 2 days.
- If grinding bread for breadcrumbs, make sure to use dry or toasted bread.
- When grinding meats or filling sausage: After the last piece of meat has gone through the chute, place a slice of bread through the machine in order to clear the last bit of ground meat or to clear the sausage nozzle of ground meat.

### For making sausages:

- Soak natural casings in water for at least 30 minutes to an hour and then allow lukewarm water to run through the entire casing to remove any excess salt.
- Be sure to fill the entire casing and then prick all over to release air before twisting individual links.
- For casings, 2 feet of medium hog casings accommodates 1 pound of meat.
- Casings can be difficult to find. The best places to try are either your local butcher or websites geared to sausage making.
- Taste your mixture first before stuffing into casings by taking a small amount of the mix and cooking it in a small skillet until cooked through.

## Sweet Italian Sausage

*For Hot Italian Sausage add 1 to 2 teaspoons of crushed red pepper to the mixture.*

Makes about 3 pounds of sausage or 15 to 16 sausage links

- 3 pounds pork butt, cubed into 1-inch pieces**
- 2 garlic cloves, finely chopped**
- 2 tablespoons fennel seeds, toasted**
- 3 tablespoons fresh parsley, chopped**
- 2¼ teaspoons kosher salt**
- 1 teaspoon paprika**
- 1 teaspoon freshly ground black pepper**

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**2 tablespoons dry white wine**

1. Mix ingredients together well in a large stainless bowl. Cover with plastic wrap and place in the refrigerator overnight.
2. Once meat has rested, assemble the meat grinder fitted with the medium plate. Attach meat grinder to the mixer. Turn the stand mixer to Speed 3 and grind all ingredients into a mixing bowl.
3. Form into patties, use crumbled or make into sausage links.

*Nutritional information per 4 ounce serving:*

*Calories 217 (45% from fat)*

- Carb. 1g • Pro. 28g • Fat 11g
- Sat. fat 4g • Chol. 97mg • Sod. 388mg
- Calc. 18mg • Fiber 0g

## **Chorizo**

*Who knew that tasty chorizo was so easy to make at home?*

Makes about 3 pounds of sausage or 15 to 16 sausage links

- 3 pounds pork shoulder, cut into 1-inch cubes**
- 3 garlic cloves, finely chopped**
- 2 tablespoons ancho chile powder**
- 1 tablespoon paprika**
- 1 tablespoon kosher salt**
- 2 teaspoons ground cumin**
- 1 teaspoon dried oregano**
- 2 teaspoons apple cider vinegar**
- ½ teaspoon freshly ground black pepper**

**¼ teaspoon cayenne pepper**

1. Mix ingredients together well in a large stainless bowl. Cover with plastic wrap and place in the refrigerator overnight.
2. Once meat has rested, assemble the meat grinder fitted with the medium plate. Attach meat grinder to the mixer. Turn the stand mixer to Speed 3 and grind all ingredients into a mixing bowl.
3. Form into patties, use crumbled or make into sausage links.

*Nutritional information per 4 ounce serving:*

*Calories 201 (40% from fat)*

- Carb. 2g • Pro. 27g • Fat 9g
- Sat. fat 3g • Chol. 88mg • Sod. 777mg
- Calc. 23mg • Fiber 1g

## **Lamb Sliders**

*The zip of the garlic and herbs give these zesty lamb burgers a Mediterranean twist.*

Makes 13 sliders

- 3 pounds lamb shoulder, cut into 1-inch cubes**
- 4 garlic cloves, finely chopped**
- 2 tablespoons fresh rosemary, chopped**
- 1 tablespoon fresh thyme, chopped**
- 3 tablespoons fresh parsley, chopped**
- 2 tablespoons dry white wine**
- 1 tablespoon kosher salt**
- 2 teaspoons coarsely**

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### ground black pepper

1. Mix ingredients together well in a large stainless steel bowl. Cover with plastic wrap and place in refrigerator overnight.
2. Once the meat has rested, assemble the grinder attachment fitted with the coarse plate. Attach meat grinder to the mixer. Turn the stand mixer to Speed 3 and grind all ingredients into a mixing bowl.
3. Form into patties.

*Nutritional information per slider:*

*Calories 145 (35% from fat)*

*• Carb. 1g • Pro. 21g • Fat 6g*

*• Sat. fat 2g • Chol. 68mg • Sod. 561mg*

*• Calc. 15mg • Fiber 0g*

## Spicy Green Chile Chicken Sausage

Makes about 3 pounds of sausage or 15 to 16 sausage links

- 3 pounds chicken, dark meat, cut into 1-inch cubes**
- 3 garlic cloves, chopped**
- ½ cup loosely packed cilantro, chopped**
- 2 large jalapeño peppers, seeded and chopped**
- 4 cans (4 ounces each) chopped green chiles, well drained**
- 1 tablespoon kosher salt**
- 1 tablespoon tequila**

1. Mix ingredients together well in a large stainless bowl. Cover with plastic wrap and place in the refrigerator overnight.
2. Once meat has rested, assemble the meat grinder

fitted with the medium plate. Attach meat grinder to the mixer. Turn the stand mixer to Speed 3 and grind all ingredients into a mixing bowl.

3. Form into patties, use crumbled or make into sausage links.

*Nutritional information per 4 ounce serving:*

*Calories 117 (28% from fat)*

*• Carb. 1g • Pro. 18g • Fat 4g*

*• Sat. fat 1g • Chol. 75mg • Sod. 616mg*

*• Calc. 31mg • Fiber 1g*

## Simply Rich Burgers

*These simple burgers get their “richness” and flavor from the short ribs. Play with the ratio of the two meats if you prefer a leaner burger.*

Makes about 10 burgers

- 2 pounds sirloin roast, cut into 1-inch cubes**
- 2 pounds short ribs, bone removed and cut into 1-inch cubes**

1. Assemble the meat grinder fitted with the coarse or medium plate. Attach meat grinder to the mixer. Turn the stand mixer to Speed 3 and grind the meat into a mixing bowl.
2. Form into patties, being careful not to overwork. Cook burgers on the grill or a heavy bottomed pan, about 4 to 5 minutes per side for medium.

*Nutritional information per burger:*

*Calories 400 (55% from fat)*

*• Carb. 0g • Pro. 45g • Fat 24g*

*• Sat. fat 11g • Chol. 163mg*

*• Sod. 115mg • Calc. 34mg • Fiber 0g*

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# WARRANTY

## LIMITED ONE-YEAR WARRANTY (U.S. and Canada Only)

This limited warranty is available to consumers only. You are a consumer if you own a Cuisinart® Meat Grinder Attachment which was purchased at retail for personal, family or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Meat Grinder Attachment will be free of defects in materials and workmanship under normal home use for one year from the original date of purchase.

We recommend that you visit our website, [www.cuisinart.com](http://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 blender should prove to be defective within the warranty period, we will repair or replace it at our option, without charge to you. To obtain warranty service, simply send the defective product to:

Cuisinart, 7475 North Glen Harbor Blvd.  
Glendale, AZ 85307, or call our Consumer Service Center toll-free at 1-800-726-0190.

To facilitate the speed and accuracy of your return, please also enclose \$10.00 for shipping and handling of the product. **CA residents need only provide proof of purchase and should call 1-800-726-0190 for shipping instructions.** Please be sure to include a return address, description of the product defect, product serial number and any other information pertinent to the product's return. Please pay by check or money order.

## BEFORE RETURNING YOUR CUISINART PRODUCT

If you are experiencing problems with your Cuisinart product, we suggest that you call our Consumer Service Center at 1-800-726-0190 before returning the product for servicing. Often, our Consumer Service

Representatives can help solve the problem without having the product 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® Meat Grinder Attachment 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.

## 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 which sells Cuisinart products of the same type. The retail store shall then decide to 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 800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling of such nonconforming products under Warranty.



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## RECETAS

### Salchicha italiana dulce

*Para preparar salchicha italiana picante, agregue 1–2 cucharaditas de hojuelas de pimienta rojo a la mezcla.*

Rinde aproximadamente 3 libras (1.35 kg) de salchicha, o 15–16 salchichitas.

- 3 libras (1.35 kg) de pierna de cerdo, en cubos**
- 2 dientes de ajo, finamente picados**
- 2 cucharada de semillas de hinojo tostadas**
- 3 cucharadas de perejil fresco, picado**
- 2¼ cucharaditas de sal kosher**
- 1 cucharadita de paprika**
- 1 cucharadita de pimienta negra recien molida**
- 2 cucharadas (30 ml) de vino blanco seco**

1. Colocar los ingredientes en un tazon de acero inoxidable; revolver bien. Cubrir con papel film/plastico y refrigerar durante una noche.
2. Ensamblar el aditamento moledor, usando la rejilla mediana. Conectar el aditamento moledor a la batidora de pie. Encender la batidora al nivel 3 y moler los ingredientes.
3. Formar hamburguesitas, usar desmenuzado o hacer salchichitas.

*Informacion nutricional por porcion de 4 onzas (115 g):*

*Caloras 217 (45 % de grasa)  
Carbohidratos 1 g • Protenas 28 g  
Grasa 11 g • Grasa saturada 4 g  
Colesterol 97 mg • Sodio 388 mg  
Calcio 18 mg • Fibra 0 g*

### Chorizo

* Quien hubiera pensado que fuese tan facil hacer sabroso chorizo en casa?*

Rinde aproximadamente 3 libras (1.35 kg)

- 3 libras (1.35 kg) de paleta de cerdo, en cubos**
- 3 dientes de ajo, finamente picados**
- 2 cucharadas de chile ancho en polvo**
- 1 cucharada de paprika**
- 1 cucharada de sal kosher**
- 2 cucharaditas de comino en polvo**
- 1 cucharadita de oregano seco**
- 2 cucharadas (30 ml) de vinagre de sidra de manzana**
- ½ cucharadita de pimienta negra recien molida**
- ¼ cucharadita de pimienta de Cayena**

1. Colocar los ingredientes en un tazon de acero inoxidable; revolver bien. Cubrir con papel film/plastico y refrigerar durante una noche.
2. Ensamblar el aditamento moledor, usando la rejilla mediana. Conectar el aditamento moledor a la batidora de pie. Encender la

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batidora al nivel 3 y moler los ingredientes.

3. Formar hamburguesitas, usar desmenuzado o hacer salchichitas.

*Información nutricional por porción de 4 onzas (115 g):*

*Calorías 201 (40 % de grasa) •  
Carbohidratos 2 g • Proteínas 27 g  
• Grasa 9 g • Grasa saturada 3 g •  
Colesterol 88 mg • Sodio 777 mg •  
Calcio 23 mg • Fibra 1g*

## **Mini hamburguesas de cordero**

*El ajo y las hierbas dan a estas refrescantes hamburguesitas de cordero un sabor mediterráneo.*

Rinde 13 mini hamburguesas

- 3 libras (1.35 kg) de paleta de cordero, en cubos**
- 4 dientes de ajo, finamente picados**
- 2 cucharadas de romero fresco, picado**
- 1 cucharada de tomillo fresco, picado**
- 3 cucharadas de perejil fresco, picado**
- 2 cucharadas (30 ml) de vino blanco seco**
- 1 cucharada de sal kosher**
- 2 cucharaditas de pimienta negra molida grueso**

1. Colocar los ingredientes en un tazón de acero inoxidable; revolver bien. Cubrir con papel film/plástico y refrigerar durante una noche.
2. Ensamblar el aditamento moledor, usando la rejilla gruesa. Conectar el

aditamento moledor a la batidora de pie. Encender la batidora al nivel 3 y moler los ingredientes.

3. Formar hamburguesitas.

*Información nutricional por mini hamburguesa:*

*Calorías 145 (35 % de grasa) •  
Carbohidratos 1 g • Proteínas 21 g  
• Grasa 6 g • Grasa saturada 2 g •  
Colesterol 68 mg • Sodio 561 mg •  
Calcio 15 mg • Fibra 0 g*

## **Salchichas de pollo picantes con chile verde**

Rinde aproximadamente 3 libras (1.35 kg) de salchicha, o 15 salchichitas.

- 3 libras (1.35 kg) de carne oscura de pollo, en cubos**
- 3 dientes de ajo, picados**
- ½ taza llena (15 g) de cilantro, picado**
- 2 jalapeños grandes, sin semillas, picados**
- 4 latas de 4 onzas (115 g) de chiles verdes picados, escurridos**
- 1 cucharada de sal kosher**
- 1 cucharada (15 ml) de Tequila**

1. Colocar los ingredientes en un tazón de acero inoxidable; revolver bien. Cubrir con papel film/plástico y refrigerar durante una noche.
2. Ensamblar el aditamento moledor, usando la rejilla mediana. Conectar el

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aditamento molidor a la batidora de pie. Encender la batidora al nivel 3 y moler los ingredientes.

3. Formar hamburguesitas, usar desmenuzado o hacer salchichitas.

*Información nutricional por porción de 4 onzas (115 g):*

*Calorías 117 (28 % de grasa) •  
Carbohidratos 1 g • Proteínas 18 g  
• Grasa 4 g • Grasa saturada 1 g •  
Colesterol 75 mg • Sodio 616 mg •  
Calcio 31 mg • Fibra 1g*

sartén de fondo pesado por 4–5 minutos por lado (para carne no muy hecha).

*Información nutricional por hamburguesa:*

*Calorías 400 (55 % de grasa) •  
Carbohidratos 0 g • Proteínas 45 g  
• Grasa 24 g • Grasa saturada 11 g •  
Colesterol 163 mg • Sodio 115 mg •  
Calcio 34 mg • Fibra 0 g*

## **Simplemente suculentas hamburguesas**

*El sabor y la succulencia de estas simples hamburguesas provienen de la costilla de res. Varíe las proporciones de carne si desea hamburguesas con menos grasa.*

Rinde 10 hamburguesas

- 2 libras (910 g) de bistec de aguayón, en cubos**
- 2 libras (910 g) de costilla de res deshuesada, en cubos**

1. Ensamblar el aditamento molidor, usando la rejilla gruesa. Conectar el aditamento molidor a la batidora de pie. Encender la batidora al nivel 3 y moler los ingredientes.
2. Formar hamburguesitas, teniendo cuidado de no manosear mucho la carne. Asar sobre una rejilla o en un

# GARANTÍA

## GARANTÍA LIMITADA DE UN AÑO (VÁLIDA EN LOS EE.UU. y en Canadá solamente)

Esta garantía limitada es para los consumidores solamente. Usted es un consumidor si ha comprado su aparato Cuisinart® en una tienda, para uso personal o casero. A excepción de los estados donde la ley lo permita, esta garantía no es para los detallistas u otros comerciantes.

Cuisinart garantiza este aparato contra todo defecto de materiales o fabricación durante un año después de la fecha de compra original, siempre que el aparato haya sido utilizado para uso doméstico y según las instrucciones.

Le aconsejamos que llene el formulario de registro disponible en [www.cuisinart.com](http://www.cuisinart.com) a fin de facilitar la verificación de la fecha de compra original. Sin embargo, no es necesario registrar el producto para recibir servicio bajo esta garantía. En ausencia del recibo de compra, el período de garantía será calculado a partir de la fecha de fabricación. Si este aparato presentara algún defecto de materiales o fabricación durante el período de garantía, la repararemos o reemplazaremos (a nuestra opción). Para obtener servicio técnico bajo esta garantía, regrese su aparato a:

Cuisinart, 7475 North Glen Harbor Blvd. Glendale, AZ 85307, o llame a nuestro servicio de atención al cliente al 1-800-726-0190.

Regrese el producto defectuoso, junto con su recibo de compra y un cheque o giro postal de US\$10.00 por gastos de manejo y envío. **Los residentes de California solo necesitan dar una prueba de compra y deben llamar al 1-800-726-0190 para recibir instrucciones de envío.** Recuerde incluir su nombre, dirección y teléfono, la descripción del problema, así como cualquier información pertinente. Sentimos no poder aceptar otras formas de pago.

### ANTES DE HACER REPARAR SU APARATO

Si su aparato tiene algún problema, le recomendamos que llame a nuestro servicio posventa al 1-800-726-0190 antes

de regresar el aparato a Cuisinart. Muy a menudo, nuestro servicio de asistencia al cliente podrá ayudarle a resolver el problema sin tener que regresar el aparato. Un representante le confirmará si su aparato sigue bajo garantía y le indicará la dirección del centro de servicio más cercano.

Este aparato satisface las más altas exigencias de fabricación y ha sido diseñado para uso sobre corriente de 120 V, usando accesorios y piezas de repuesto autorizados solamente. Esta garantía excluye expresamente los daños causados por accesorios, piezas o reparaciones no autorizados por Cuisinart, así como los daños causados por el uso de un convertidor de voltaje. Esta garantía no cubre el uso institucional o comercial del producto, y no es válida en caso de daños causados por mal uso, negligencia o accidente. Esta garantía excluye expresamente todos los daños incidentales o consecuentes. Algunos Estados no permiten la exclusión o limitación de daños incidentales o consecuentes, de modo que las limitaciones mencionadas pueden no regir para usted. Usted puede tener otros derechos que varían de un Estado a otro.

**\*Importante:** si debe llevar el aparato defectuoso a un centro de servicio no autorizado, por favor informe al personal del centro de servicio que deberían llamar al servicio posventa de Cuisinart al 1-800-726-0190 a fin de diagnosticar el problema correctamente, usar las piezas correctas para repararlo y asegurarse de que el producto esté bajo garantía.

### RESIDENTES DE CALIFORNIA

La ley del estado de California ofrece dos opciones bajo el período de garantía. Los residentes del estado de California pueden (A) regresar el producto defectuoso a la tienda donde lo compraron o (B) a otra tienda que venda productos Cuisinart® de este tipo. La tienda, a su opción, reparará el producto, referirá el consumidor a un centro de servicio independiente, cambiará el producto o reembolsará el consumidor por el precio original del producto, menos la cantidad imputable al uso del producto por el consumidor hasta que este se dañe. Si estas dos opciones no satisfacen al consumidor, podrá llevar el aparato a un centro de servicio independiente, siempre que se pueda ajustar o reparar el aparato de manera económica. Cuisinart será responsable por los gastos de servicio, reparación, reemplazo o reembolso de los productos defectuosos durante el período de garantía.

Los residentes de California también pueden, si lo desean, mandar el aparato defectuoso

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directamente a Cuisinart para que lo reparen o lo cambien. Para esto, se debe llamar a nuestro servicio posventa al 800-726-0190. Cuisinart será responsable por los gastos de reparación, reemplazo, manejo y envío de los productos defectuosos durante el período de garantía.

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