

Cuisinart®

PrepExpress®

FRENCH FRY CUTTER



Instruction and Recipe Booklet

CTG-00-FFC2

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

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IMPORTANT SAFEGUARDS

SAVE AND READ THESE INSTRUCTIONS

CAUTION: THE CUTTING BLADES HAVE VERY SHARP EDGES.

Basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS, including these important safeguards.**
2. Close supervision is necessary when this fry cutter is used by or near children or individuals with certain disabilities.
3. Blades are extremely sharp. Handle carefully when in use or cleaning.

FOR HOUSEHOLD USE ONLY BEFORE USING

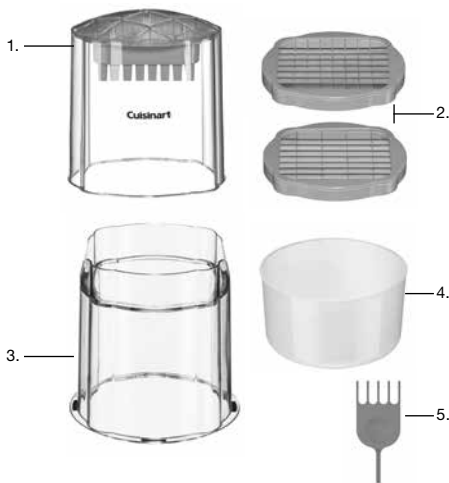
Wash fry cutter and blade grids with warm, soapy water, rinse and wipe dry. To clean main body and food pusher, wipe with soapy cloth, rinse and dry. Food pusher grid can be removed by hand or by using the stick end of the grid cleaner to push from the hole on the top outside of the food pusher. Do not submerge food pusher in water. Use caution when handling the blade grids. The blades are very sharp.

USE AND CARE:

Stainless steel blade grids, main body and collection container are dishwasher safe. Food pusher top is hand-wash only. Do not submerge food pusher top in water.

FEATURES

1. Food pusher
2. Regular and steak fry blade grids
3. Nonslip base
4. Collection container
5. Grid cleaner



OPERATING INSTRUCTIONS:

1. Choose blade grid you would like to use, be sure THIS SIDE UP is pointing up.
2. Being careful of the sharp edges pointing up, place blade grid on the upper ledge of the nonslip base to secure in place.
3. Wash and dry potatoes. Square off one end of the potato and make sure it is no taller than approximately 4 inches (short enough to completely travel through the blades and into the collection container below the blade). Place cut-side down onto the center of blade grid (if you are using a sweet potato, microwave for 1-2 minutes to soften the sweet potato and make it easier to cut).

4. Place food pusher on top of the potato and apply even pressure to cut into fries.
5. Use cut potatoes immediately or follow the tip below for soaking..
6. Bake, fry or air-fry and enjoy!

TIPS FOR USE:

- Sweet potatoes are denser than regular potatoes and can be difficult to cut raw. Easily soften sweet potatoes prior to cutting by piercing all over with a knife or fork and microwaving for 1 to 2 minutes (or longer, depending on size and microwave wattage).
- Trim extra-large potatoes and other vegetables to fit the blade grid.
- Cut longer vegetables, like squash, in half crosswise.

TIPS FOR ULTRA-CRISPY FRIES:

- Cover cut potatoes with cold water and soak for at least 1 hour and up to 24 hours in the refrigerator to draw out starch. Drain, rinse and pat dry.
- Bake or air-fry fries in a single layer to avoid overcrowding.
- Toss or flip fries halfway through baking and air-frying for even, golden brown results.
- Deep-fry potatoes in small batches and double-fry for best results (see recipes included for specific instructions).

RECIPES

Olive Oil & Sea Salt Fries

These crispy fries can be served with any of your favorite seasonings or sauces.

Makes 2 to 3 servings

1 pound (about 3 medium) russet potatoes

Olive oil (about a tablespoon for baked fries, and just enough for spraying for air-fried fries)

1 teaspoon sea salt

1. Cut potatoes using the thin-cut blade grid. Pat dry completely.
2. Bake: Preheat the oven to 425°F with a rack positioned in the lower third. In a bowl, toss the cut, dried potatoes with the tablespoon of olive oil, sea salt and any additional seasonings desired. Spread potatoes out on a baking sheet in an even layer. Bake for 30 to 35 minutes, flipping halfway through, until golden and crispy.

Air-Fry: Place the Cuisinart® AirFryer Basket onto the Baking/Drip Pan. Put the cut, dried potatoes into the basket. Spray with olive oil. Sprinkle with salt and toss to coat. Spread into a single layer. AirFry in the upper position at 400°F for 15 to 20 minutes, tossing halfway through, until golden and crispy.

Deep-Fry: Heat a few inches of olive oil in a heavy pot to 300°F. Have a paper towel-lined plate or sheet pan ready. Working in small batches, submerge fries and cook for 3 to 4 minutes to blanch. Use a skimmer or slotted spoon to remove fries. Let drain on paper towels. Repeat with remaining fries. Increase the temperature to 375°F. Fry potatoes a second time, for 2 to 3 minutes, or until golden and crispy. Remove and drain on paper towels.

3. Taste finished fries and adjust seasoning as desired. Serve immediately.

(Note: Use the thick-cut blade grid for traditional steak fries; cooking time may require 3 to 5 additional minutes.)

*Nutritional information per serving of baked fries
(based on 3 servings, using 1 tablespoon of olive oil):*

*Calories 150 (27% from fat) • carb. 26g • pro. 3g • fat 5g • sat. fat 1g
chol. 0mg • sod. 787mg • calc. 20mg • fiber 2g*

Sweet Potato Fries with Chipotle Mayo

A delicious and nutritious alternative to regular French fries.

Makes 2 to 3 servings

Chipotle Mayonnaise:

- $\frac{1}{2}$ cup mayonnaise
- 1 chipotle chile in adobo, finely chopped
- $\frac{1}{4}$ teaspoon fresh lemon juice

Sweet Potato Fries:

- 1 pound sweet potatoes (about 2 medium)
- Olive oil (about a tablespoon for baked fries, and just enough for spraying for air-fried fries)
- 1 teaspoon kosher salt

1. Prepare Chipotle Mayonnaise: Put mayonnaise, chipotle and lemon juice in the work bowl of the Cuisinart® mini food processor. Process on High until completely puréed and homogenous. Transfer to a serving bowl, cover, and refrigerate until ready to serve.
2. Cut potatoes using the thin-cut blade grid.
3. Bake: Preheat the oven to 425°F with a rack positioned in the lower-third. In a bowl, toss the cut sweet potatoes with the tablespoon of olive oil and salt. Spread sweet potatoes out on a baking sheet in an even layer. Bake for 20 to 25 minutes, flipping halfway through, until golden and crispy.

Air-Fry: Place the Cuisinart® AirFryer Basket onto the Baking/Drip Pan. Put the cut sweet potatoes into the basket. Spray with olive oil. Sprinkle with salt and toss to coat. Spread into a single layer. AirFry in the upper position at 400°F for 15 minutes, tossing halfway through, until golden and crispy.

Olive oil for baking/air-frying (about a tablespoon for baked fries, and just enough for spraying for air-fried fries) **OR** a neutral, high-heat oil for deep-frying (canola, vegetable, peanut)

Deep-Fry: Heat a few inches of oil in a heavy pot to 375°F. Have a paper towel-lined plate or sheet pan ready. Working in small batches, submerge fries and cook, stirring occasionally with a skimmer or slotted spoon, for about 5 to 7 minutes, or until golden brown. Remove and drain on paper towels.

3. Taste finished fries and adjust seasoning as desired. Serve immediately with the reserved chipotle mayo.

(Note: Use the thick-cut blade grid for traditional steak fries; cooking time may require 3 to 5 additional minutes.)

*Nutritional information per serving of baked sweet potato fries
(based on 3 servings, using 1 tablespoon of olive oil):*

*Calories 170 (25% from fat) • carb. 30g • pro. 2g • fat 5g • sat. fat 1g
chol. 0mg • sod. 870mg • calc. 450mg • fiber 5g*

Nutritional information per serving of chipotle mayonnaise (based on 1 tablespoon):

*Calories 101 (99% from fat) • carb. 0g • pro. 0g • fat 11g • sat. fat 2g
chol. 10mg • sod. 93mg • calc. 0mg • fiber 0g*

Parmesan Zucchini Fries

A quick and cheesy treat!

Makes 2 to 3 servings

- 2 medium zucchini, cut in half crosswise**
- 1 large egg**
- ½ teaspoon salt**
- ½ cup grated Parmesan cheese**
- 1 teaspoon Italian seasoning (optional)**
- Olive oil, for greasing the baking sheet or AirFryer basket**
- Marinara sauce, warmed for serving**

1. Cut zucchini using the thin-cut blade grid. Put cut zucchini in a colander set over a bowl and sprinkle with ½ teaspoon salt. Let sweat for 15 to 20 minutes. Rinse and completely dry.
2. Beat the egg in a shallow bowl. In a separate bowl, combine Parmesan and Italian seasoning.
3. Bake: Preheat the oven to 425°F with a rack positioned in the lower third. Liberally grease a baking sheet with olive oil. Dip cut zucchini into the egg, dripping off any excess, and dredge in the seasoned Parmesan. Spread out in a single layer on the prepared baking sheet. Bake for 30 to 35 minutes, flipping halfway through, until golden brown and crisp.

Air-Fry: Place the Cuisinart® AirFryer Basket onto the Baking/Drip Pan and liberally spray with olive oil. Dip cut zucchini into the egg, dripping off any excess, and dredge in the seasoned Parmesan. Transfer to the greased AirFry basket in a single layer, AirFrying in two batches if needed. AirFry in the upper position at 400°F for 8 to 10 minutes, flipping halfway through, until golden brown.

4. Taste finished fries and adjust seasoning as desired. Fries will continue to crisp up as they cool down. Serve with warmed marinara sauce.

Nutritional information per serving of zucchini fries (based on 3 servings):

*Calories 113 (51% from fat) • carb. 4g • pro. 9g • fat 6g • sat. fat 2g
chol. 75mg • sod. 328mg • calc. 460mg • fiber 1g*

WARRANTY

LIFETIME WARRANTY (U.S and Canada Only)

Cuisinart® Tools & Gadgets are warranted to be free of defects in material and workmanship under normal home use from the date of original purchase throughout the original purchaser's lifetime.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Tool or Gadget 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, email us at www.cuisinart.com/customer-care/product-return. Or call our toll-free customer service department at 1-800-726-0190 to speak with a representative. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discoloration or other damage to external or internal surfaces that does not impair the functional utility of the tool/gadget. This warranty also expressly excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the foregoing limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

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, 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 the above two options do 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. To obtain a return shipping label, email us at www.cuisinart.com/customer-care/product-return. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

Cuisinart®



Cuisinart offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life®.

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