

A vibrant collage of various fruits including lemons, limes, raspberries, blueberries, blackberries, cherries, and strawberries, arranged around the central text. Some fruits are whole, while others are sliced, and there are also watercolor-style splashes of fruit colors.

DELIGHTFUL • BITES •

Cuisinart®
SAVOR THE GOOD LIFE®

#CUISINART • #SAVORTHEGOODLIFE

A KITCHEN FILLED WITH GREAT FOOD AND COMPANY
IS THE BEATING HEART OF ANY HOME. LET CUISINART HELP YOU!

#SAVORTHEGOODLIFE



CONTENTS

4-5

CUCUMBER SALAD WITH
ASIAN-STYLE DRESSING

6-7

FIVE-SPICE CHICKEN WINGS
WITH DIPPING SAUCE

8-9

FIG AND GOAT CHEESE PANINI

10-11

AIRFRIED S'MORES

12-13

FROZEN SANGRIA

SPRING TO IT



CUCUMBER SALAD WITH ASIAN-STYLE DRESSING

Makes 3 cups

DRESSING:

- 2 tablespoons rice vinegar
- 2 teaspoons reduced-sodium soy sauce
- ¼ teaspoon fish sauce (optional)
- 1 teaspoon packed light brown sugar
- 1 1-inch piece fresh ginger, peeled and grated
- 1 small garlic clove, grated

⅓ cup grapeseed oil

- 2 tablespoons packed fresh cilantro leaves, roughly chopped

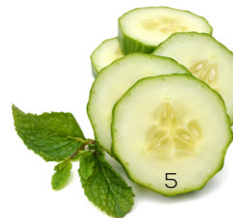
SALAD:

- 2 large carrots, peeled
- 3 medium radishes
- 1 large seedless cucumber
- Pinch of salt, for serving

1. Prepare dressing by whisking all dressing ingredients (except cilantro) in a small bowl. Stir in the cilantro; reserve.
2. Trim vegetables to fit into spiralizer. With the spiralizer attachment on your Cuisinart® Stand Mixer, spiralize the carrots and radishes by using the 3.0mm spaghetti cone. Transfer to a large serving bowl.
3. Spiralize the cucumber by using the 9.0mm spaghetti cone. Add to the large bowl with the carrots and radishes. Drizzle half of the dressing, sprinkle the salt over top, and toss gently.
4. Taste and add more dressing as desired. Serve immediately.

Nutritional information per serving (1 cup):

Calories 152 (70% from fat) | carb. 11g | pro. 1g | fat 12g | sat. fat 1g | chol. 0mg | sod. 108mg | calc. 39mg | fiber 2g



NICE 'N SPICY



FIVE-SPICE CHICKEN WINGS WITH DIPPING SAUCE

Makes about 20 wings

- Nonstick cooking spray
- 2 pounds chicken wings
- 1 teaspoon kosher salt
- 1 teaspoon five-spice powder

DIPPING SAUCE

- ¼ cup fish sauce
- ¼ cup granulated sugar

- 1 garlic clove, finely chopped
- ½ Thai chile, thinly sliced
(or ½ jalapeño, seeded and thinly sliced)
- 1 tablespoon fresh lime juice
- 1 tablespoon chopped cilantro
- 1 tablespoon chopped mint
- 1 tablespoon shredded carrots
- 2 tablespoons sliced scallions, for serving

1. Spray the Cuisinart® AirFryer basket with nonstick cooking spray. Put the wings into the basket and evenly sprinkle with the salt and five-spice powder.
2. Put the assembled tray into rack Position 2. Set to AirFry at 400°F. Cook until golden and crispy, about 20 to 25 minutes.
3. While wings are cooking, prepare the dipping sauce. Put the fish sauce, sugar, garlic and chile in a small saucepan set over medium-low heat. Cook until sugar has dissolved. Remove to cool to room temperature. Once cool, add the remaining ingredients and stir to combine. Transfer to a serving bowl.
4. Serve wings immediately with the dipping sauce.

Nutritional information per serving (1 wing with 1 teaspoon sauce):
Calories 48 (10% from fat) | carb. 3g | pro. 6g | fat 1g | sat. fat 0g |
chol. 17mg | sod. 376mg | calc. 5mg | fiber 0g



THINK FIG!

FIG AND GOAT CHEESE PANINI

Makes 2 sandwiches

- 4 slices sourdough, ciabatta or country-style bread
- 2 tablespoons fig jam
- 2 ounces fresh goat cheese

- Pinch sea salt
- $\frac{1}{4}$ cup baby arugula
- Extra virgin olive oil

1. Fit the Cuisinart Griddler® Five with the grill plates and preheat to 375°F on the Grill setting.
2. Assemble the panini. Lay the four slices of bread on a flat work surface. Spread the jam evenly between 2 slices. Spread the goat cheese evenly between the remaining 2 slices. Sprinkle lightly with salt and then divide the arugula evenly and place on the slices with the cheese. Put the sandwich together by placing the slice with the jam on top of the one with arugula. Lightly brush the outside of the bread with olive oil.
3. Arrange panini evenly spaced on the Griddler® Five Panini Press. Close lid. Apply light pressure for 10 seconds. Grill panini for 2½ to 3½ minutes - until cheese is warm and partially melted, and bread is desired level of golden brown and toasty.
4. Cut each sandwich in half or smaller for serving; serve warm.

Nutritional information per serving (based on 4 servings):
Calories 183 (22% from fat) | carb. 29g | pro. 7g | fat 5g | sat. fat 3g
chol. 7mg | sod. 277mg | calc. 44mg | fiber 1g



S'MORE LOVIN'



AIRFRIED S'MORES

Makes 8 servings

- 16 graham cracker squares
- 8 squares milk chocolate (about 2 ounces)
- 8 standard marshmallows

1. Put 8 graham cracker squares on the AirFryer basket. Place a chocolate square in the center of each cracker and top each with a marshmallow.
2. Put the basket in the upper position. Set to AirFry at 350°F. AirFry for 3½ to 4 minutes, or until the marshmallows are lightly toasted.
3. Carefully remove from the AirFryer and transfer to a plate. Top each with the remaining crackers.

Nutritional information per s'more:

Calories 120 (25% from fat) | carb. 22g | pro. 2g | fat 3g | sat. fat 1g | chol. 0mg
sod. 79mg | calc. 13mg | fiber 0g



PLEASED AS PUNCH!



FROZEN SANGRIA

Makes 4 servings

1 pound frozen fruit (a mixture of berries, citrus, and tropical fruit works well)

1/2 teaspoon orange zest

1 large orange, peeled

1 3/4 cup dry red wine

1/3 cup orange liqueur

2 tablespoons fresh lime juice

2 tablespoons honey

1 cup ice

1. Add all ingredients into your Cuisinart® blender in the order listed. Blend until smooth (mixture should be slushy).
2. Pour into glasses.
3. Garnish with sliced citrus, fresh berries or any other delicious fruit combinations.

Nutritional information per serving:

Calories 242 (1% from fat) | carb. 44g | pro. 1g | fat 0g | sat. fat 0g
chol. 0mg | sod. 1565mg | calc. 34mg | fiber 4g



A LISTING OF RECIPES BY PRODUCT



AIRFRYER TOASTER OVEN (TOA-60)

Five-Spice Chicken Wings with Dipping Sauce, 6-7

Airfried S'mores, 10-11

https://www.cuisinart.com/shopping/appliances/toaster_ovens/toa-60



GRIDDLER® FIVE (GR-5B)

Fig and Goat Cheese Panini, 8-9

<https://www.cuisinart.com/shopping/appliances/grills/gr-5b>



HURRICANE® 2.25 PEAK HP BLENDER (CBT-1500)

Frozen Sangria, 12-13

<https://www.cuisinart.com/shopping/appliances/blenders/cbt-1500>



STAND MIXER (SM-50BC) WITH

SLICER/SHREDDER/SPIRALIZER ATTACHMENT (SPI-50)

Cucumber Salad with Asian-Style Dressing, 4-5

https://www.cuisinart.com/shopping/appliances/stand_mixers/sm-50bc

Cuisinart
SAVOR THE GOOD LIFE®

FOLLOW US @CUISINART



#CUISINART

#SAVORTHEGOODLIFE