

Cuisinart® FRESH SLICE™



Instruction and Recipe Booklet

CTG-00-DG

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 grater and slicer 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 the grater and slicer drums with warm, soapy water, rinse, and wipe dry. To clean the main body and suction base, wipe with a soapy cloth and rinse dry. Do not submerge the suction base in water. Use caution when handling the cutting drums – the blades are sharp!

USING THE FRESH SLICE



1 Turn the lever to the "lock" position to secure the unit to the countertop.



2 Select a drum and insert it into the wide-angled mouth.



3 While holding drum in place, push the locking button down on the handle, align the knob with the drum and click into place.



4 Place food into the feeder and hold in place with the food pusher. Turn the handle and apply slight pressure to the food pusher to begin cutting food.



5 To change drum, push the locking button down and remove handle.



6 Turn the lever to the "release" position to remove unit from countertop.

USE AND CARE

Stainless steel drums are dishwasher safe. Main body/suction base is hand-wash only. Do not submerge base in water.

RECIPES

Mini Hash Browns

Quickly stirring the shredded potatoes in salted water and then squeezing out all liquid prevents them from oxidizing (browning).

Makes 8 servings

- 2 cups water**
- 2 teaspoons plus 1 pinch sea salt, divided**
- 1 pound Yukon gold potatoes**
- 2 tablespoons vegetable oil, plus more for pan**
- ¼ teaspoon onion powder**
- Pinch freshly ground black pepper**
- Chopped parsley, for serving**

1. Put the water and 2 teaspoons of salt into a medium mixing bowl. Whisk until salt is fully dissolved; reserve.
2. Shred the potatoes using the coarse shredding drum. Immediately transfer to the salted water and stir a few times. Drain and then put into a tea towel or dish towel and squeeze out all water.
3. Put the squeezed potatoes into a mixing bowl and immediately toss with the 2 tablespoons of the oil, onion powder, pinch of salt and pepper.
4. Preheat a large skillet over medium-high heat and add enough oil to cover the bottom of the pan.
5. Once hot, using a ¼-cup scoop or measuring cup, dollop the seasoned potatoes into the hot pan, being sure not to overcrowd the pan (a 12-inch skillet can accommodate 4 hash browns at a time). Carefully flatten slightly with a heatproof spatula. Cook until bottoms are browned and crispy, about 3 to 5 minutes. Carefully flip each hash brown and cook on the opposite side until very crispy, 3 to 4 minutes.
6. Remove and transfer to a wire rack to maintain crispiness while cooking next batch of potatoes.
7. Sprinkle with the chopped parsley and serve immediately.

Nutritional information per hashbrown:

*Calories 74 (41% from fat) • carb. 10g • pro. 1g • fat 3g • sat. fat 0g
chol. 0mg • sod. 146mg • calc. 7mg • fiber 1g*

Zucchini Bread

The drum grater makes quick work of shredding zucchinis. Be sure to clear the drum of any larger pieces as needed.

Makes one 9-inch loaf

- Nonstick cooking spray**
- 2 cups unbleached, all-purpose flour**
- 1½ teaspoons ground cinnamon**
- ¼ teaspoon ground nutmeg**
- 1 teaspoon sea salt**
- 1 teaspoon baking powder**
- ½ cup walnuts, lightly toasted**
- 1 large zucchini, approximately 8–10 ounces, trimmed**
- ½ cup grapeseed or vegetable oil**
- 1 cup granulated sugar**
- 2 large eggs**
- ½ cup dried cherries or cranberries**

1. Preheat oven to 325°F. Coat a 9" x 5" x 3" loaf pan with cooking spray.
2. Put the flour, spices, salt and baking powder into a medium mixing bowl and whisk to combine; reserve.
3. Chop the walnuts using the slicing drum and add to the bowl of dry ingredients.
4. Shred the zucchini using the coarse shredding drum. Transfer to the bowl of the dry ingredients with the walnuts. Stir to fully coat.
5. Put the oil, sugar, and eggs into a large mixing bowl. Whisk to fully combine. Add the dry ingredient/zucchini mixture and stir until evenly mixed. Stir in the dried fruit.
6. Transfer the batter into the prepared pan and bake in the middle of the oven until a toothpick or cake tester comes out clean, about 60 to 70 minutes.
7. Cool on a wire rack for 5 minutes, and then turn the loaf out onto a wire rack to cool completely before slicing and serving.

Nutritional information based on 12 servings:

*Calories 297 (67% from fat) • carb. 21g • pro. 4g • fat 22g • sat. fat 2g
chol. 31mg • sod. 217mg • calc. 19mg • fiber 2g*

Radish, Cucumber and Feta Salad

This light and colorful salad is full of bright flavors and couldn't be easier to make.

Makes 5 cups

- 1** **tablespoon fresh lemon juice**
- 2** **tablespoons extra-virgin olive oil**
- 1 to 2** **pinches sea salt**
- 1 to 2** **pinches freshly ground black pepper**
- 1** **bunch small radishes, trimmed (about 8 radishes)**
- ½** **medium seedless cucumber, trimmed**
- 2** **ounces feta cheese**
- ¼ to ⅓** **cup mixed herbs, roughly chopped (parsley, mint, basil, etc.)**

1. Put the lemon juice, olive oil, salt, and pepper in a small bowl and whisk until homogenous. Reserve.
2. Slice the radishes and then the cucumber using the slicing drum, being sure to clear the drum in between rounds. Transfer to a serving bowl. Add about 1 tablespoon of the dressing to the vegetables and gently toss to coat.
3. Being sure all vegetables are removed from the drum grater, slice the feta using the slicing drum. Add to the bowl with the dressed vegetables, along with the chopped herbs. Toss gently to combine.
4. Taste and adjust seasoning as desired, adding more salt and pepper or more dressing. Serve immediately.

Nutritional information per serving (1 cup):

*Calories 52 (72% from fat) • carb. 2g • pro. 2g • fat 4g • sat. fat 2g
chol. 10mg • sod. 162mg • calc. 62mg • fiber 0g*

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. If your tool/gadget should prove to be defective within your lifetime, we will repair it (or, if we think it necessary, replace it) without charge to you, except for shipping and handling. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190, or write to Consumer Service Center, Cuisinart, 150 Milford Road, East Windsor, NJ 08520. To facilitate the speed and accuracy of your return, please enclose \$4.00 for shipping and handling of the product. Be sure to include a return address, description of the product problem, phone number, and any other information pertinent to the product's return. Please pay by check or money order made payable to Cuisinart. 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 residents should call 1-800-726-0190 for shipping instructions. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling of 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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