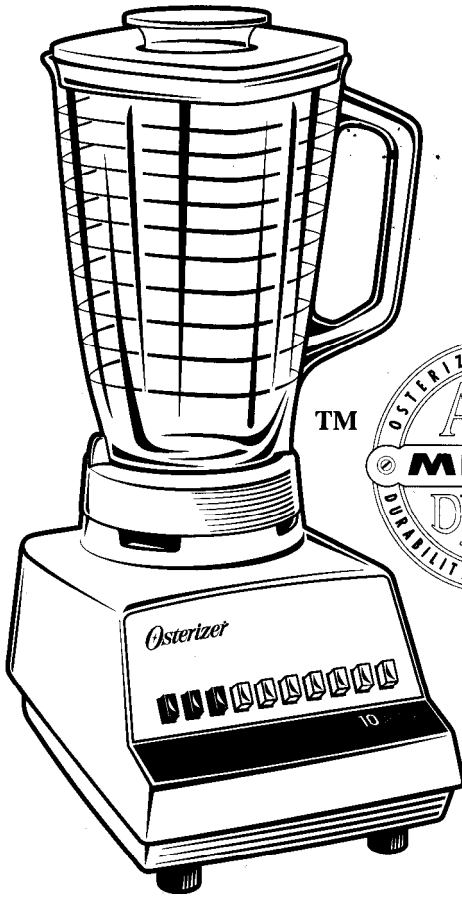


# Osterizer<sup>®</sup>

Blender Recipes  
and Instructions



Nothing Blends Better<sup>™</sup> Than  
Osterizer<sup>®</sup>

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put blender base in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do Not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return to Appliance Service Station, 160 Commerce Drive, P.O. Box 508, Bay Springs, MS 39422, for examination, repair, or electrical or mechanical adjustment.
7. The use of attachments, including canning or ordinary jars and processing assembly parts not recommended by Osterizer may cause a risk of injury to persons.
8. Keep hands and utensils out of container while blending to prevent the possibility of severe injury to persons and/or damage to the blender. If scraping, folding, etc. is necessary, turn off and unplug the blender, and use a rubber spatula only.
9. Blades are sharp. Handle carefully.
10. To reduce risk of injury to persons never place cutting blades on base without blender container properly attached.
11. Screw on container bottom firmly. Injury can result if moving blades accidentally become exposed.
12. Always operate blender with cover in place.
13. Always hold container while processing. If the container should turn when the motor is switched "On", switch "Off" immediately and tighten blender container in threaded container bottom.
14. When blending hot liquids, remove the feeder cap from the **two-**

piece cover. Do Not fill blender container beyond the four cup level.

Always begin processing at the lowest speed setting. Keep hands and other exposed skin away from the cover opening to prevent possible burns.

15. Do Not blend hot liquids in "Mini-Blend" jar.

16. Do Not use outdoors.

17. Do Not let cord hang over edge of table or counter, or touch hot surfaces.

18. Do Not leave blender unattended while it is operating.

## **SAVE THESE INSTRUCTIONS**

"The maximum rating as marked on the unit is based on the attachment that draws the greatest load. Other recommended attachments may draw significantly less power."

### **OSTERIZER AND OSTERIZER DESIGNER SERIES BLENDER PARTS AND CARE**

This blender is designed for household use only.

#### **COVER**

The cover for your Osterizer blender consists of two parts, the plastic feeder cap and the vinyl cover. The cover is self-sealing, and is made of vinyl which is resistant to absorption of odors and stains. The feeder cap is removable for use as a measuring cap and provides an opening for the addition of other ingredients.

#### **CONTAINER**

The **5-cup** (1.25 liter) container (See Diagram 1 under Assembly of Container on page 5) for the blender is graduated for easy measurement and is molded of heat and cold resistant material. The convenient handle and pouring lip permit easy removal of liquid mixtures while thicker mixtures are more easily removed through the bottom opening.

#### **PROCESSING ASSEMBLY**

Consists of three parts: (Diagram 2) a sealing ring used as a cushion between the container and the agitator; (Diagram 3) agitator of **highgrade** stainless steel; (Diagram 4) a threaded container bottom.

#### **MOTOR AND MOTOR BASE**

The powerful multi-speed motor is the heart of the appliance and is designed just for this unit. It is completely enclosed within the housing (7). The motor uses a "free-floating" feature to reduce noise and wear. This allows the square post which protrudes from the motor base to move slightly from side to side. The powerful food processing motor can be overloaded. To avoid this possibility, closely follow the instructions and the quantities specified in the recipes in this book.

# CARE AND CLEANING OF YOUR OSTERIZER BLENDER

Blender container parts are corrosion resistant, sanitary and easily cleaned. Before first use and after every use, separate container parts (items 1-4, see page 5) and clean thoroughly in warm, soapy water, then rinse and dry well. DO NOT WASH ANY PARTS IN AN AUTOMATIC DISHWASHER EXCEPT BLENDER JAR. Periodically check all parts before re-assembly. If the processing blades are stuck or difficult to turn, DO NOT USE BLENDER. Check by carefully turning the blades in a counter-clockwise direction (opposite edges are sharp). Blades should turn freely. If the glass container is chipped or cracked DO NOT USE BLENDER. Further use could result in the container breaking during use. Use only Osterizer recommended replacement parts available at an authorized service facility or the factory. USE OF DAMAGED OR NON-RECOMMENDED PARTS COULD RESULT IN A SEVERE PERSONAL INJURY AND/OR DAMAGE TO THE BLENDER. See page 5 for proper container assembly and user instructions, NEVER IMMERSE THE MOTOR BASE IN WATER The housing can be cleaned with a damp cloth (unplug first). The motor is permanently lubricated and does not require any additional lubrication, ANY SERVICING SHOULD BE PERFORMED BY AN AUTHORIZED SERVICE FACILITY.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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 modify the plug in any way.

## INSTRUCCIONES PARA EL USO DE LA OSTERIZER

### ¡En hora buena!

Con el mero toque del interruptor, su licuadora OSTER le levanta el telón a un nuevo mundo encantado en su cocina, pues ahora usted posee la licuadora más fina del mundo -la original-, un verdadero gigante con cien manos para convertir sus faenas culinarias en la más amena operación con rapidez increíble.

La licuadora OSTER le ayudará a hacer comidas excepcionales, buenas y deliciosas, eliminando el penoso trabajo manual de moler, rallar, picar, desmenuzar, hacer mayonesas y cremas.

VOLTAJE: 110 voltaje

Antes de enchufar su licuadora OSTER, asegúrese que el voltaje y frecuencia especificados en la parte inferior de su licuadora son los mismos que los de su hogar.

### PARTES DEL VASO:

1. La TAPA DE MEDIDA es de plástico transparente y permite, al retirarla, agregar ingredientes durante el licuado. También se puede usar para medir ingredientes, siendo su capacidad de 1 onza o 30 centímetros cúbicos.
2. La TAPA del vaso es de material resistente a la absorción de olores y a aceites de cocina.
3. El VASO está graduado en tazas (Cups) y en litros para facilitar la medida de los ingredientes de sus recetas. Es de material resistente al calor, pero deben evitarse los cambios bruscos de temperatura.
4. El EMPAQUE del caucho permite el sellado hermético del vaso.
5. El AGITADOR contiene las cuchillas de licuado, de acero inoxidable.

#### NOTA:

Solo los vasos de OSTER se deben usar con la licuadora. Otros tipos pueden ser inapropiados a la velocidad que desarrolla el motor de esta licuadora y romperse durante el funcionamiento.

#### ARMADO Y LIMPIEZA DEL VASO:

Siga estas simples instrucciones para armar el vaso. (Mire la pagina 5)

1. Coloque el vaso boca- empacadura abajo la una mesa. Rosca del vaso. (Eldibujo 1)
2. Tome el agitador con las cuchillas hacia abajo, insertelas sobre la empacadura. (El dibujos 2 y 3)
3. Enrosque la base de baquelita y ajustela. (El dibujo4)

Se recomienda desarmar el conjunto del vaso despues de cada uso y lavar las distintas partes con agua jabonosa.

#### COLOCACION DEL CONJUNTO DEL VASO SOBRE LA BASE DE LA LICUADORA

*NOTA: Nunca haga. funcionar su licuadora sin colocar el vaso y nunca coloque o retire el vaso sin parar previamente el motor*

1. Coloque el vaso sobre la licuadora insertando la BASE ROSCADA dentro del Aro del motor y con el asa hacia atras.
2. Gire suavemente el vaso por el asa hacia la derecha y adelante para ejercer una leve presion adicional a la base roscada.

#### RECOMENDACIONES:

1. Coloque primeramente en el vaso los ingredientes liquidos de sus recetas (excepto cuando la receta indica diferente).
2. Corte los ingredientes solidos en cubos de 2,5 cm. maximo.
3. Siempre coloque la tapa del vaso antes de encender o apagar la licuadora.
4. Para vaciar del vaso preparaciones consistentes, como mayonesa, mantequilla de nueces, desenrosque la base roscada del vaso y retire la preparacion por la salida inferior del vaso.
5. Enfrie levemente los vegetales y caldos cocidos antes de colocarlos en el vaso.
6. Si el motor suena sobrecargado en una baja velocidad, cambie a la velocidad siguiente.
7. Siempre use su licuadora sobre una superficie plana, seca y limpia para no interferir con el enfriamiento del motor y evitar que succione materiales extranos.
8. Para licuar frutas o vegetales es conveniente comenzar con un poco de liquido como base.

#### PRECAUCIONES:

1. No procese los alimentos demasiado tiempo. La licuadora hace su trabajo en segundos. Es preferible parar e inspeccionar la preparacion que sobre licuar los alimentos.
2. No coloque cubitos de hielo sin por lo menos una taza de liquido.
3. No llene de mas el vaso, sobre todo si va a licuar en alta velocidad.
4. No inserte espátulas ni otros utensilios dentro del vaso sin detener primeramente el motor.
5. Nunca coloque su mano dentro del vaso si este esta sobre la licuadora.

# Assembling Your Blender

CAUTION: Follow these important steps to assemble, tighten, and mount blender container quickly and correctly. INJURY MAY RESULT IF MOVING BLADES ARE ACCIDENTALLY EXPOSED

## ASSEMBLY OF CONTAINER



1. Turn container upside down so the small opening is at the top.



2. Place sealing ring on container opening.

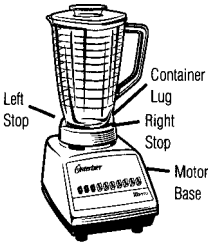


3. Turn the agitator blades upside down and place in mouth of container.

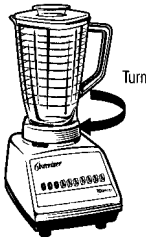


4. Thread container bottom to container. Engage threads properly. Screw on firmly.

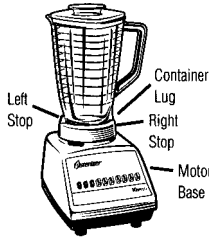
## TIGHTENING THE CONTAINER



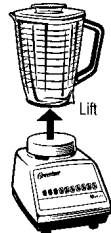
1. To tighten container bottom, put assembled container securely into motor base ring with handle and lug in front of the right stop.



2. Using container handle, turn container to the left as far as possible. This insures that the container bottom is tightened properly. Remove container from motor base and mount.



1. To operate blender, place assembled container in motor base ring with container lug against flat side of the motor base stop. If container lug does not rest against flat side of right stop, remove container assembly and place against flat side of left stop. Seat container firmly and operate.



2. To remove container, lift straight up. (If it is not easily removed, rock gently and lift up. do not twist.) If container bottom cannot be loosened by hand, place assembled container into motor base ring with handle in front of left side stop. Using handle, turn container to right until container bottom loosens

Do not attempt to place the container on, or remove from the motor base while the motor is running.

## ALWAYS HOLD CONTAINER WITH ONE HAND WHILE PROCESSING. "MINI-BLEND" JARS

"Mini-Blend" jars 8 ounce [250 mL] or 30 ounce [950 mL] sizes available as an accessory...not normally included with your blender). For proper assembly and tightening instructions, see above directions. The "Mini-Blend" jars allow for the processing and storing of foods in the same container. DO NOT USE OTHER TYPES OF JARS FOR PROCESSING FOODS. Ordinary jars may break or unscrew during processing. Do not wash any parts, including container, in an automatic dishwasher. DO NOT fill "Mini-Blend" jar above MAXIMUM FILL LINE to allow for expansion of foods while processing. Overfilling may cause the jar to break and could result in injury.



## How Your Osterizer Blender Works

Your Osterizer blender is a multi-speed appliance which operates on a wide range of speeds from very slow to very fast. This range of speeds makes food preparation easy, interesting and also saves time because your Osterizer blender processes foods in seconds.

In addition your Osterizer blender has 2 distinct methods of operation, CONTINUOUS run for blending, liquefying and fine chopping and CONTROLLED CYCLE BLENDING, used for coarse chopping pieces of food, such as chopped vegetables, nuts or cheeses. There are several different ways of operating the CONTROLLED CYCLE BLENDING feature but all involve turning the motor "on" and "off" intermittently. During the "on" portion of the cycle, food is chopped and tossed away from the blades. During the "off" portion of the cycle the food is distributed around the blades to make processing more uniform. IN ALL THE RECIPES GIVEN IN THIS BOOK, THE CONTROLLED CYCLE BLENDING FEATURE IS REFERRED TO AS A CYCLE.

NOTE: A cycle consists of operating the blender for about 2 seconds and then allowing the blades to coast to a stop

## How to Use Your 8 and 10 Speed Blender

The 3 buttons marked, CHOP GRATE and GRIND are "CYCLE" or "PULSE" operation buttons, they also function as the OFF switch. As long as one of these buttons is held down the motor operates— as soon as the button is released, the motor shuts off. The additional buttons are for continuous operation

### FOR CONTROLLED CYCLE OPERATION

Rest hand on container and push desired "Cycle" or "Pulse" button. Hold the button down for about 2 seconds, then release and allow the blades to coast to a stop. Repeat for number of cycles as specified in recipe. Release of a "Pulse" button turns the blender off.

### FOR CONTINUOUS OPERATION

Rest hand on container and push desired speed button. When processing is finished, press and release one of the "Pulse" buttons, or the "OFF" button to turn the blender off.

# How to Use Your Dual Range 12, 14 or 16-Speed Blender

**12 speed-** Speed is selected by using the speed buttons and the rotary switch which selects the high or low range of the speed buttons. ON, OFF and PULSE are controlled by the buttons marked ON, OFF or PULSE.

There are two types of 14 Speed blenders.

**14 speed [Type 11** ▪ Speed is selected by using the speed buttons and the rotary switch which selects the high or low range of the speed buttons. There is an ON button and one button which controls OFF and PULSE.

**14 [Type 21 or 16 Speed** ▪ Speed is selected by using the speed buttons and the buttons marked by high and low which selects the high or low range of the speed buttons. There is a separate PULSE button and a rotary switch to turn blender ON or OFF.

## FOR CONTROLLED CYCLE OPERATION

With rotary switch in PULSE-OFF position or OFF button pressed, rest hand on container. Select and press proper speed and speed range (HI and LO). Then press the PULSE button and hold in for about 2 seconds. Release button and allow blades to coast to a stop. Repeat for number of cycles as specified in recipe. Release of the PULSE button turns the blender off.

## CONTINUOUS OPERATION

Rest hand on container, press speed and range buttons. Move rotary switch to ON position or press the ON button. When processing is finished, move rotary switch to "PULSE OFF" position or press the OFF button.

## To Process Food

1. Assemble container (see page 5, Assembly of Container).
2. Put ingredients into blender container, cover firmly, and place container into ring on motor base (see page 5, Tightening the Container).

## FOR CONTROLLED CYCLE OPERATION

Select the proper speed, rest hand on container and activate the blender for about 2 seconds, Repeat this procedure for as many cycles as required by the recipe. (See page 6-7 for detailed instructions for controlled cycle operation of the specific blender you own.)

## FOR CONTINUOUS OPERATION

Select the proper speed, turn blender on to begin processing. When processing is completed, turn blender off (See pages 6-7 for detailed instructions for continuous operation of the specific blender you own.)

**CAUTION: NEVER LEAVE BLENDER WHILE IT IS PROCESSING.** If container should turn while motor is on, switch it OFF immediately and tighten jar in container. (See page 5, Tightening the Container.)



## Do's and Don't's

### DO:

1. Use only the line voltage and frequency as specified on the bottom of the blender.
2. Always operate blender on a clean, dry surface to prevent air from carrying foreign material or water into the motor.
3. Put liquid portions of recipes into blender container first unless the instructions in recipes specify otherwise.
4. Cut all firm fruits and vegetables, cooked meats, fish and seafoods into pieces no larger than  $\frac{3}{4}$ " (1.8 cm) to 1" (2.5 cm). Cut all kinds of cheeses into pieces no larger than  $\frac{3}{4}$ " (1.8 cm)
5. Use rubber spatula to push ingredients to be chopped into liquid portion of recipe ONLY when motor is OFF.
6. Place cover firmly on blender container before starting, and rest hand on the container cover when starting and running motor.
7. Remove heavy dips and spreads, nut butters, mayonnaise and products of similar consistency by removing the processing assembly and pushing the mixture out through the bottom opening into serving dishes or storage container.
8. Pour mixture if liquid or semi-liquid consistency, such as muffin and cake batter, from blender container
9. Allow cooked vegetables and broth to cool before pouring into blender container for processing.
10. Switch to the next higher speed if the motor seems to labor when processing at one of the lower speeds to prevent **overloading** of the motor.
11. Use a "Mini-Blend" or 5 - cup blender container to process citrus rind, coffee beans or cereal grains. Use only glass blender container to process whole spices and hard cheese.

### DON'T:

1. DON'T expect your blender to replace all of your kitchen appliances. It will not: mash potatoes, whip egg whites or substitutes for dairy toppings, grind raw meat, knead or mix stiff doughs, or extract juices from fruits and vegetables.
2. DON'T process mixtures too long. Remember, the blender performs its tasks in seconds not minutes. It is better to stop and check the consistency after a few seconds than to overblend and have a mushy or too finely **ground** product.
3. DON'T overload the motor with extra-heavy or extra-large loads. If the motor stalls, turn off immediately, unplug cord from outlet and remove a portion of the load before beginning again.
4. DON'T attempt to remove blender container from motor base or replace it until the motor has coasted to a complete stop. Blender parts can be damaged.
5. DON'T remove container cover while processing, as food spillage can occur. Use feeder cap opening to add ingredients.
6. DON'T place or store processing assembly on motor base without first correctly assembling to blender container. Severe injury can result if blender is accidentally turned
7. DON'T use any utensil, including spatulas, in the container while the motor is running. They can catch in the moving blades, break the container and cause severe injury.

8. DON'T use ANY container not recommended by manufacturer for processing foods. Other containers may break or loosen during processing and cause severe injury.
9. DON'T use "Mini-Blend" jars for processing whole spices (except peppercorns) or hard cheeses, as they can break the "Mini-Blend" jars and cause injury.

## **Blending Tips**

### **HOW TO USE A RUBBER SPATULA WITH YOUR OSTERIZER BLENDER**

When blending ingredients of a heavy consistency, such as cheese dips and sandwich spreads, it is necessary to use a rubber spatula to help the mixture get down to the blades. To use spatula, turn motor off, remove the cover, move the spatula up and down rapidly along sides of the container, and push the ingredients from the sides of the container to the center.

### **MAYONNAISE**

If mayonnaise curdles or liquefies, empty contents from container, blend another egg and one-fourth cup (50mL) of liquefied or curdled mayonnaise until mixed. Remove feeder cap and pour remaining mayonnaise instead of oil into center of container. Use rubber spatula to thoroughly blend oil into mixture.

### **GRAVY OR WHITE SAUCE**

To smooth gravy or white sauce which may be lumpy, pour into measuring cup and then put about 1/2 cup (125mL) into blender container, cover and start processing at STIR. Remove feeder cap, and with motor running, gradually add remaining gravy or sauce. Continue to process until smooth.

### **CHOPPING GIBLETS**

To chop giblets for gravy, cook the giblets in water or broth, then cool to room temperature. Cut giblets into 1" (2.5 cm) pieces, put in blender container and cover with cooled cooking liquid. Cover container, and process 2 cycles at GRIND (SHRED). (If giblets are not chopped finely enough, process for one or two additional cycles.)

### **MAKING BUTTER**

Heavy cream, sweet or sour, can be used to make butter-pour into blender container. Cover and process at WHIP (CHOP) until butter forms. Pour into strainer to drain off liquid, then put butter into small bowl and press with spatula to remove as much liquid as possible. Add salt while kneading butter. Try adding 1 tablespoon (15mL) dried herbs (parsley, tarragon, savory or a garlic clove) per cup (250mL) of cream for delightful herb butter.

### **GRATING CHEESE**

For best results when grating Cheddar or Swiss cheese, be sure it is refrigerator cold. When blending cheese for dips and spreads, remove from refrigerator about 30 minutes before use.

### **ORANGE AND LEMON PEEL**

Freeze thin strips of orange and lemon peel, then process 1/2 cup (125mL) at a time in "Mini-Blend" jar at SHRED (GRIND). Store in freezer in "Mini-Blend" jar and use as needed for pies, cookies, breads, etc.

## BREAD CRUMBS

Prepare bread crumbs from old bread (see "How To" section) and store in glass jars in refrigerator

## GRINDING POPPY SEEDS

To grind poppy seeds for fillings, place  $\frac{1}{2}$  cup (125mL) poppy seeds in "Mini-Blend" jar and process at SHRED (GRIND) until seeds are crushed and moist. Stop blender once or twice to shake down seeds from top of container.

## GRATING COCONUT

To grate fresh coconut, set speed at LIQUEFY, remove feeder cap, start motor and drop coconut pieces into revolving blades. After grating 1  $\frac{1}{2}$  Cups (375mL) coconut, empty container and repeat process until all coconut is grated.

## HARD AND DRY CHEESE

Cheddar or processed cheese which has become hard and dry after long storage in the refrigerator may be cut into pieces and grated in the blender. Process at SHRED (GRIND) until finely grated, then use for casserole toppings, in sauces, etc. DO NOT USE "Mini-Blend" jars when processing hard cheese.

## How To:

Due to variations in size, consistency and age of food items to be CYCLE PROCESSED, it may be necessary to increase or decrease the number of cycles indicated in this section and in the recipes throughout the book to achieve desired results. If your blender does not have the speed listed, use the speed in parentheses.

## BLENDER-CRUMB

Bread • Tear one slice of fresh, plain or buttered, bread into 8 pieces, put into Osterizer blender container, cover and process at:

CHOP	1 cycle	$\frac{1}{2}$ cup (125mL) coarse crumbs
GRATE	2 cycles	$\frac{1}{2}$ cup (125mL) medium crumbs
GRIND	Continuous	$\frac{1}{2}$ cup (125mL) fine crumbs

Cracker, Cookies • Break cracker and cookies into blender container, cover and process at:

10 chocolate wafers	GRIND	3 cycles	$\frac{1}{2}$ cup (125mL) crumbs
16 small coconut cookies	GRIND	3 cycles	$\frac{1}{2}$ cup (125mL) crumbs
8 graham crackers	GRIND	3 cycles	$\frac{1}{2}$ cup (125mL) crumbs
16 soda crackers	GRATE	2 cycles	$\frac{1}{2}$ cup (125mL) crumbs
16 vanilla wafers	GRIND	3 cycles	$\frac{1}{2}$ cup (125mL) crumbs
6 zwieback slices	GRIND	4 cycles	$\frac{1}{2}$ cup (125mL) crumbs

If finer size is desired, process one additional cycle.

## BLENDER-CHOP (water method)

Cut vegetables into pieces about 1" (2.5 cm) in size and place recommended quantity in Osterizer blender container. Cover vegetables with cold water, cover container and process at:

Apples-3 cups (750mL)	STIR (CHOP)	2 cycle	2 cups (500 mL)grated
Cabbage, red-3 cups (750mL)	GRIND	1 cycle	1 1/2 cups (375mL)
Cabbage, white-3 cups (750mL)	GRIND	1 cycle	1 1/2 cups (375mL)
Carrots-2 cups (500mL)	GRIND	1 cycle	2 cups (500mL)
Green pepper-3 cups (750mL)	CHOP	1 cycle	2 cups (500mL)
Onion-3 cups (750mL)	CHOP	1 cycle	2 cups (500mL)
Potatoes-3 cups (750mL)	GRIND	1 cycle	3 cups (750mL)

When processing is finished, immediately pour through a strainer or colander and drain well. The speeds and number of cycles listed above produce a medium-size chop. If a finer size is desired, process one additional cycle.

## BLENDER-CHOP (dry method)

Cut foods into pieces about 3/4" (1.8 cm) in size and place recommended quantity in Osterizer blender container or in "Mini-Blend" jar. (1/2 up or 125 mL only). Process at:

Apple-i cup (250mL)	STIR (CHOP)	2 cycles	1 cup (250mL)
Carrot-i cup (250mL)	GRATE	2 cycles	1 cup (250mL)
Celery-l cup (250mL)	STIR (CHOP)	2 cycles	1 cup (250mL)
Green pepper-l cup (250mL)	STIR (CHOP)	2 cycles	1 cup (250mL)
Onion-i cup (250mL)	STIR (CHOP)	2 cycles	1 cup (250mL)
Cheese, Cheddar-i/2 cup (125mL)	GRIND	3 cycles	1/2 cup (125mL)
Cheese, Swiss-l cup (250mL)	GRIND	4 cycles	1 cup (250mL)
Eggs, hard cooked-2 quartered	STIR (CHOP)	1 cycle	1/2 cup (125mL)
<b>Nuts</b> —1/2 Cup (125mL) in "Mini-Blend" jar or 1 cup (250 mL) in large container.			
Peanuts-l cup (250mL)	CHOP	3 cycles	
1/2 cup (125mL)	CHOP	2 cycles	
Almonds	GRIND	4 cycles	
Pecans	CHOP	2 cycles	
Walnuts	CHOP	2 cycles	

## Reconstitute

Frozen Concentrated Juices • Put water and juice into the Osterizer blender container. Cover and process at STIR only until well mixed. Dry Milk • Put dry milk solids and water into the blender container. Cover and process at STIR only until well mixed.

## Blender-Grate

Semi-Hard and Hard Cheese • Put about 1/2 cup (125 mL) of cheese (in 1" or 2.5 cm cubes) into the regular container (not in "Mini-Blend" container). Cover and process at BLEND.

## Blender-Grind

Nuts      Rice      Peppercorns      Coffee Beans

Oats      Wheat      Whole Spices

Put **1/2 cup (125 mL)** in "Mini-Blend" jar or **1 cup (250 mL)** in the blender container. Cover and process at **GRIND** until desired grind is obtained. Longer processing will give a finer grind. NOTE: whole ginger root and nutmeg are extremely hard spices, and it is recommended that only two or three 1-inch (2.5 cm) pieces of ginger or 3 nutmegs be processed at one time. Break nutmeg with a nutcracker before processing. Process only in glass blender container at **LIQUEFY (ICE CRUSH)**. Coffee beans are quickly and evenly ground. Put **1/2 cup (125 mL)** at a time into "Mini Blend" jar and process at:

GRIND      10 cycles for percolator

GRIND      15 cycles for drip

## LIQUEFY

Fruits, Vegetables, and Other Solid Foods with the Addition of a Liquid • The Osterizer blender is not a juice extractor, but it will break down the fibrous parts of vegetables and fruit pieces so that all the flavor is released into a liquid. This liquid may be water or any prepared fruit or vegetable juice. Use the following table only as a guide - you may want a thicker or thinner juice:

Amount of Fruit or Vegetable	Amount of Liquid	Yield
1 medium apple, peeled, cored, cut in eighths (375 mL)	1 cup (250 mL)	About 1 1/2 cups
3 small carrots, cut in 1" (2.5 cm) pieces	1 cup (250 mL)	About 1 1/2 cups (375 mL)
2 large celery stalks, cut in 1" (2.5 cm) pieces (375 mL)	1 cup (250 mL)	About 1 1/2 cups

Place ingredients in blender container. Cover and process at **LIQUEFY (ICE CRUSH)** until pieces of food are no longer visible. Remove feeder cap and add 3 or 4 ice cubes, one at a time, to thoroughly chill liquid if desired. Continue processing until cubes are dissolved. (If desired this juice may be

## Appetizers

### NIPPY ONION DIP

<b>1/3</b> Cup (75mL) water	1 cup (250mL) creamed cottage cheese
1 package dry onion soup mix	4 strips bacon, diced, fried and well drained
1 tablespoon (15mL) horseradish	

Put water, onion soup mix, horseradish and cottage cheese into Osterizer blender container. Cover and process at BLEND until smooth. Empty into serving bowl. Add bacon and mix well.

*YIELD: 1 1/2 CUPS (375mL)*

### COTTAGE CHEESE "SOURCREAM"

<b>1/3</b> cup (75mL) milk	1 cup (250mL) creamed cottage cheese
1 tablespoon (15mL) lemon juice	

Put ingredients into Osterizer blender container. Cover and process at BLEND until smooth. Use as a base for chilled dips such as California Onion Dip, on baked potatoes or in salads.

*YIELD: 1 CUP (250mL)*

### PIZZAFONDUE

1 onion, chopped	112 teaspoons (7mL) oregano
<b>1/2</b> pound (227 g) ground beef	<b>1/4</b> teaspoon ( <b>1mL</b> ) garlic powder
2 cans (10 <b>1/2</b> ounces or 298 g) pizza sauce	1 cup (250mL) Cheddar cheese, cubed
1 tablespoon ( <b>15mL</b> ) cornstarch	1 cup (250mL) mozzarella cheese, grated
1 <b>1/2</b> teaspoons (7mL) fennel seed	

Brown onion and meat in fondue pot at HI. Reduce heat to MED. Put pizza sauce, cornstarch, fennel seed, oregano and garlic powder into Osterizer blender container. Cover and process at LIQUEFY (ICE CRUSH) until blended. Add half the Cheddar cheese cubes, blend well. Gradually add remaining Cheddar cheese through feeder cap opening. Blend until smooth. Pour into fondue pot, add mozzarella cheese, stirring until melted and thickened. Serving: Adjust MED range to maintain bubbly consistency. Dunkers: Garlic bread cubes, toasted English muffin cubes. Serve over toasted English muffins for luncheon treat.

*SERVES 4-6 AS MAIN DISH  
10-12 AS APPETIZER*

### GUACAMOLE DIP

3 tablespoons ( <b>45mL</b> ) lemon juice	1 teaspoon (5mL) monosodium glutamate
1 medium tomato, quartered	1 teaspoon (5mL) salt
1 small onion, quartered	2 large ripe avocados, cut in pieces
2-4 small jalapeno peppers	

Put all ingredients into Osterizer blender container. Cover and process at LIQUEFY (ICE CRUSH) until smooth. (If necessary, STOP BLENDER, use rubber spatula to keep mixture around processing blades. Cover and continue to process). Serve with corn chips, crackers or raw vegetables.

*YIELD: 2 CUPS (500mL)*



# Beverages

**IMPORTANT** The blender container should contain at least 1 cup (250mL) of liquid in order for whole ice cubes to process properly. Some of the recipes in this section do not call for this much liquid. In these recipes only, follow this simple step: add all ingredients, cover container, process 3 cycles at LIQUEFY (ICE CRUSH) to break cubes. Then continue to process for a few seconds,

## FRESHLY-GROUND COFFEE

Freshly-ground coffee is easily and quickly prepared in the Osterizer blender. For small amounts up to 1/2 cup (125mL) of coffee beans use the "Mini-Blend" container up to a cup (250mL) can be processed in the large container. It's best not to grind more than a day's supply since ground coffee loses flavor rapidly.

For Regular grind, process 10 cycles at GRIND.

For Drip grind, process 15 cycles at GRIND.

## PEACH COOLER

1 cup (250mL) milk

1 cup (250mL) peaches

salt

2-3 drops almond extract

1 cup (250mL) vanilla ice cream serving dash of consistency

Put all ingredients except ice cream into Osterizer blender container. Cover and process at LIQUEFY (ICE CRUSH) until smooth. Stop blender, add ice cream, cover and process 1 cycle at BLEND.

*YIELD: 2 SERVINGS*

## DAIQUIRI

1/3 cup (75mL) frozen limeade concentrate

3 jiggers light rum

5 ice cubes

Put all ingredients into Osterizer blender container. Cover and process at (LIQUEFY) (ICE CRUSH) for a few seconds. Strain into cocktail glasses.

*YIELD: 2 6-OUNCE (170 G) SERVINGS*

## VARIATION: Frozen Daiquiri

Add one more jigger rum, double the amount of ice and continue to blend until sherbet consistency. Do not strain.

*YIELD: 4 6-OUNCE (170 G) SERVINGS*

## MILKSHAKES AND MALTS

1 cup (250mL) milk

2 cups (500mL) vanilla ice cream

flavoring

malt powder, if desired

Put all ingredients into Osterizer blender container. Cover and process at LIQUEFY (ICE CRUSH) until smooth.

*YIELD: 2 8-OUNCE (227 G) SERVINGS*



## EGG NOG

1 **1/2** jiggers light rum  
2/3 cup (170mL) heavy cream  
3 **eggs**

2 tablespoons (30mL) sugar  
2 ice cubes  
nutmeg

Place all ingredients except ice cubes into Osterizer container. Cover and process at LIQUEFY (ICE CRUSH). With motor running, remove feeder cap and add ice cubes one at a time. Continue to process until smooth. Pour into serving glasses. Garnish with nutmeg.

*YIELD: 5 4-OUNCE (113 G) SERVINGS*

## BRANDY ALEXANDER FRAPPE

1 jigger brandy  
1 **jigger** creme de cacao

**1/2** cup (**125mL**) milk  
1 quart (1 liter) vanilla ice cream

Put all ingredients into Osterizer blender container. Cover and process at LIQUEFY (ICE CRUSH) until smooth.

*YIELD: 4 6-OUNCE (170 G) SERVINGS*

**VARIATIONS:** Substitute the following liqueurs for the brandy and **creme** de cacao:  
Grasshopper:

1 jigger white creme de cacao  
1 jigger green creme de **menthe**

Golden Cadillac:

**1/2** jigger Galliano  
**1 1/2** jiggers white creme de cacao

Pink Squirrel:

1 jigger creme de noyaux

Koala Bear:

1 jigger white creme de cacao

1 **jigger** white creme de cacao  
1 jigger coffee flavored liqueur

## PINA COLADA

**1/4** cup (50mL) cream of coconut  
**1/2** cup (1 25mL) unsweetened  
pineapple juice

2 jiggers light or dark rum  
4-5 ice cubes

Put all ingredients except ice cubes into Osterizer blender container. Cover and process at LIQUEFY (ICE CRUSH). With motor running, remove feeder cap and add ice cubes one at a time. Continue to process until ice is crushed. Pour over additional ice; garnish with a cherry and pineapple slice.

*YIELD: 3 6-OUNCE (170 G) SERVINGS*

# Breads

## CHOCOLATE TEA BREAD

1 cup (250mL) nuts  
2 cups (500mL) biscuit mix  
**3/4** cup (200mL) hot orange juice  
2 squares unsweetened chocolate

**2/3** cup (170mL) sugar  
**1** egg  
1 teaspoon (5mL) vanilla extract

Heat oven to 350° F (180° C). Grease an 8 1/2" x 4 1/2" x 2 5/8" (21 x 11 x 6 cm) loaf pan. Blender chop nuts. Empty into large mixing bowl. Add biscuit mix. Put all remaining ingredients into Osterizer blender container. Cover and process at BLEND until smooth. Add to biscuit mix and nuts. Mix until dry ingredients are moistened. Pour into prepared pan and bake 40 to 45 minutes until cake tester comes out clean. Cool 5 minutes before turning out on cooling rack. Drizzle with Chocolate Glaze and decorate with grated orange rind. Serve with Orange Cream Cheese Sandwich Filling.

*YIELD: 1 LOAF*

## ORANGE CREAM CHEESE SANDWICH FILLING

**1/2** cup (125mL) orange marmalade  
8 ounces (227 g) cream cheese, cubed and softened

Put orange marmalade and a few pieces of cheese into Osterizer blender container. Cover and process at LIQUEFY (ICE CRUSH). Remove feeder cap and add remaining ingredients gradually. (If necessary, STOP BLENDER, use rubber spatula to keep mixture around processing blades. Cover and continue to process until smooth.) If necessary, refrigerate until firm enough to spread.

*YIELD: 1 1/2 CUPS (375 mL)*

## DATE-BRAN BREAD

1 cup (250mL) all-purpose flour  
1 cup (250mL) whole wheat flour  
1 **1/2** cups (375mL) whole bran cereal  
1 teaspoon (5mL) salt  
2 teaspoons (10mL) baking powder  
**1/2** teaspoon (2mL) baking soda

**1/2** cup (125mL) molasses  
1 **1/2** cups (375mL) milk  
**1** egg  
1 cup (250mL) pitted dates melted butter

Heat oven to 350° F (180° C). Grease an 8 1/2" x 4 1/2" x 2 5/8" (21 x 11 x 6 cm) loaf pan. Place all dry ingredients in large mixing bowl; mix well. Place remaining ingredients except butter into Osterizer blender container. Cover and process 3 cycles at CHOP. Pour liquid mixture over dry ingredients. Mix until all ingredients are moistened. Pour into baking pan. Bake 60 minutes. Remove from pan and brush top with melt butter. Cool on wire rack.

*YIELD: 1 LOAF*

# Cakes

## COFFEECRUNCH CAKE

**3/4 cup (200mL) milk**

**1 egg**

**1 teaspoon (5mL) vanilla**

**2 tablespoons (30mL) shortening**

**3/4 cup (200mL) sugar**

**1 1/2 cups (375mL) biscuit mix**

Heat oven to 350° F (180° C). Grease and flour 8" x 8" x 2" (20 x 20 x 5 cm) pan. Place milk, egg, vanilla, shortening and sugar into Osterizer blender container. Cover and process at MIX (BLEND) until blended. Add biscuit mix. Cover and process at BLEND until ingredients are moistened. Pour into baking pan. Bake 30-35 minutes. Spread Topping on warm cake. Broil 4" (10 cm) from heat until golden brown.

Topping:

**1/2 cup (125mL) whole nuts**

**1/4 cup (50mL) softened butter or margarine**

**2/3 cup (150mL) brown sugar**

**1/4 cup (50mL) heavy cream**

**1/4 teaspoon (1 mL) vanilla**

**1/3 cup (75mL) coconut**

Blender-chop nuts. Combine all ingredients.

*YIELD: 1 8" (20 CM) CAKE*

## CARROT CAKE

**1/2 cup (125mL) walnuts or pecans**

**2 cups (500mL) all-purpose flour**

**2 cups (500mL) sugar**

**1 teaspoon (5mL) baking soda**

**1 teaspoon (5mL) baking powder**

**1/3 cup (75mL) raisins**

**1 cup (250mL) vegetable oil**

**4 eggs**

**4 cups (1 liter) carrot pieces**

Preheat oven to 325° F (160° C). Grease a 13" x 9" x 2" (33 x 23 x 5 cm) baking pan. Blender-chop nuts. Combine with dry ingredients in large mixing bowl. Put oil, eggs and carrot pieces into Osterizer blender container. Cover and process at GRIND 3-4 cycles or until finely grated. Add to dry ingredients, mix well. Pour into prepared pan. Bake 55-60 minutes. Frost while warm with Creamy Glaze (page 25).

*YIELD: 12 SERVINGS*

## GERMAN CHEESE CAKE CRUST

18 pieces zwieback  
3 tablespoons (45mL) sugar  
3 tablespoons (45mL) melted butter

Topping:  
1 **1/2** cups (375mL) sour cream  
2 tablespoons (30mL) sugar  
**1/2** teaspoon (2mL) vanilla extract

Filling:

**4 eggs**  
2 tablespoons (**30mL**) lemon juice  
1 cup (**250mL**) sugar  
2 packages (8 ounces or 227 g each) cream cheese, **softened** and cubed  
1 teaspoon (5mL) vanilla extract

Preheat oven to 350° F (180° C). Break six pieces zwieback into Osterizer blender container. Cover and process 4 cycles at GRIND. Empty into a small bowl. Repeat with remaining zwieback. Mix sugar and melted butter with crumbs. Press into bottom and up sides of 9" (22 cm) spring form pan. Bake 5 minutes. Cool.

Put eggs, lemon juice, sugar, cream cheese and vanilla into blender container. Cover and process at BLEND until smooth. Pour into crust. Bake 60 minutes. Combine sour cream, sugar and vanilla. Pour over cake, bake 10 additional minutes. Cool cake before removing rim of spring form pan.

YIELD: 1 9" (22 CM) CAKE

## GRAHAM CRACKERCAKE

4 **1/3** cups (1075mL) graham cracker crumbs  
1 tablespoon (15mL) baking powder  
1 **1/4** teaspoon (**1mL**) salt  
3 eggs, separated

1 **1/2** cups (375mL) milk  
**3/4** cup (200mL) shortening  
1 **1/2** cups (375mL) sugar  
1 teaspoon (5mL) vanilla extract

Heat oven to 350° F (180° C). Grease and flour two 9" (23 cm) cake pans. Break 8 graham crackers into Osterizer blender container. Cover and process 3 cycles at GRIND. Empty into mixing bowl and repeat with remaining crackers, add baking powder and salt. Put egg yolks, milk, shortening, sugar and vanilla into blender container. Cover and process at MIX (BLEND) until smooth. Add to cracker crumbs and mix well. Beat egg whites with rotary beater until stiff. Fold into cracker mixture. Pour into prepared pans and bake 30 to 35 minutes. Cool 5 minutes in pan, then finish cooling on cake racks. Frost with favorite frosting.

YIELD: 1 9" (23 CM) LAYER CAKE

# Cookies

## OATMEAL DATE SQUARES

**1/2** cup (125mL) nuts  
**1/2** cup (125mL) hot water  
2 cups (500mL) **soft** dates, pitted  
**1/2** cup (125mL) sugar  
dash salt  
2 tablespoons (30mL) lemon juice  
**1 3/4** cups (450mL) quick-cooking oatmeal

**3/4** cup (200mL) **soft** butter  
**1 1/2** cups (375mL) flour  
1 cup (250mL) brown sugar  
1 teaspoon (5mL) baking soda  
**1/2** teaspoon (2mL) salt

Heat oven to 375° F (190° C). Lightly grease a 13" x 9" (33 x 23 cm) pan. Blender-chop nuts. Put water, dates, sugar, salt and lemon juice into Osterizer blender container. Cover and process at LIQUEFY (ICE CRUSH) until dates are very finely chopped. Set aside. In large mixing bowl combine remaining ingredients. Mix at MED. until crumbly. Press half the mixture in the bottom of prepared pan. Spread with date filling. Sprinkle remaining crumb mixture over top and press down lightly. Bake 40 minutes. Cut into squares while slightly warm.

*YIELD: 2-3 DOZEN SQUARES*

## BITTER SWEET BROWNIES

1 cup (250mL) pecans  
**1/2** cup (125mL) flour  
1 teaspoon (5mL) baking powder  
**1/2** teaspoon (2mL) salt  
**2** eggs

**1/2** cup (125mL) soft butter  
1 cup (250mL) sugar  
1 teaspoon (5mL) vanilla extract  
2 squares unsweetened chocolate,  
melted

Heat oven to 350° F (180° C). Grease a 9" (23 cm) square pan. Put **1/2** cup (125mL) nuts into "Mini-Blend" container, process 2 cycles at CHOP and empty into mixing bowl. Repeat with remaining nuts. Sift flour, baking powder and salt into bowl with nuts and set aside. Put eggs, butter, sugar, vanilla and chocolate into Osterizer blender container. Cover and process at SHRED (BLEND) until smooth. Pour over flour mixture and mix until well blended. Spread in prepared pan and bake 20 to 30 minutes. Cool and frost with Chocolate Frosting. Cut into bars or squares.

*YIELD: ABOUT 24 SQUARES*

## Desserts

### CHOCOLATE VELVET

**1/2** cup (125mL) cold milk  
**2** envelopes unflavored gelatin  
**1/2** cup (125mL) milk, heated to boiling  
**1** egg  
**1/4** cup (50mL) sugar  
dash salt

**1** cup (**250mL**) semi-sweet chocolate bits  
**1** teaspoon (**5mL**) vanilla extract  
**1** cup (250mL) milk or heavy cream  
**1 1/2** cups (375mL) crushed ice or 5 whole ice cubes

Put cold milk and gelatin into Osterizer blender container. Cover and process at STIR to soften gelatin. Remove feeder cap and add hot milk. Process until gelatin is dissolved. If gelatin granules cling to container, STOP BLENDER, use a rubber spatula to push them into the mixture. When gelatin is dissolved, add egg, sugar and salt. Replace feeder cap. Turn control to LIQUEFY (ICE CRUSH) and add chocolate bits. Continue to process until smooth, then add vanilla, milk or cream and ice. Continue to process until ice is liquefied. Pour at once into individual serving dishes or **5-cup** (1 **1/4** liter) mold. Chill until firm, about 15 minutes.

*YIELD: 6-8 SERVINGS*

### BLENDER CHEESE CAKE

**1 2/3** cups (400mL) graham cracker crumbs  
**1/2** cup (125mL) butter melted  
**1/2** cup (125mL) boiling water  
**1** container (10 ounces or 280 g) frozen whipped topping

**1** package (3 ounces or 84 g) lemon gelatin  
**2** tablespoons (30mL) lemon juice  
**2** cups (500mL) cottage cheese

Combine cracker crumbs and butter; mix well. Press into bottom of 7" x 11" (**18** x 28 cm) pan. Set aside. Pour boiling water into Osterizer blender container, add gelatin. Cover and process at BEAT until gelatin is dissolved. Add lemon juice and 1 cup (250mL) cottage cheese. Process at LIQUEFY (ICE CRUSH) until smooth. Add remaining cottage cheese and process until smooth. Pour into large mixer bowl. Add frozen whipped topping and mix with electric mixer until smooth. Pour over graham cracker crust. Chill until set. (This is ready for serving in minutes.)

NOTE: Flavor of gelatin may be varied. For an added treat, spread pie filling over cheese cake after it has set. Refrigerate 1 hour. Serve. If desired, 1 cup (250mL) fresh fruit can be folded into the mixture before pouring into crust.

*YIELD: 10-12 SERVINGS*

## Entrees

### MEATLOAF

2 slices bread  
1-1/2 pounds (661 g) ground beef  
1/2 pound (227 g) ground pork  
**2 eggs**  
1 medium onion, quartered  
6 sprigs parsley  
1 teaspoon (5mL) Worcestershire sauce  
1 cup (250mL) canned, drained tomatoes  
1 teaspoon (5mL) salt  
1/2 teaspoon (2mL) pepper

Heat oven to 350° F (180° C). Break 1 slice of bread in 8 pieces into Osterizer blender container. Cover and process 2 cycles at GRATE. Empty into mixing bowl. Repeat with remaining bread. Add meat. Put remaining ingredients into blender container. Cover and process 2 cycles at GRATE. Pour over meat and crumbs, mix thoroughly. Pack into a loaf pan and bake about 1 hour.

*YIELD: 8 SERVINGS*

### SPANISH RICE

1 can (28-ounces or 794 g) tomatoes with juice  
1 medium onion, cut in eighths  
1 green pepper, cut in eighths  
1 cup (250mL) Cheddar cheese cubes  
1/4 teaspoon (1 mL) garlic salt  
1/4 teaspoon (1mL) oregano  
dash of pepper  
2 cups (500mL) quick-cooking rice, 1 tea-  
uncooked

Heat oven to 350° F (180° C). Grease a 2-quart (2 liter) casserole. Put all ingredients except rice into Osterizer Blender container. Cover and process 3 cycles at GRIND. Mix with rice and pour into casserole. Cover and bake 35 to 40 minutes.

*YIELD: 6-8 SERVINGS*

### QUICHE LORRAINE

**4 eggs**  
1 1/2 cups (376mL) light cream or  
undiluted evaporated milk  
1 tablespoon (15mL) all-purpose flour  
1/2 teaspoon (2mL) salt  
1/4 teaspoon (1mL) pepper  
1/4 teaspoon (1 mL) nutmeg  
1 medium onion, cut in eighths  
1 1/2 cups (375mL) Swiss cheese, cubed  
1 pound (454 g) pork sausage, crisply  
fried and crumbled or  
3/4 pound (339 g) sliced bacon, crisply  
fried and crumbled  
1 9" (23 cm) unbaked pie shell

Preheat oven to 375° F (190° C). Put eggs, light cream or evaporated milk, flour, salt, pepper and nutmeg into Osterizer blender container. Cover and process at MIX (BLEND) until well blended. Stop blender and add the onion pieces and Swiss cheese cubes. Cover and process 3 cycles at GRIND. Sprinkle crumbled sausage or bacon into bottom of unbaked pie shell and pour egg mixture into pie shell. Bake for 35 to 45 minutes or until a knife inserted into center comes out clean.

*YIELD: 1 9" (23 cm) QUICHE*

## SPAGHETTI SAUCE

1 can (16 ounces or 464 g) tomatoes  
1 can (16 ounces or 426 g) tomato sauce  
1 can (6 ounces or 170 g) tomato paste  
**1/2** medium onion  
**1/4** green pepper

**1/2** garlic clove  
1 tablespoon (**15mL**) sugar  
2 teaspoons (**10mL**) Italian seasonings  
2 teaspoons (**10mL**) salt

Put all ingredients into Osterizer blender container. Cover and process 2 cycles at GRATE. Pour into 2-quart (2 liter) saucepan Simmer 15 minutes. Serve with spaghetti

YIELD: 4 CUPS (1 LITER)

## CHUNK STYLE CHILI

3 tablespoons (45mL) oil  
2 cloves garlic  
4 pounds (2 kg) beef stew meat, cut in 1-inch (2.6 cm) chunks  
2 cans (28 ounces or 794 g) tomatoes with juice  
2 medium green peppers, cut in 1-inch (2.5 cm) chunks

1 can (6 ounces or 170 g) tomato paste  
3 tablespoons (45 mL) chili powder  
1 tablespoon (15 mL) Salt  
3 cans (16 ounces or 454 g) red kidney beans, drained and rinsed  
3 medium onions, quartered

Brown garlic in oil. Remove. Brown meat on all sides. Put half the tomatoes, onion and green pepper into Osterizer blender container. Cover and process 2 cycles at CHOP. Add to meat. Repeat. Add tomato paste and seasonings. Cover, bring to **boil**. Turn heat to low and simmer until tender, about 2-3 hours. Add kidney beans, heat through. Serve with oyster crackers or crusty French bread.

NOTE: Freeze serving size portion of chili for quick hearty meals for the months ahead.

YIELD: 4 1/2 QUARTS (4 LITERS)



# Jams & Preserves

BLENDER-CHOP fresh, firm fruits in your Osterizer blender, a small quantity at a time. If you prefer not to make jam at once, freeze the chopped fruit without sugar, and prepare the finished jam when you have the time.

## TOMATOJUICE

Quarter ripe tomatoes and cut out stems, white cores and any soft spots. Fill Osterizer blender container with quartered tomatoes, cover and process at LIQUEFY (ICE CRUSH) until smooth. Measure juice and pour into saucepan. Add 1 teaspoon (5mL) salt for each quart (liter) of juice. Bring to boiling point and add 2 teaspoons (10mL) lemon juice or vinegar per quart (liter) of juice. Mix well. Remove from heat. Remove foam. Fill hot sterilized quart (liter) canning jars leaving 1/2" (1.3 cm) headspace and seal. Process in boiling water bath 15 minutes.

VARIATION: For variety add a few cloves, celery tops, onion, green pepper. Process in pressure canner for 10 minutes at 5 pounds (2 kg) pressure.

## PEACH JAM

3 pounds (1.5 kg) firm, ripe peaches  
7 cups (1.75 liter) sugar

1/4 cup (50mL) lemon juice  
1 bottle (6-ounces or 170 g) pectin

Wash, peel, pit and quarter peaches. Blender-chop 3 or 4 pieces of peaches. Empty into kettle. Repeat process with remaining peaches. Add sugar and lemon juice. Bring to rolling boil and boil hard for 10 minutes. Add pectin and boil for 1 minute. Stir and skim for 5 minutes. Pour into sterilized canning jars and seal. Process 10 minutes in boiling water bath canner.

YIELD: 8 PINTS (4 LITERS)

## APPLEBUTTER

4 pounds (2 kg) apples  
2 teaspoons (10mL) cinnamon  
1-1/3 cups (325mL) cider or apple juice

1 teaspoon (5mL) nutmeg  
2 cups (500mL) sugar  
1/2 teaspoon (2mL) ground cloves

Wash and core apples: cut in eighths. Put 2/3 cup (150mL) cider and 5 or 6 pieces of apple into Osterizer blender container. Cover and process at BLEND until smooth. Remove feeder cap and add apple pieces until container is filled. Empty into saucepan. Repeat with remaining cider and apples. Add sugar and spices to pureed apples. Cook over low heat about 1 1/2 hours, stirring occasionally. Pour at once into sterilized canning jars and seal. Process 10 minutes in a boiling water bath at simmering temperatures. If a smoother butter is desired, cook 1 1/2 hours, then process in blender and cook an additional 1/2 hour.

YIELD: ABOUT 3 PINTS (1 1/2 LITERS)

# Pancakes

## PANCAKEMIXES

Follow recipe on box for ingredients

Put all ingredients into Osterizer blender container. Cover and process at MIX (BLEND) until pancake mix is moistened. Pour out of container onto hot greased griddle about  $\frac{1}{4}$  cup (50mL) at a time and cook until brown.

## POTATO PANCAKES

<b>2 eggs</b>	2 tablespoons (30mL) flour
1 small onion	<b><math>\frac{1}{4}</math> teaspoon (5 mL) baking powder</b>
1 teaspoon (5mL) salt	3 cups (750mL) cubed raw potatoes

Put eggs, onion, salt, flour, baking powder and  $\frac{1}{2}$  cup (125mL) potato cubes into Osterizer blender container. Cover and process at LIQUEFY (ICE CRUSH) until smooth. Add remaining potatoes, cover and process 2 cycles at GRIND. Pour onto a hot well-greased griddle. Drain on absorbent paper.

YIELD: 12 PANCAKES

## CREPES

1 $\frac{1}{2}$ cups (375mL) sifted flour	dash salt
<b>3 eggs</b>	2 tablespoons (30mL) vegetable oil
1 $\frac{1}{2}$ cups (375mL) milk	

Put all ingredients into Osterizer blender container. Cover and process at BLEND until smooth. Heat a small fry pan, brush with butter and pour in enough batter to cover the bottom. Tip and roll the pan, if necessary, to spread the batter thin and evenly. Brown on one side. When top is set, flip crepe. Sprinkle with confectioners' sugar and roll jelly-roll fashion. Keep in warm oven before serving.

YIELD: 20-24 CREPES

## OATMEAL PANCAKES

1 $\frac{1}{2}$ cups (375mL) oatmeal	2 tablespoons (30mL) brown sugar
<b><math>\frac{3}{4}</math> cup (200mL) milk</b>	1 tablespoon (15mL) baking powder
<b>1 egg</b>	<b><math>\frac{1}{4}</math> teaspoon (1 mL) salt oat flour</b>
2 tablespoons (30mL) oil	

To make oat flour, put oatmeal into Osterizer blender container. Cover and process at GRIND until the consistency of all purpose flour. Remove from container. Put all ingredients into blender container in order listed. Cover and process at BLEND until smooth. Allow to stand for 5 minutes before using. Pour onto preheated griddle over medium high heat.

YIELD: 12 4-INCH (10 CM) PANCAKES

# Salads

## COLESLAW

Put 3 cups (750mL) of cabbage pieces into Osterizer blender container, cover with cold water. Cover and process 1-2 cycles at GRIND. (This is a medium-chop-if a finer chop is desired process 1 additional cycle.) Drain immediately through colander and season and mix with mayonnaise or any desired dressing.

YIELD: 1 1/2 CUPS (375mL)

## MOLDED WALDORF SALAD

2 cups (500mL) boiling water  
2 packages (**3-ounces** or 85 **g** each)  
raspberry-flavored gelatin  
1 **1/2** cups (375mL) ginger ale

**1/4** cup (50mL) walnuts  
1 large apple, cut in pieces  
1 stalk celery, cut in pieces

Add boiling water to gelatin and stir until gelatin is dissolved. Add ginger ale and chill until slightly congealed. Put walnuts into Osterizer blender container. Cover and process 2 cycles at CHOP. Empty container and put apples and celery into blender container. Cover with cold water and process 2 cycles at MIX (BLEND). Pour into colander and drain. Fold nuts, celery and apples into slightly congealed gelatin mixture. Pour into a lightly oiled 6 1/2 cup (1 1/2 liter) mold. Chill until firm. Unmold and garnish with lettuce leaves and fresh fruit.

YIELD: 8 SERVINGS

## Salad Dressings

### THOUSAND ISLAND DRESSING

- |  |   |
|--|---|
| 1 cup (250 ml) mayonnaise                  | 1 slice onion, <b>1/2"</b> (1.3 cm) thick |
| <b>1/4</b> cup ( <b>50</b> ml) chili sauce | 1 dill pickle, cut in pieces              |
| 1 teaspoon (5 ml) Worcestershire sauce     | 2 hard-cooked eggs, quartered             |
| <b>8</b> stuffed olives                    |   |

Put mayonnaise, chili sauce, and Worcestershire sauce into Osterizer blender container. Cover and process at BEAT (STIR) until well blended. STOP BLENDER and add remaining ingredients. Cover and process 2 cycles at GRATE.

*YIELD: ABOUT 1 1/2 CUPS (375 mL)*

### RUSSIAN SALAD DRESSING

- |   |                                  |
|---|----------------------------------|
| 1 can (10 <b>3/4</b> ounces or 305 g) tomato soup | 1 teaspoon (5 ml) salt           |
| <b>1/3</b> cup (75mL) vinegar                     | 1 teaspoon (5 ml) white pepper   |
| 1 clove garlic                                    | 1 tablespoon (15 ml) brown sugar |
| 1 tablespoon (15 mL) Worcestershire sauce         | 1 small onion, quartered         |
| 1 cup (250 ml) oil                                |                                  |

Put first 8 ingredients into Osterizer blender container. Cover and process at MIX (BLEND). Remove feeder cap, pour oil into mixture in a steady stream, continue to process until thoroughly blended.

*YIELD: 3 CUPS (750 ML)*

### MAYONNAISE

- |  |                                      |
|--|--------------------------------------|
| <b>1</b> egg                           | dash cayenne pepper                  |
| <b>1/2</b> teaspoon (2 ml) dry mustard | 2 tablespoons (30 ml) white tarragon |
| <b>1/2</b> teaspoon (2 ml) sugar       | vinegar                              |
| <b>1/2</b> teaspoon (2 ml) salt        | 1 cup (250 ml) salad oil             |

Put eggs, seasonings, vinegar and **1/4** cup (50 mL) of oil into Osterizer blender container. Cover and process at BLEND. Immediately remove feeder cap and pour in the remaining oil in a steady stream. (If necessary, STOP BLENDER, use rubber spatula to keep mixture around processing blades. Cover and continue to process.) Store covered in the refrigerator up to 1 week.

*YIELD: ABOUT 1 1/4 CUPS (300 mL)*

**VARIATION:** For Lo-cholesterol Mayonnaise, use 2 egg whites instead of 1 whole egg. Proceed as above.

# Sandwich Spreads

## PEANUTBUTTER

1 **1/2 cups (375mL)** salted, roasted peanuts

Put peanuts into blender container. Cover and process at BLEND to the desired consistency. (If necessary, STOP BLENDER, use rubber spatula to keep mixture around the processing blades. Cover and continue to process.)

*YIELD: 3/4 CUP (200ML)*

## EGGSALADSPREAD

6 hard-cooked eggs, quartered

**1/3 cup (75mL)** mayonnaise

1 **1/2 teaspoons (7mL)** lemon juice

1 **1/2 teaspoon (7mL)** prepared mustard

**1/2 teaspoon (2mL)** salt

1 teaspoon (5mL) Worcestershire

dash pepper

dash hot pepper sauce

Put 2 eggs into Osterizer blender container. Cover and process 2 cycles at STIR. Empty into bowl and repeat with remaining eggs. Put remaining ingredients into blender container. Cover and process at CHOP until mixed. Add to eggs and mix thoroughly.

*YIELD: 1 1/2 CUPS (375ML)*

# Sauces

## WHITE SAUCE

### THIN WHITE SAUCE

1 tablespoon (**15mL**) butter and 1 tablespoon (16mL) flour for each cup of milk or cream.

### MEDIUM WHITE SAUCE

2 tablespoons (30mL) butter and 2 tablespoons (30mL) flour for each cup of milk or cream.

### THICK WHITE SAUCE

3 to 4 tablespoons (**45-60mL**) butter and 3 to 4 tablespoons (**45-60mL**) flour for each cup of milk or cream.

Put ingredients into Osterizer blender container. Cover and process at WHIP (CHOP) until well blended. Pour into saucepan and cook over low heat, stirring constantly until thick. Season to taste with salt and pepper.

## CHEESE SAUCE

Add **1/2 cup (125mL)** cubed Cheddar cheese to ingredients for White Sauce. Cover and process at CRUSH (BLEND) until smooth.

## HOLLANDAISE

4 egg yolks

**1/2** teaspoon (2mL) salt

**1/4** teaspoon (1 ml) dry mustard

1 tablespoon (**15mL**) lemon juice

dash of hot pepper sauce

**1/2** cup (125mL) butter, melted

Put egg yolks, salt, mustard, lemon juice and hot pepper sauce into Osterizer blender container. Cover and process at **MIX**. Remove feeder cap and pour butter in a steady stream until mixture is completely emulsified. This may be kept warm over hot water in a bowl. Do not let water boil.

*YIELD: 3/4 CUP (200mL)*

## FRESH HORSE RADISH

1 cup (25gmL) horseradish root, cut in **1/2"** (1.3 cm) cubes

**3/4** cup (**200mL**) white vinegar

1-2 tablespoons (**15-30mL**) sugar

**1/4** teaspoon (**1mL**) salt

Put all ingredients into Osterizer blender container. Cover and process at GRIND until finely grated.

*YIELD: 1 1/2 CUPS (375mL)*

## EASY FUDGE SAUCE

**1/3** cup (75mL) hot milk or cream

2 semi-sweet chocolate squares

(1 ounce or 28 g each), broken in half

**1/2** teaspoon (2mL) vanilla

14 large marshmallows or

1 **3/4** cups (435mL) miniature marshmallows

Put milk, vanilla and chocolate into Osterizer blender container. Cover and process at LIQUEFY (ICE CRUSH) until smooth. With motor running, remove feeder cap and drop marshmallows through. Continue to process until smooth. Serve with ice cream, cake or brownies.

*YIELD: 1 CUP (250mL)*

## BARBECUE SAUCE

**1/2** cup (125mL) ketchup

1 slice onion

1 clove garlic

2 tablespoons (3gmL) brown sugar

1 tablespoon (**15mL**) Worcester-shire sauce

1 tablespoon (15mL) lemon juice

**1/2** teaspoon (2mL) salt

1 teaspoon (2mL) dry mustard

**1/2** teaspoon (2mL) prepared horseradish

Put all ingredients into Osterizer blender container. Cover and process at MIX (BLEND) until thoroughly blended. Use to baste chicken, beef or pork.

*YIELD: 2/3 CUP (150mL)*

## FRESHAPPLESAUCE

**1/4 cup (50mL)** liquid (fruit juice or water)

4 apples, cut in eighths, peel if desired

**1/4 cup (50mL)** sugar

dash cinnamon

Put liquid and 4 or 5 pieces of apple into Osterizer blender container. Cover and process at BLEND until smooth. Increase speed to FRAPPE (LIQUEFY) with motor running, remove feeder cap and add remaining apples a few at a time. Add sugar and cinnamon

*YIELD: ABOUT 2 CUPS (500ML)*

NOTE: Add 2 teaspoons (10mL) ascorbic acid powder to keep fruit from darkening

## LO-CALAPPLESAUCE

Substitute **1/4 cup (50mL)** low-calorie lemon-lime or ginger ale soda for liquid. Omit sugar. Process as above.

## TARTARSAUCE

**1/2 cup (125mL)** mayonnaise

2 dill pickles, cut in 1" (2.5 cm) pieces

1 teaspoon (5mL) lemon juice

1 slice onion

3 sprigs parsley

Put all ingredients into Osterizer blender container. Cover and process at BLEND until onion and pickles are chopped.

*YIELD: 3/4 CUP (200ML)*

# Soups

Prepare family-pleasing cream soups quickly and easily from leftover vegetables by adding 1/2 cup (125mL) cooked vegetables to 1 cup (250mL) of thin white sauce in Osterizer blender container. Cover and process at LIQUEFY (ICE CRUSH) until vegetables are smooth. Heat and serve. Broth or consomme may be substituted for milk.

## FAST FRENCH ONION SOUP

4 cups (1 liter) water  
3 medium onions, quartered  
5 beef bouillon cubes  
2 tablespoons (30mL) butter or margarine

Put all ingredients into Osterizer blender container. Cover and process 3 cycles at GRIND. Pour into 2-quart (2 liter) saucepan. Bring to boil; reduce heat to medium. Simmer 5 minutes. Top each serving with a slice of toasted french bread, sprinkle with grated Parmesan cheese.

YIELD: 5 CUPS (1.25 LITERS)

## CREAM OF TOMATO SOUP

1 cup (250ml) milk  
2 1/2 cups (625mL) tomatoes  
2 tablespoon (30mL) all-purpose flour  
1 tablespoon (15mL) sugar  
dash garlic  
1 thin slice onion  
dash pepper  
2 tablespoons (30mL) soft butter  
1 teaspoon (5mL) salt

Heat milk in a saucepan. Put the remaining ingredients into Osterizer blender container. Cover and process at PUREE until smooth. Increase speed to MIX (BLEND) remove feeder cap and slowly pour the hot milk into the mixture while processing. Reheat over low heat and serve immediately.

YIELD: 4 SERVINGS



# RECETAS EN ESPAÑOL

## PANQUERAPI DO

2 taza de harina	2 cucharaditas de royal
1/2 taza de mantequilla derretida	1/2 cucharadita de sal
2 huevos completos	3/4 taza de leche o jugo de pina o naranja
3/4 taza de azúcar	

En su licuadora Osterizer bata en velocidad alta durante 3 minutos las mantequilla y los huevos, alternándolos con el azúcar; incorpore la leche o el jugo ayudándose de una espátula de hule; anada los ingredientes secos previamente cernidos y siga batiendo hasta formar una sola mezcla.

Engrase su molde, vacíe la mezcla hasta la mitad del molde y hornee por 20 minutos en 300°C y por 10 minutos masa 250°C.

## RECUBIERTO DE VAINILLA PARA PASTEL

1 1/2 cucharadita de extracto de vainilla	2 cucharadas de azúcar
1/2 taza de miel de maíz	2 cucharadas de leche evaporada
50 gramos de mantequilla	

En el vasa de su Licuadora Osterizer coloque todos los ingredientes, tape y oprima la tecla de "batir", hasta formar una pasta suave y tersa.

## AZUCARGLASS

1 taza de azúcar granulada

En su licuadora Osterizer muele el azúcar en velocidad alta hasta que tome consistencia de harina

## TERNERA EN ADOBO

1 kilogramo de ternera	1/2 vaso de vino blanco
1/2 cucharadita de orégano	3 chiles anchos, asados y desvenados
1 cucharada de consomé de pollo en polvo	1 cebolla rebanada pimienta, al gusto

Coloque la ternera en un refractario, espolvoreela con el orégano, la pimienta y el consomé. Ponga en el vaso de su licuadora Osterizer el vino con los chiles y la cebolla. tape y oprima la tecla de "moler" hasta tener todo perfectamente molido. Fria la salsa en un poco de aceite y ya sazonada viértala sobre la ternera. Cubra con papel de estaño el refractario, métele al horno a 250°C y hornee durante una hora.

## POLLO AL CHIPOTLE

8 piezas de pollo	1 lata chica de chiles chipotles adobados
1 lata de sopa, crema de pollo	1 taza de crema espesa sal y pimienta, al gusto

Espolvoree las piezas de pollo con sal y pimienta. Vacíe en el vaso de su licuadora Osterizer la sopa, los chiles y la crema. Tápele y oprima la tecla de "licuar" hasta tener todo bien incorporado.

Acomode el pollo en un refractario y bañelo con las salsa que preparó. Cocine al horno a calor regular hasta que el pollo este perfectamente cocido.

## ALBÓNDIGAS REGIAS

1/2 kilogramo de carne de puerco, molida  
1/2 kilogramo de carne de res, moida  
2 huevos  
1/2 cucharadita de pimienta  
1/4 kilogramo de papas cocidas y prensadas  
1 1/2 cucharadas de consomé de pollo en polvo

2 chiles chiotles de lata, picados  
4 ramitas de yerbabuena  
1/2 kilogramo de tomate verde, cocido  
2 cucharadas de jugo de chipotle  
1 ramita de cilantro

En un recipiente mezcle las carnes con los huevos, la pimienta, las papas, el **CONSUMÉ** y los chiles y forme bolitas. En el vaso de su licuadora Osterizer coloque la yerbabuena, los tomates, el jugo y el cilantro. Tape y oprima la tecla "licuar" has que los ingredientes **estén** bien licuados. Ponga en una cacerola un poco de aceite, agregue la salsa que preparó previamente colada, sazone por unos minutos y agregue las bolitas de carne. Cocine hasta que las albóndigas **estén** suaves.

## CROQUETAS DE PESCADO

1 kilogramo de pulpa  
3 dientes de ajo  
5 hojas de laurel  
1 pizca de orégano  
10 pimientos

1 queso fresco  
1 cebolla grande rallada  
3 chiles jalpeños finamente picados  
2 huevos  
3 cucharadas de harina pan molido, lo necesario sal, al gusto

Hierva el pescado con suficiente agua, junto con el ajo, el laurel, el orégano, las pimientas y sal. Escúrralo, quitele las espinas, la piel y desmenúcelo. Coloque el pescado en el vaso de su licuadora Osterizer, agregue el queso, la cebolla, los chiles, sal y pimienta. Tape y oprima la tecla de "moler" hasta que todos los ingredientes **estén** bien incorporados. **Vacle** a un recipiente y combine la pasta con los huevos y la harina. Forme las croquetas, enharínelas y cúbralas con el pan. Frialas en abundante aceite caliente hasta dorar. Sirvalas acompañadas de ensalada.

## CREMA DE ESPINACAS

1 taza de hojas de espinacas  
50 gramos de queso tipo americano kraft  
50 gramos de mantequilla

1 cucharada de cebolla picada  
1 1/2 taza de leche evaporada sal y pimienta al gusto

Pongo todos los ingredientes menos la mantequilla en su licuadora Osterizer y muele en velocidad alta durante 3 minutos. En una cacerola derrita la mantequilla, vacie los ingredientes molidos y sazone. Deje hervir 5 minutos.

## SOPA DE CURRY CON CHICHAROS

2 cucharadas de mantequilla

2 cucharada de harina

2 tazas de pollo cocido y partido

1 cubito de caldo de pollo

1 1/2 tazas de leche evaporada

1 1/2 tazas de chicharos cocidos con jugo

1 cucharadita de polvo curry sal, al gusto

Ponga una cacerola a fuego lento con la mantequilla y la harina, muévela constantemente y añada el jugo de los chicharos. Retírela del fuego cuando comience a hervir. Coloque la mitad del pollo en el vaso de su licuadora Osterizer, tápelo y pulse la "picar" hasta que el pollo **esté** finamente picado.

**Vacle** el contenido de su vaso en la cacerola que contiene la mezcla de harina. Repita el procedimiento con el resto del pollo. Coloque la mitad de los chicharos, la leche y el polvo de curry en el vaso de su licuadora Osterizer, tápelo y oprima la tecla de "combinar", mezcle sus ingredientes hasta que estén combinados. Vacíe el contenido de su vaso a la cacerola del pollo picado y póngalo a hervir a fuego lento. Agregue el cubo de caldo de pollo y los chicharos restantes, sal y pimienta. Deje hervir la sopa 5 minutos a fuego lento.

## ENSALADA ORO

1 paquete de gelatina de limón

2/3 de taza de agua caliente

2/3 de taza de jugo de piña

2 cucharadas de vinagre

2/3 de taza de leche evaporada

170 gramos de queso crema

2/3 de taza de piña en conserva (escurrida)

1 taza de zanahorias crudas, en trozos

Engrase un molde de rosca. Coloque la gelatina y el agua caliente en el vaso de su licuadora Osterizer. Tápelo y oprima el botón de "agitar" hasta que la gelatina se disuelva. Quite la copa medidora y añada el jugo de piña, el vinagre y la leche. Oprima la tecla de "agitar" y añada el queso crema, poco a poco. Deje trabajar el motor de su licuadora Osterizer por unos segundos más. Vacíe el contenido en un recipiente. Coloque la piña y las zanahorias en el vaso de su licuadora Osterizer, tápelo y pulse la tecla de "picar" hasta que queden bien picados. Vacíe el contenido de su vaso a la mezcla de queso y envuelva los ingredientes con una espátula de hule. Vacíe el preparado en el molde **engrado** y **métalo** al refrigerador hasta que endurezca.

## SALSA PARA CARNE ASADA

taza de catsup

1 1/2 tazas de agua

1 cucharadita de harina

3 cucharadas de vinagre

1 cucharado de salsa inglesa

1/4 de cucharadita de **orégano**

1/4 de cucharadita de mejorana

1 brizna de tomillo

1 brizna de sal de ajo

Coloque todos los ingredientes en el vaso de su licuadora Osterizer, tápelo y oprima la tecla de "mezclar" hasta que todos los ingredientes estén bien incorporados. Está es para untar la carne mientras se está asando.

## GUACOMOLE

6 aguacates limos y picados 1 taza de cilantro picado 2 cucharadas de jugo de limón  
1 cebolla grande partida en 4 partes 6 chiles verdes serranos sal al gusto  
2 cucharadas de aceite

Ponga el aceite, el jugo de limón, los chiles, la cebolla, el cilantro y la sal en el vaso de su licuadora Osterizer, tápele y oprima la tecla de pulso unos segundos. En un platon ponga el aguacate espolvoreado con sal, vierta el contenido del vaso e incorpore bien con un tenedor.

## SALSA ROQUEFORT

100 granos de queso tip-Roquefort 1/4 taza de aceite de olivo sal y pimienta, quebrada  
1/2 taza de vinagre de vino tinto

Parta el queso en porciones pequeñas y coloquelo en el vaso de su licuadora Osterizer. Agregue el vinagre, el aceite, la sal y la pimienta. Tape y oprima la tecla de "combinar" hasta tener una salsa tersa.

## BOCADITOS DE JAMON

1 queso doble crema, chico 1/2 taza de nuez, finamente picada  
1 limón, el jugo y la ralladura pimienta molida, al gusto 6 cucharadas de crema  
1/4 kilogramo de jamon ahumado, finamente picado 3 cucharadas de pepinillos dulces, finamente picados

Ponga en el vaso de su licuadora Osterizer el queso con el jugo y la ralladura de limón, sazone con la pimienta. Tape y oprima la tecla de "batir" hasta que se incorporen los ingredientes. Pase a velocidad de "mexclar" y agregue el jamon, la nuez, los pepinillos y la crema. Mezcle perfectamente y sirva untando en galletas o pan tostado.

## DELICIA DE ATUN

1 lata de atun chica sin aceite 1/2 cebolla chica picada  
1/2 taza de mayonesa 1 cucharada de perejil picado  
1/4 de cucharadita de mostaza 1 pepino en vinagre, picado

Ponga el atún en un recipiente y desmenúcelo con un tenedor. Coloque el resto de los ingredientes en el vaso de su licuadora Osterizer, tápele y oprima la tecla de "batir" hasta que queden bien incorporados. Vacie el contenido de su vaso al recipiente del atún y combínelos bien con una espátula de hule.



The following accessories and replacement parts may be purchased for use with any Osterizer blender (except model 4136 and 4137).



**PERMAGLAS BLENDER JAR.** The Osterizer Blender jar is available in a lightweight **PermaGlas®** (plastic). The jar is 5 cups.  
Model 4890, \$12.99.



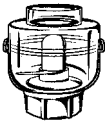
**GLASS BLENDER JAR.** The unique Oster glass jar is a quality, heavy-duty jar. The jar is 5 cups.  
Model 4891, \$16.99.



**STAINLESS STEEL BLENDER JAR.** This rust-and stain-resistant jar is designed to blend smoothly and evenly. The stainless construction is marked for measuring and is molded to fit your fingertips.  
Model 4887, \$29.99.



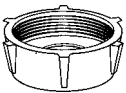
**MINI-BLEND JARS (2).** Blend and store small portions of baby foods, dips, dressings, even coffee with this 1/2 pint PermaGlas container.  
Model 4888, \$6.99.



**FOOD PROCESSOR ATTACHMENT.** This handy accessory to your Osterizer Blender is perfect for mincing and chopping garlic, onions, vegetables or nuts.  
Model 4846, \$24.99.



**"BLEND N' STORE" CONTAINER.** Use what you need, then store away in the 30 oz. **PermaGlas** container. From whole grains, diet drinks, gravies, cocktails, coffee beans, etc. this makes for a versatile addition to your Blender.  
Model 4897, \$7.99.



**THREADED BOTTOM CAP.** The bottom cap is essential for the smooth operation of your blender. Cracked or damaged caps can leak ingredients and prevent a tight fit on the base.  
Available only in black.  
Model 4902, \$4.99.



**COVER WITH FEEDER CAP.** The Osterizer Blender comes with a handy 2 oz. measuring cup that is removable when you want to add items to the mixture when blending.  
Model 4903, \$5.99.







DESIGNER  
COLLECTION

## Limited Warranty

Sunbeam-Oster Household Products warrants that, to the original purchaser for the period specified below, this product shall be free of mechanical and electrical defects in material and workmanship.

### Warranty period:

**Oster®** products-i year from date of retail purchase.

**Oster® Designer Collection** products: 2 years from date of retail purchase.

Our obligation hereunder is limited to repair or replacement, at our option, of this product during the warranty period, provided the product is sent postage prepaid directly to our factory service center:

SUNBEAM Consumer Products Worldwide  
APPLIANCE SERVICE STATION  
117 Central Industrial Row  
Purvis, Mississippi 39475

DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE; ACTING OTHERWISE MAY DELAY THE PROCESSING OF YOUR WARRANTY CLAIM. This warranty does not cover normal wear of parts, damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to operating instructions, or disassembly, repair, or alteration by any person other than our factory service center.

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