ASPARAGUS AND RED PEPPER QUICHE
BANANA BERRY SMOOTHIE
BROCCOLI CHEDDAR SOUP
CARAMEL PEANUT CHOCOLATE BLIZZARDS
CHOCOLATE VANILLA WHIP PARFAITS
CINNAMON ALMOND COFFEE
CURRIED EGG SALAD
FRESH TOMATO VODKA SAUCE
GARLIC PARMESAN DRESSING
SOUR CREAM PANCAKES WITH RASPBERRY CHAMBORD SAUCE
ASPARAGUS AND RED PEPPER QUICHE

INGREDIENTS

- 1 10-inch pre-baked pie crust
- 1 tablespoon unsalted butter
- ¼ small white onion, cut into 2 inch pieces
- ½ medium red pepper, cored, seeded and cut into 2 inch pieces
- 1 cup chopped fresh spinach
- 20 asparagus tips
- salt and pepper to taste
- ¼ teaspoon dried thyme
- ¾ cup grated gruyere cheese
- ¾ cup grated sharp cheddar cheese
- 4 large eggs
- 1-½ cups whole milk
- 1 tablespoon all-purpose flour

DIRECTIONS

1. Preheat oven to 375 degrees. Place the onion and red pepper in the chopper attachment of the KitchenAid® Pro Line® Cordless Hand Blender, insert the hand blender and lock. Chop on speed 4 for 5 seconds or until finely chopped. Set aside.

2. Heat a medium sauté pan over medium-high heat and melt butter. Add the onion and red pepper and sauté for 3-4 minutes or until vegetables begin to soften. Add spinach and asparagus tips and cook for 3 minutes longer. Remove from heat and set aside.

3. Insert the whisk attachment. Place eggs, milk and flour into the BPA-free pitcher and whisk on speed 4 for 30 seconds.

4. Spread shredded cheese evenly on the bottom and up sides of a pre-baked pie crust. Distribute the sautéed vegetables evenly over the cheese. Pour the egg mixture over top.

5. Bake at 375 degrees for 35-40 minutes or until custard is set.

SERVES 10–12 PEOPLE, ONE SMALL SLICE PER PERSON

TIP Vegetable variations may be added or substituted such as mushrooms, green pepper, jalapeño or tomato.
BANANA BERRY SMOOTHIE

INSTRUCTIONS
1. Place the ingredients from raspberries through milk in the BPA-free pitcher of the KitchenAid® Pro Line® Cordless Hand Blender. Attach the multipurpose bell blade assembly to the 8” blending arm, assemble the hand blender and blend on speed 3, approximately 1 minute, being sure to incorporate all fruit and liquid.

2. Add ice cubes and continue blending/chopping on speed 3 until smooth, 20-30 seconds. Pour smoothie mixture into two 10-ounce glasses and set aside. Wash and dry blending pitcher.

3. Pour whipping cream into the pitcher and add powdered sugar and vanilla. Insert the S-blade assembly into the blending arm and mix on speed 4 until thickened, 30-45 seconds.

4. Spoon ¼ cup whipped cream onto the top of each smoothie. Garnish with orange zest as desired.

SERVES 2 PEOPLE, ONE 10-OUNCE SMOOTHIE WITH 1/4 CUP WHIPPED CREAM PER PERSON

TIP To make an all berry smoothie, substitute 1/2 cup blueberries and 5 strawberries for the mango and banana.

INGREDIENTS
- 1 pint raspberries
- 1 pint blackberries
- ½ mango, peeled
- ½ banana, peeled
- ½ cup vanilla Greek yogurt
- ½ cup milk
- 10 ice cubes
- ½ cup heavy whipping cream
- 2 teaspoons powdered sugar
- 1 teaspoon vanilla
**BROCCOLI CHEDDAR SOUP**

**DIRECTIONS**

1. Place the onion and celery in the chopper attachment bowl of the KitchenAid® Pro Line® Cordless Hand Blender. Secure the chopper to the hand blender. Chop on speed 4 for 5 seconds or until finely chopped. Set aside.

2. In a large stockpot, heat the olive oil over medium heat and add onions and celery. Sauté until vegetables are soft and begin to brown, about 10 minutes.

3. Stir in garlic, dried and fresh thyme, parsley, salt and the peppers for 1 minute until fragrant.

4. Add broccoli and potatoes, stir to combine.

5. Pour in milk, half and half and chicken stock, bring to a boil. Cover and simmer for 15-20 minutes or until potatoes are fork tender.

6. Remove from heat. Attach the multipurpose bell blade assembly to the blending rod and blend soup at speed 2, rotating blender within the stockpot to pureé to a smooth consistency.

7. Add shredded cheese and stir until fully incorporated and melted.

SERVES 6–7 PEOPLE, 1 CUP SOUP PER SERVING

**TIP** For a slightly sweeter soup, use 5 cups broccoli florets and 5 cups cauliflower florets.

**INGREDIENTS**

- 1 tablespoon extra-virgin olive oil
- 1 small yellow onion, peeled and cut in quarters
- 1 stalk celery, cut into 1 inch pieces
- 2 cloves garlic, minced
- 1 teaspoon dried thyme
- 1 teaspoon fresh thyme leaves
- 1 teaspoon dried parsley
- ½ teaspoon kosher salt
- ½ teaspoon fresh ground pepper
- ¼ teaspoon crushed red pepper flakes
- 2 small potatoes, peeled and cut into 1 inch chunks
- 10 cups chopped broccoli, stems and florets
- 2 cups whole milk
- 1 cup half and half
- 1 cup chicken stock
- 2 cups shredded sharp cheddar cheese
CARAMEL PEANUT CHOCOLATE BLIZZARDS

INGREDIENTS
¼ cup dry roasted peanuts
¼ cup bittersweet chocolate chips
2 tablespoons butterscotch caramel
2 tablespoons dark chocolate fudge
2 cups chocolate ice cream

DIRECTIONS
1. Place the peanuts and chocolate chips in the chopper attachment bowl of the KitchenAid® Pro Line® Cordless Hand blender. Chop at speed 3 for 5-10 seconds or until peanuts and chocolate chips are coarsely chopped. Set aside.
2. Spoon the ice cream, caramel, fudge, peanuts and chocolate chips into the BPA-free pitcher. Using the S-bell blade assembly, blend all ingredients together on speed 1 until well incorporated, 15-20 seconds.

SERVES 2, 1 CUP BLIZZARD PER PERSON

TIP Add 1 cup of fresh raspberries in step 2 for additional flavor.
INGREDIENTS for the Vanilla Pudding:
- ¼ cup cornstarch
- 1 ½ cups whole milk
- 1 ½ cups heavy cream
- 10 ounces bittersweet chocolate chips
- 2 teaspoons vanilla
- 1 tablespoon instant coffee crystals

INGREDIENTS for the Vanilla Whip:
- 1 cup heavy whipping cream
- 4 teaspoons powdered sugar
- 2 teaspoons vanilla

DIRECTIONS for the Pudding
1. In a medium sized saucepan, place the cornstarch, sugar, and salt. Using the whisk attachment of the KitchenAid® Pro Line® Cordless Hand Blender on speed 1, carefully whisk the milk and heavy cream into the sugar mixture. (Avoid splashing by keeping the whisk away from the edges of the pan.) Cook 7-8 minutes until large bubbles form on the surface of the liquid and mixture begins to thicken slightly, whisking on speed 1 occasionally.
2. Add chocolate chips and continue whisking on speed 1 until melted. Remove from heat.
3. In a small bowl, stir together vanilla and coffee crystals until coffee is dissolved. Pour into the chocolate mixture and stir.
4. Place plastic wrap directly onto the surface of the pudding and chill overnight to thicken.

DIRECTIONS for the Vanilla Whip
1. Place ingredients in the BPA-free pitcher and whisk at speed 4 for 1-2 minutes or until thick. Use immediately or chill up to 1 day.

TO ASSEMBLE
Layer pudding and vanilla whip into champagne or parfait glasses, 2 tablespoons of pudding and 1 tablespoon vanilla whip at a time until filled to the top. Garnish with mint leaves and raspberries.

MAKES 3 CUPS CHOCOLATE PUDDING AND 1 ½ CUPS VANILLA WHIP.

TIP Mix pudding and vanilla whip together to create a mousse consistency. Serve chilled with crushed graham crackers for a s’mores-style treat.
CINNAMON ALMOND COFFEE

DIRECTIONS
1. Combine the whipping cream through powdered sugar in the BPA-free pitcher of the KitchenAid Pro Line Cordless Hand Blender. Attach the frother/beater bell blade assembly and froth on speed 4 until thickened.
2. Pour coffee into two tall mugs and top each with 1/4 cup cinnamon whipped cream. Garnish with 1/8 teaspoon cinnamon if desired.

SERVES 2, 1½ CUPS COFFEE AND ¼ CUP WHIPPED CREAM PER PERSON

TIP For an adult twist, add 1 ounce Kahlua or 1 ounce Amaretto to the coffee.

INGREDIENTS
- 3 cups fresh brewed coffee
- ½ cup heavy whipping cream
- 1 teaspoon vanilla
- ½ teaspoon almond extract
- ½ teaspoon cinnamon
- 3 teaspoons powdered sugar
INGREDIENTS for the Egg Salad:
- 14 hard-boiled eggs, peeled
- 1 stalk celery
- ¼ small red onion, peeled
- salt and pepper to taste
- 1 teaspoon dijon mustard
- ⅓ cup curry mayonnaise (recipe follows)

INGREDIENTS for the Mayonnaise:
- 1 egg
- 2 tablespoons apple cider vinegar
- 1 cup extra-virgin olive oil
- 2 teaspoons dried mustard
- ½ teaspoon curry powder
- ⅛ teaspoon cayenne pepper
- ¼ teaspoon salt

DIRECTIONS for the Pudding
1. Attach the multi-purpose bell blade assembly to the blending rod. Place all ingredients into the BPA-free pitcher and set the blade directly onto the bottom of the jar. Blend on speed 5, without lifting the hand blender, until ingredients begin to emulsify and thicken. As mixture thickens, slowly pull up towards the top to incorporate all ingredients. Use in egg salad recipe or on sandwiches as desired.

for the Vanilla Whip
1. Place eggs in a large bowl and set aside.
2. Place the onion and celery into the chopper attachment of the KitchenAid® Pro Line® Cordless Hand Blender. Chop at speed 4 for 3 seconds or until onion and celery are chopped to small pieces. Combine with eggs.
3. Using two knives or a fork, lightly mash the eggs with onion and celery until eggs are coarsely chopped.
4. Gently fold in the dijon, curry mayonnaise, salt and pepper and stir to combine. Chill for 2 hours before serving.

MAKES 1½ CUPS MAYONNAISE AND 5–6 CUPS EGG SALAD

TIP To kick up the heat of the mayonnaise, add an extra ¼ teaspoon of cayenne pepper to the sauce. Serve egg salad on crostini with a slice of chive on top for an easy appetizer.
FRESH TOMATO VODKA SAUCE

INGREDIENTS

¼ cup extra-virgin olive oil
2 pints grape tomatoes
½ small white onion
3 cloves garlic, peeled
7 large basil leaves
¼ teaspoon red pepper flakes
salt and pepper to taste
2 tablespoons unsalted butter
½ cup heavy cream
½ cup vodka
½ cup fresh shredded parmesan cheese

DIRECTIONS

1. Preheat oven to 400 degrees. Place the onion into the chopper attachment of the KitchenAid® Pro Line® Cordless Hand Blender. Chop at speed 4 for 3 seconds or until onion is finely diced. Set aside.

2. On a large baking sheet, toss the tomatoes, onion and garlic with the olive oil and roast for 15 minutes or until tomatoes begin to blister and onions and garlic are softened and slightly browned.

3. Place the tomato mixture into the BPA-free pitcher and attach the multi-purpose bell blade assembly to the blending arm of the hand blender. Pureé on speed 1 until smooth, moving the arm up and down as necessary to incorporate all tomatoes. Add the basil leaves and continue to pureé until basil is minced. Season to taste with salt and pepper.

4. Pour the tomato sauce in a medium sized pan and heat for 5 on medium heat. Stir in heavy cream and vodka and cook for another 15-20 minutes, stirring occasionally. Remove from heat and mix in parmesan cheese. Stir until melted and incorporated. Serve over gnocchi.

MAKES 3 CUPS SAUCE

TIP As an alternative to traditional marinara sauce, use vodka sauce when making Chicken Parmesan.
GARLIC PARMESAN DRESSING

INGREDIENTS
3 cloves garlic, peeled
¼ cup chicken stock
½ cup fresh lemon juice
1 teaspoon Worcestershire sauce
1 teaspoon dijon mustard
¼ teaspoon kosher salt
½ teaspoon fresh ground black pepper
2 tablespoons extra-virgin olive oil
½ cup shredded parmesan cheese

DIRECTIONS
1. In the BPA-free pitcher of the KitchenAid Pro Line Cordless Hand Blender, place all ingredients except oil and cheese. Attach the S-bell blade assembly to the blending rod and hand blender and blend ingredients on speed 1 for 15-20 seconds or until garlic is finely chopped.
2. Slowly add oil and cheese. Continue blending another 30 seconds until emulsified and creamy, another 30 seconds. Serve with chopped romaine lettuce and toasted croutons.

SERVES 8, 2 TABLESPOONS DRESSING PER SERVING

TIP Use dressing as a marinade for grilled chicken. Place 4 boneless chicken breasts in a plastic bag with the dressing and chill overnight. Discard marinade and grill chicken over medium heat.
INGREDIENTS
1-¾ cups all-purpose flour  
¼ cup sugar  
2-½ teaspoons baking powder  
1 teaspoon kosher salt  
2/3 cup sour cream  
1 cup half and half  
2 extra large eggs  
3 teaspoons vanilla  
2 pints raspberries  
1 tablespoon water  
1 tablespoon sugar  
1 tablespoon fresh lemon juice  
2 tablespoons Chambord  
1 teaspoon cornstarch

DIRECTIONS
1. Place raspberries, water, sugar, lemon juice and Chambord in a small saucepan. Cook over medium heat until berries begin to break down and mixture begins to simmer. Add cornstarch and mix with a spoon until dissolved. Continue to simmer for 5-10 minutes or until slightly thickened, stirring occasionally. Set aside.

2. Place flour, sugar, baking powder and salt into the BPA-free pitcher of the KitchenAid® Pro Line® Cordless Hand Blender. Attach the multipurpose bell blade assembly to the hand blender and mix dry ingredients on speed 1 to combine.

3. Add sour cream, half and half, eggs and vanilla, and continue beating on speed 1 for 10-15 seconds or until batter is well mixed. Small chunks may remain in the batter.

4. Heat pancake griddle over medium heat. Use a ¼ cup measuring cup to measure batter into rounds onto the pan. Cook for 2-3 minutes per side or until sides are golden brown and centers are set. Serve with raspberry sauce.

MAKES 6 SERVINGS, 2 PANCAKES PER PERSON

TIP Keep pancakes warm in an oven set to 200 degrees until serving.