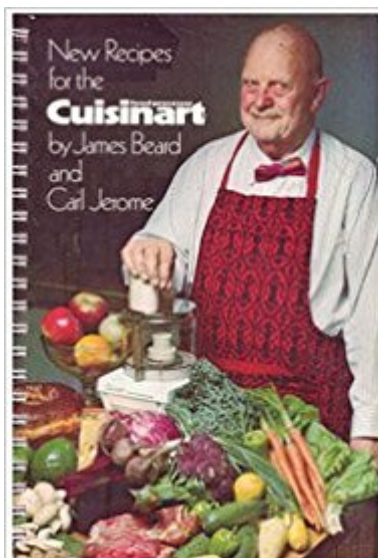


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Recipes For The Cuisinart: Food Processor



Synopsis

Paperback-spiral bound. 1978. 92 p. 8.25 x 6.00 x 0.40. GUEST CONTRIBUTORS; FOOD PROCESSOR; HORS D'OEUVRE; SOUPS; MAIN COURSES; SALADS; SAUCES; BREADS; DESSERTS.

Book Information

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Average Customer Review: 4.0 out of 5 stars [See all reviews](#) (11 customer reviews)

Best Sellers Rank: #844,420 in Books (See Top 100 in Books) #25 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Food Processors](#)

Customer Reviews

The book probably rates 3-1/2 stars -- it is small, and was probably only intended as an introduction to Cuisinart's line of food processors in the 70's and 80's. In that regard, it does a good job. Mr. Beard and Mr. Jerome give excellent suggestions and step-by-step instructions about using the processor for various types of food from hors d'oeuvres and pate's to soup, main dishes, bread, and desserts with helpful tips on how to use the various blades and disks for each adaptation.

Unfortunately, when I purchased the book it was with the expectation of finding more bread recipes and other everyday menu items. It is easy to see that the authors gathered recipes from many "old school" chefs whose offerings are more suitable for black tie dinner parties. None of the potluck dinners I've ever been to have featured salmon pate or duckling with olive sauce. The recipes themselves look like some yummy food, just not the everyday sort of cooking for someone on a budget (hello: rack of lamb?) Unfortunately (for me) there are only four yeast bread recipes in the book. Betty Crocker has more bread recipes in her cookbook. I also purchased "The Best Bread Ever" by Charles Van Over from [Amazon](#) and am working up to trying his recipes. It looks like a textbook on how to bake bread with tons of recipes for whole grain, sweet rolls, etc. He rated a forward written by Jacques Pepin, so it must be pretty good. Again, for those who have purchased a food processor, Mr. Beard's book will give you an okay head start; but then the instruction manual and

DVD that came with my new Cuisinart were very helpful in themselves and included several good recipes as well.

I've always had a soft place in my heart for James Beard, as a fellow, native Oregonian! Well, he's still going strong! Here, he teams up with an impressive international list of still well known foodie experts. This cookbook is small and quite old, but it is really excellent and astonishing in its comprehensive scope of unusual recipes! For example, the very first recipe offered is "Kibbeh" (actually Kibbeh Neyyeh), a Lebanese, etc., really delicious, well seasoned, raw lamb appetizer, a delicacy throughout the Levant (parts of Iraq, Syria, Jordan, Lebanon and Palestine / Israel), as well as elsewhere in the Middle East. The book is chock full of other scrumptious surprises! I highly recommend it to anyone owning or intending soon to own a food processor, preferably a Cuisinart, who is interested in gourmet international cuisine!

Interesting historical document, from the 1970's when a Cuisinart was new and exotic. The first chapters explain what the machine is, what it can and can't do. I bought it just to see what James Beard was willing to put his name on.

I have already written one review on this order. It was written up as new and it is so moldy smelling that I cannot keep it in my kitchen with my other cook books. For the price I paid, I feel very ripped off!

I particularly like the recipe for pate brise. This is an excellent cookbook if you own a Cusinart. It's recipes are adapted for the Cuisinart but both recipes, for and not for, are included.

This is the book I once had with the original, non - professional, Cuisinart. I'm so glad I could find it again, and use some of my favorite basic recipes!!

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