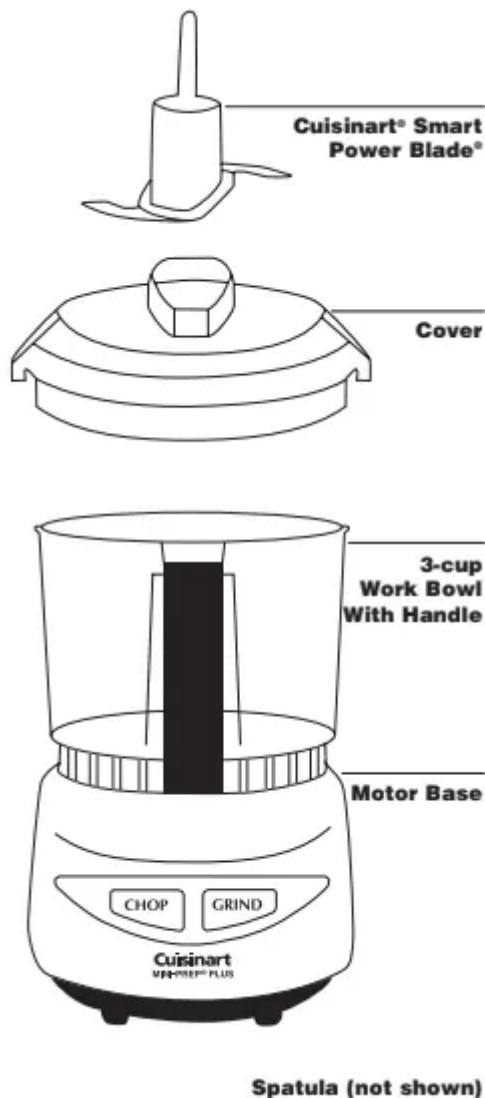


ASSEMBLY INSTRUCTIONS

1. With the base unit on the tabletop, place the work bowl over the center stem and turn slightly to the right, until bowl drops down to the bottom of the stem.
2. Turn the work bowl counterclockwise to lock onto base.
3. CAREFULLY pick up the blade by its hub and place on the center stem until it drops to the bottom of the stem. NEVER TOUCH THE BLADE ITSELF.
4. Add food ingredients.
5. Place the cover on the work bowl with the long tab to the right of the rear column.
6. Turn cover counterclockwise to securely lock into locking post.
7. Plug unit into wall socket.
8. You are ready to CHOP/GRIND.



TIPS FOR PROCESSING FOOD

Preparing the Food

Size

Always cut large pieces of food into smaller pieces of even size – about 1 inch (12mm) to a side or as specified under "Operating Techniques" on page 4. If you don't start with pieces that are small and uniform, you will not get an even chop.

Quantity

Do not overload the work bowl. Overloading causes inconsistent results and it strains the motor. Use the quantities given in the recipe section as a guide. As a rule of thumb, remember that after being processed, food should not reach more than 2 of the way up the central hub of the blade assembly.

Note: Due to the powerful motor provided with this unit, Cuisinart recommends using one hand to support the Mini-Prep® Plus Processor during operation.

Selecting the Right Operating Control

Use the chop function for chopping, puréeing and mixing. It is the right choice, for example, for chopping soft, fragile food such as herbs, celery, onions, garlic and most cheeses. It is also the right choice for puréeing cooked vegetables, making mayonnaise and mixing salad dressing.

Pulse action is best when you are using the chop function. Two or three pulses are often enough. Be sure to check the food frequently to prevent overprocessing. If you overprocess, you are likely to get a watery paste instead of a fine chop.

Use the grind function for grinding spices, and for chopping hard food such as peppercorns, seeds, chocolate and nuts.

Continuous-hold action is best when you are using the grind function. You may have to operate the Mini-Prep® Plus Processor for several seconds with some food to achieve the desired results – as long as 20 seconds for some seeds.

When you operate the unit for more than 10 seconds, use a pulse action every 10 seconds or so to allow food to drop to the bottom of the work bowl. This provides more consistent results.

Never operate the Mini-Prep® Plus Processor continuously for longer than 1 minute at a time.

Note: The work bowl and cover may become scratched when you use them for grinding grain and spices. This does not affect the performance of the Mini-Prep® Plus Processor. However, you may want to reserve the original bowl for grinding, and purchase an additional bowl and cover set for other uses.

These are available from the Cuisinart Customer Service Department, which you can reach by dialing our toll-free number: 800-726-0190.

Adding Liquid

You can add liquids such as water, oil or flavoring while the machine is running. For example, you might want to add oil when making mayonnaise or salad dressing, or you could add vanilla or alcohol when making frozen yogurt.

Pour the liquid through one of the two openings in the cover.

IMPORTANT: Add liquid through only one opening at a time. The other opening must be left free to allow air to escape. If both openings are blocked, liquid cannot flow smoothly into the bowl.

Removing Food from the Sides of the Bowl

Occasionally food will stick to the sides of the bowl as you process. Stop the machine to clear food away. **AFTER THE BLADE HAS STOPPED MOVING**, remove the cover, and use the spatula to scrape the food from the sides of the bowl back into the center. Do not put hands into bowl unless unit is unplugged.

PROCESSING FOOD

- 1. Place the work bowl firmly on the motor base and insert the blade assembly.**
Opening at back of bowl must face column at back of Mini-Prep® Plus Processor. Turn counter-clockwise to lock in place.
- 2. Place food in the work bowl.** Be sure the food is cut in small pieces, and the bowl is not overloaded.
- 3. Lock the cover into position.** Note: Due to the powerful motor provided with this unit, Cuisinart recommends using one hand to support the Mini-Prep® Plus Processor during operation.
- 4. Press the appropriate Chop or Grind Control,** depending on the food you are processing.
- When you have finished processing the food, **stop the machine by releasing the control button.**
- 6. WHEN THE BLADE STOPS MOVING, remove the cover.**
- 7. Unplug the unit.**
- 8. Carefully remove the blade assembly,** holding it by the handle on the top of the sheath. **NEVER TOUCH THE BLADE ITSELF.**
- 9. Remove food with the spatula.** Note: Do not operate Mini-Prep® Plus Processor without food contents in work bowl.

Tip: Process foods in order from dry to wet to avoid having to clean bowl and blade between each task.

TO REMOVE PREP BOWL

1. Turn the work bowl cover clockwise and remove.
2. Turn the work bowl clockwise to unlock and lift off of the base.
3. Carefully remove the blade by lifting it up from the hub.

CLEANING

AND STORAGE

To simplify cleaning, rinse the work bowl, cover, and blade immediately after each use, so that food won't dry on them. Wash blade assembly, work bowl, cover, and spatula in warm soapy water. Rinse and dry. Wash the blade carefully.

Avoid leaving blade in soapy water where it may disappear from sight. If you have a dishwasher, you can wash the work bowl, cover, blade assembly, and spatula on the top rack. Insert the work bowl upside down and the cover right side up. Put the blade and spatula in the cutlery basket. Unload the dishwasher carefully to avoid contact with the sharp blade.

Wipe the motor base clean with a damp sponge or cloth. Dry it immediately. Never submerge the motor base or the plug in water or other liquid.

The Mini-Prep® Plus Processor stores neatly on the countertop in a minimum of space. When it is not in use, be sure to leave it unplugged. The hidden cord storage underneath the motor base will help to keep excess cord off the countertop.

Store the unit assembled to prevent loss of parts. Store the blades as you would sharp knives – out of the reach of children.

The Mini-Prep® Plus Processor is intended for HOUSEHOLD USE ONLY. Any service other than cleaning and normal user maintenance should be performed by an authorized Cuisinart Service Representative.

TROUBLESHOOTING

Motor doesn't start or blade doesn't rotate.

- Check that plug is securely inserted into outlet.
- Check that work bowl and cover are securely locked into place.
- Be sure to press only one operation control button at a time.

Food is unevenly chopped.

- Either you are chopping too much food at one time, or the pieces are not small enough. Try cutting food into smaller pieces of even size and processing a smaller amount per batch.

Food is chopped too fine or is watery.

- The food has been overprocessed. Use brief pulses, or process for a shorter time. Let blade stop completely between pulses.

Food collects on work bowl cover or sides of prep bowl.

- You may be processing too much food. Turn machine off. When blade stops rotating, remove cover, and clean bowl and lid with spatula.

Food catches on blade.

- You may be processing too much food. Carefully remove blade. Remove food from blade with spatula, and start over again.

OPERATING TECHNIQUES

With the Mini-Prep® Processor you can chop, grind or purée small amounts of foods. Use this listing of ingredients and techniques as a basic guide for processing (Pages 5-6).

Surface scratches that may occur will not impair the function of the Mini-Prep® Plus Processor. You may want to consider purchasing a second work bowl specifically for these task

RECIPE NOTES

Preparation times are estimates and are based on the time it takes to prepare, assemble, and cook the ingredients once they have been gathered from the refrigerator and cupboard and placed on the counter.

Nutritional analyses are based on number of servings indicated. If a recipe produces a range of servings, the nutritional analysis is based on the highest serving yield for that particular recipe.

Guacamole

This popular Mexican specialty is delicious with chips and vegetable crudité, or it can be used as a topping for grilled chicken or fish.

Makes 1½ cups

1 clove garlic, peeled

2 green onions, trimmed and cut in 1/2 inch pieces

1 jalapeño pepper, cored, seeded and cut in 1/2 inch pieces

2 ripe avocados, peeled and pitted, diced

2 tablespoons fresh lime (juice of 1 medium lime)

1/2 teaspoon cumin powder

1/4 teaspoon powdered coriander

1/2 teaspoon kosher salt

1/2 cup finely chopped fresh tomatoes (optional) *

Place the garlic, green onions, and jalapeño pepper in the work bowl. Pulse on chop 10 times; scrape the bottom and sides of the work bowl. Add the avocados, lime juice, cumin, coriander and salt. Pulse on chop 10 times, then process on chop continuously for 15 seconds; scrape the work bowl. Process on chop for another 15 to 20 seconds until smooth and creamy. Transfer to a serving bowl; cover and refrigerate for 30 minutes before serving to allow the flavors to blend. If desired, stir in or top with chopped fresh tomatoes.

*Core and seed tomato, cut into 1 inch pieces, then chop.

Tapenade

A favorite from the Provençal region of France.

Makes about 1 cup

1 clove garlic, peeled

1 anchovy fillet

1 cup pitted Niçoise or other imported olives (10 ounces before pitting)

3 tablespoons capers

1 1/2 tablespoons Dijon mustard

1 tablespoon lemon juice

1 tablespoon brandy (optional)

2 teaspoons herbs de Provence or thyme

1/2 teaspoon freshly ground black pepper

4 tablespoons extra virgin olive oil

Chop the garlic for 5 seconds; scrape the work bowl. Add the anchovy, olives, and capers; pulse on chop, 10 times; scrape the work bowl. Add the mustard, lemon juice, brandy (if using), herbs and pepper. Process for 15 seconds on chop; scrape the work bowl. Process for 15 seconds longer; scrape the work bowl again and add the olive oil. Process until a thick paste forms, about 20 to 30 seconds more. Transfer to a container and let the tapenade stand for 30 minutes or longer before serving, to allow the flavors to blend. Store in an airtight container in the refrigerator for up to a week.

Pesto

It is a favorite for dressing pasta but is also wonderful on boiled or steamed potatoes, steamed fresh vegetables, or as a spread on a fresh tomato and mozzarella sandwich. You may vary your pesto by using other herbs such as cilantro, mint or parsley and by using other nuts such as almonds, pecans or hazelnuts.

Makes about 1 1/2 cup

1 ounce Reggiano Parmigiano, cut in 1/2-inch cubes

1/4 cup toasted pine nuts or walnuts

1 clove garlic, peeled

1/2 teaspoon kosher salt

1 cup (packed) fresh basil leaves, washed and dried completely

1/3 cup extra virgin olive oil

Place the cheese in the work bowl and pulse on chop 5 times; process continuously on chop until finely ground, about 15 seconds. Remove and reserve. Add the nuts to the work bowl and pulse on chop 5 times; remove and reserve. Add the garlic and salt to the work bowl and process 5 seconds on chop; scrape the bottom and sides of the work bowl. Add the basil leaves and half the olive oil. Pulse on grind 10 times, then grind continuously for about 15 seconds. Scrape the work bowl. With the machine running on grind, add the remaining oil slowly, in a steady stream, through one of the holes in the recessed area of the lid. After all the oil has been added, process on grind for an additional 10 seconds. Add the reserved cheese and nuts to the mixture. Pulse 10 times on chop to blend. Let the pesto sit for 30 minutes or longer to allow the flavors to develop. Pesto sauce will keep refrigerated for up to a week, or may be frozen. Transfer the sauce to an airtight container. Smooth the top to an even level and top with layer of olive oil; cover and refrigerate until ready to use.

Serving idea:

Try it as a fast, fresh topping for salmon fillets. Place 6-ounce salmon fillets skin-side down on a lightly oiled baking sheet. Spread each fillet with a thin layer of pesto and sprinkle with fresh breadcrumbs. Bake in a preheated 400oF oven for 10 to 15 minutes, until cooked (about minutes per inch of thickness) and opaque, and breadcrumbs are lightly browned. Let rest minutes before serving.

Roasted Red Pepper Sauce

Use this sauce for vegetables or meats, or try our creamy variation to use as a dip for fresh vegetable crudités or pita chips.

Makes 1 1/8 cups

1–2 cloves garlic (to taste), peeled *

1 strip lemon zest (2 x 1/2 inches), bitter white pith removed

1 teaspoon kosher salt

1 teaspoon herbs de Provence

1 1/2 tablespoons fresh lemon juice

1 1/2 tablespoons regular or white balsamic vinegar

1/4 cup extra virgin olive oil

1 jar (12-ounce) roasted red peppers, drained but not rinsed

4 large fresh red peppers, roasted, cut in eighths

Add the garlic, zest, salt, and herbs to the work bowl and chop for 5 to 10 seconds; scrape the bottom and sides of the work bowl. Add the lemon juice, vinegar, olive oil and peppers. Pulse on chop, 10 times, then process for 15 to 20 seconds until smooth. Transfer to a resealable container and refrigerate for at least minutes to allow the flavors to blend. Will keep up to 1 week refrigerated.

Roasted Red Pepper Dip Variation: Make half the recipe (use a 6–7-ounce jar of roasted peppers). Add 2 ounces of regular or lowfat cream cheese and 1 cup of sour cream or plain yogurt that has been drained, and chop for 10 to 15 seconds until combined and smooth. To drain yogurt, place yogurt in a yogurt funnel or strainer lined with a paper coffee filter over a bowl, and allow the liquid (whey) to drain for several hours, until desired thickness is reached.] If you prefer a lighter garlic flavor, you may blanch the peeled garlic in boiling water for 4 to 5 minutes. Drain, cool and use in this or any other recipe.

Lemon Herb Butter

This compound butter is delicious on vegetables or grilled meats. You may vary the herbs used, such as basil, tarragon or thyme butter, to create your own flavors, omit the zest or change the citrus, add in chopped olives or sun-dried tomatoes, or use roasted garlic or shallots in place of the garlic.

Makes about 3/4 cup (12 servings)

2 cloves garlic, peeled

2 strips lemon zest, 2 x 1/2 inches, bitter white pith removed

1/2 teaspoon kosher salt

1/3 cup packed Italian parsley leaves

2 teaspoons fresh rosemary leaves

3 tablespoons fresh lemon juice

1 teaspoon Dijon-style mustard

1/4 teaspoon freshly ground pepper (white or black)

3/4 cup (6 ounces) unsalted butter, cut in 12 pieces

Process garlic, lemon zest and salt on chop until finely chopped, about 20 seconds; scrape prep bowl. Add parsley and rosemary leaves; pulse on chop, 10 to 15 times. Add lemon juice, mustard and pepper; process on chop to blend well, about 30 seconds. Add butter and grind to cream the mixture, about 30 to 40 seconds. Transfer to a container and let stand for 30 minutes to allow flavors to blend.

Use as a spread for breads or as a topping for freshly steamed vegetables or baked potatoes. To serve as a compound butter with grilled meats or fish, shape the butter into a log, about 1 inch in diameter; wrap tightly in plastic wrap and refrigerate or freeze. Slice and serve inch thick slices of butter on top of hot grilled steaks, boneless chicken breasts or seafood steaks.

Basic Vinaigrette

This recipe may be easily modified by changing the flavor of the oils and vinegars used, or by adding herbs or sun-dried tomatoes. It can also be cut in half or thirds to make smaller amounts.

Makes 1 1/2 cups

1 clove garlic or small shallot, peeled (cut shallot in 1/2-inch pieces)

3 tablespoons wine vinegar

3 tablespoons white vinegar or lemon juice (or flavored vinegar)

2 teaspoons Dijon-style mustard (regular or grainy)

1/2 teaspoon kosher salt

1/8 teaspoon freshly ground pepper

1/2 cup extra virgin olive oil

1/2 cup vegetable oil or light flavored olive oil

Pulse on chop 5 times to chop the garlic or shallot; scrape the bottom and sides of the work bowl. Add the vinegars, mustard, salt and pepper. Process on chop until smooth, about seconds. Add the oils slowly through one hole in the lid, processing continuously until all the oil has been added, then process for an additional 10 seconds. Taste and adjust seasonings as needed. This dressing is best made at least 1 hour ahead, to allow the flavors to blend. Vinaigrette will keep well if covered and chilled for one week. Remove from refrigerator about 30 minutes before serving; may need to reprocess to emulsify if separation has occurred.

Creamy Roasted Garlic and Herb Dressing

Try this flavorful dressing on a crispy romaine salad with summer tomatoes.

Makes about 2/3 cup

- 6 cloves garlic, peeled**
- 1/2 teaspoon extra virgin olive oil**
- 1/2 cup basil leaves, washed and dried**
- 1/2 cup Italian parsley leaves, washed and dried**
- 1/2 cup drained fat-free plain yogurt ***
- 1/3 cup light mayonnaise**
- 1 tablespoon balsamic vinegar**

Preheat the oven to 375°F. Toss the garlic with the oil and wrap loosely in aluminum foil. Roast in the preheated oven for 45 minutes. Let cool to 10 minutes. Place the garlic in the work bowl with the basil and parsley leaves. Pulse on grind 10 times. Scrape the work bowl. Add the yogurt, mayon- naise and vinegar. Process on grind until smooth and blended, about 30 to 40 seconds. Scrape the work bowl and process 15 seconds more. Transfer to a container with a lid and refrigerate for 30 minutes to allow the flavors to blend. Keeps for one week refrigerated. To drain yogurt, place 1 cup yogurt in a yogurt strainer or strainer lined with a coffee filter over a bowl. Cover with plastic wrap and refrigerate. The liquid (whey) will drain out and the yogurt will thicken. After about 12 hours, the yogurt will lose about half its original volume.

Asian Marinade

This marinade is equally good for pork, chicken or salmon. It is also a good sauce for serving with dim sum.

Makes about 1 1/4 cups

- 1/2 ounce peeled fresh gingerroot, cut in 1/2-inch pieces**
- 1 clove garlic, peeled**
- 1/3 cup soy sauce (may use low-sodium or tamari)**
- 1/4 cup canola or other vegetable oil**
- 3 tablespoons hoisin sauce**
- 3 tablespoons Asian sesame oil (toasted sesame oil)**
- 3 tablespoons rice wine vinegar**
- 1/4 teaspoon cayenne pepper**

Place the pieces of gingerroot and garlic in the work bowl. Pulse on chop, 5 times. Scrape the sides and bottom of the work bowl. Add the remaining ingredients and chop until smooth, about 15 seconds. Transfer to a container, cover and refrigerate if not using immediately. Marinate meat or seafood for approximately 2 hours before roasting or grilling.

Cooking Suggestion:

Pour 2 of the marinade into a resealable plastic bag and add two 1-pound trimmed pork tenderloins. Coat the meat thoroughly with the marinade and refrigerate for 2 hours. Remove the tenderloins from the marinade and place on a rack; discard the marinade. Roast in a preheated 475°F oven for 20 to 22 minutes, turning after 10 minutes. Remove from oven. The temperature of the meat should be about 150°F; it will rise to 160–165°F while resting. Let rest for 10 minutes; slice and serve with remaining reserved marinade drizzled over the meat.

Mini Cheesecakes

When you don't want lots of leftovers to tempt you, try this little recipe.

Makes two 4-inch cheesecakes

cooking spray

**1 1/2 ounces crispy shortbread cookies or
graham crackers, broken into 1/2-inch pieces**

1/2 tablespoon unsalted butter, cut in 4 pieces

8 ounces regular or lowfat cream cheese cut in 16 pieces

1/4 cup sugar

1 large egg

1 1/2 teaspoons vanilla extract

Preheat the oven to 350°F. Lightly coat two inch (11 cup) springform pans with cooking spray. Place the cookie pieces in the work bowl; pulse 5 times on chop to break up. Add the butter and process 15 to 20 seconds on chop until buttered crumbs are formed. Press into the bottoms of the two prepared pans. Bake in the preheated oven for 10 minutes. Place in the freezer for 5 to 10 minutes to cool completely.

When cool, wrap each pan in a sheet of aluminum foil so that foil comes at least 1 inch up the sides. Do not wash the work bowl. Place the cream cheese and sugar in the work bowl. Chop for seconds to combine. Scrape the bottom and sides of the bowl. Add the egg and vanilla; chop until smooth, about 10 seconds. Scrape the bowl and process for another 5 seconds.

Divide the batter evenly between the two prepared pans. Place two pans in a larger pan and add 1 inch of hot water. Bake in the preheated oven for 25 minutes. Remove from the oven, remove foil, and place on a rack to cool completely. Cover and refrigerate for at least 4 hours before serving. May be double-wrapped and frozen for up to one month.

Note: May also be made in four 4-ounce ramekins or custard cups. Omit the crust, and follow directions as given. Baking time will be minutes.

CUISINART® MINI-PREP® PLUS PROCESSOR

This warranty supersedes all previous warranties on the Cuisinart® Mini-Prep® Plus Processor.

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Mini-Prep® Plus Processor that was purchased at retail for personal, family or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Mini-Prep® Plus Processor will be free of defects in material or workmanship under normal home use for 18 months from the date of original purchase.

We suggest that you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration is not a condition of these warranties.

If your Cuisinart® Mini-Prep® Plus Processor should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800- or write to:

Cuisinart
Milford Road
East Windsor, NJ 08520

To facilitate the speed and accuracy of your return, please also enclose \$10.00 for shipping and handling of the product (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

Please also be sure to include a return address, description of the product defect, product serial number, and any other information pertinent to the product's return. Please pay by check or money order.

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® Mini-Prep® Plus Processor has been manufactured to strict specifications and has been designed for use with the Cuisinart® Mini-Prep® Plus Processor accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts or repair service other than those that have been authorized by Cuisinart.

These warranties do not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

These warranties exclude all incidental or consequential damages. Some states do not allow the exclusion of or limitation of incidental or consequential damages, so the foregoing limitation may not apply to you.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart® products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If either of the above two options does not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center to ensure that the problem is properly diagnosed, the product serviced with the correct parts, and to ensure that the product is still under warranty.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.