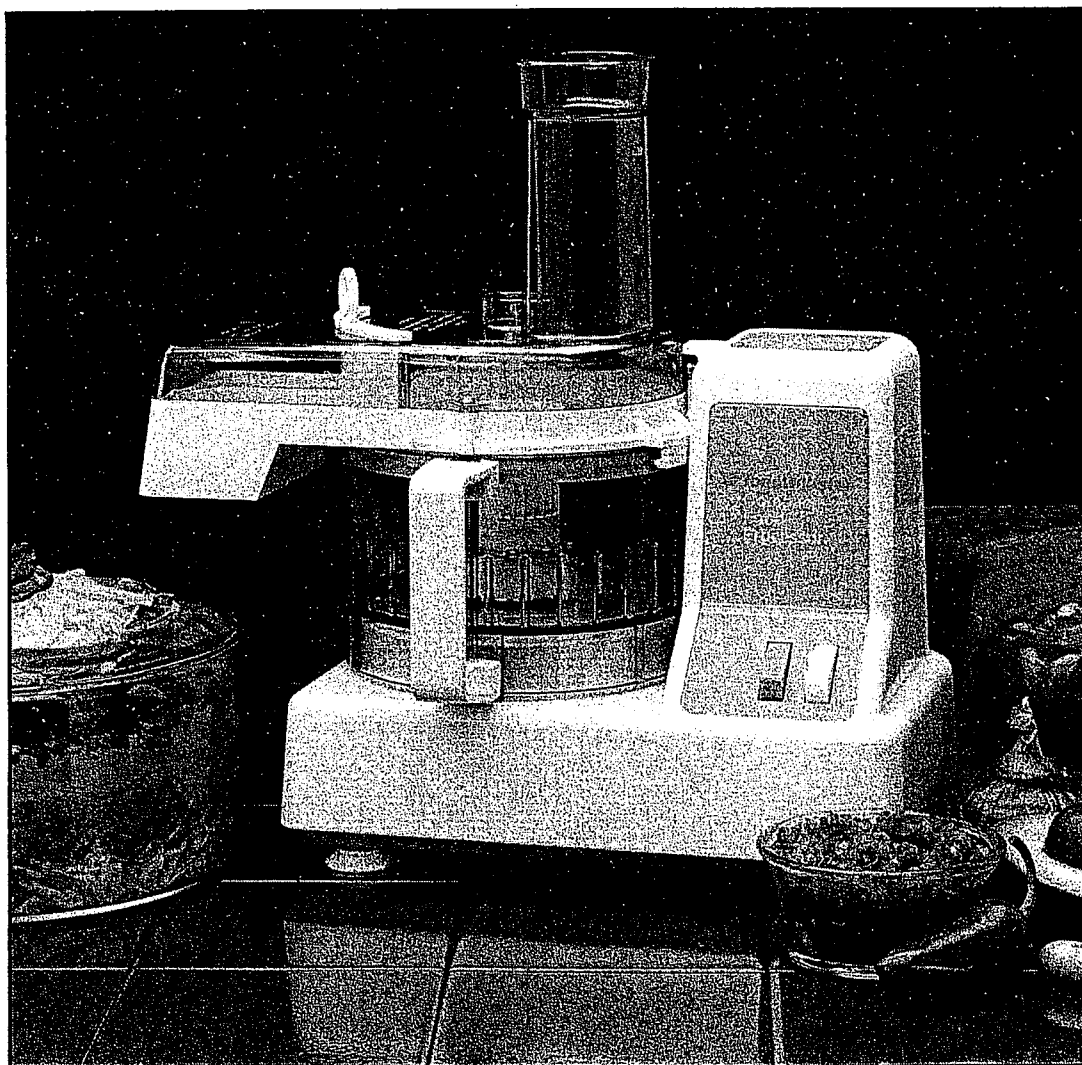


# **Toaster** Compact Food Processor



**Use and Care Guide  
Model 1110**

# **IMPORTANT SAFEGUARDS**

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

1. Read all instructions before using the food processor.
2. To protect against the risk of electrical shock, do not put motor base, plug or cord in water or other liquid.
3. Your food processor is a sophisticated device for adult use. It should not be used by children, and close supervision should be given when used near children.
4. Do not use outdoors or on a wet surface.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Do not operate food processor with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, electrical repair, mechanical repair or adjustment.
7. Avoid contacting moving parts, keep fingers out of discharge opening.
8. The use of attachments not recommended or sold by Toastmaster may cause fire, electric shock or injury.
9. Do not let cord hang over edge of table or counter or touch hot surfaces. Position cord so it cannot be pulled by children or tripped over accidentally.
10. Keep hands and other utensils away from moving blades or disc while processing food to prevent the possibility of severe personal injury and/or damage to the food processor. A rubber scraper may be used but must be used only when the food processor is not running.
11. Never feed food into feed tube by hand. Always use food pusher.
12. Blade and disc are sharp. Handle carefully. Store out of reach of children.
13. Make sure the blade or disc has come to a full stop before removing cover.
14. To avoid injury, never place blade or disc on motor base without first putting bowl properly in place.
15. Be certain cover is securely locked in place before operating appliance.
16. Do not attempt to defeat the cover interlock mechanism.

# **SAVE THESE INSTRUCTIONS**

FOR HOUSEHOLD USE ONLY

## CAUTION

1. Wait until blade or disc has stopped turning before removing cover. Keep fingers out while operating.
2. Do not use food processor for other than intended use. Use it only for food preparation as described in this book.

**NOTE:** The maximum wattage rating is based on the attachment for this product that draws the greatest power. Other accessories may draw less power.

## RECOMMENDATIONS WHEN PROCESSING

1. It is **not** recommended that ice be crushed in this unit as damage may result to steel blade.
2. This food processor was not designed to chop ice or grind coffee beans.
3. Avoid overloading processor bowl. Excessive loading will cause non-replaceable safety fuse in this processor to blow.
4. Never attempt to process hard ingredients that cannot be cut with a normal kitchen knife. This could cause damage to the blade or disc.
5. Keep the food processor out of the reach of children.

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### **A Word from Toastmaster**

Welcome to the world of culinary ease and versatility! Your new Toastmaster Food Processor is a smart investment. Since work and leisure activities outside the home take up more and more of our time, the food processor is fast becoming today's most indispensable appliance. It will help save you valuable time in the kitchen, stretch your food budget, and enhance your cooking creativity. You'll find the more you use it, the more things you'll use it for. And its compact design eliminates the need for cabinet storage—it fits neatly on your countertop so it's conveniently accessible for big and small jobs alike.

Your Toastmaster Food Processor performs a variety of functions—it chops, blends, mixes, minces, whips, shreds, slices and grates—to provide fast and flexible ways to satisfy all your nutritional needs and tastes.

To get the most use from your processor, keep these five R's in mind:

**REVOLUTIONIZE.** Chop, slice, shred or grate fresh raw vegetables to add dimension and nutrition to conventional tossed salads.

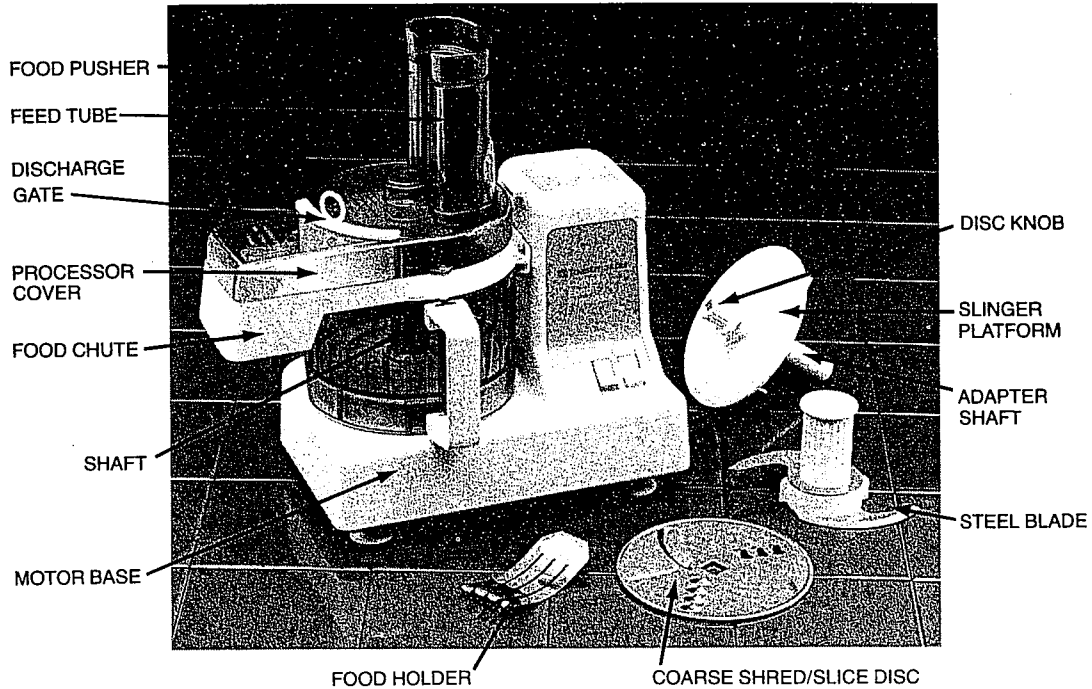
**RENEW** the gourmet in you! Prepare pastas, sauces, garnishes and much more the fast and easy way.

**REHABILITATE.** Puree leftovers into soups, dips and spreads; great for baby-food too!

**REDUCE.** Selecting your own lean meats, produce and other unprocessed foods gives you greater control over the fat and caloric content of the meals you process and prepare yourself.

**REDEEM.** Dried out pieces of bread can be quickly converted into breadcrumbs for immediate or future use in cooking.

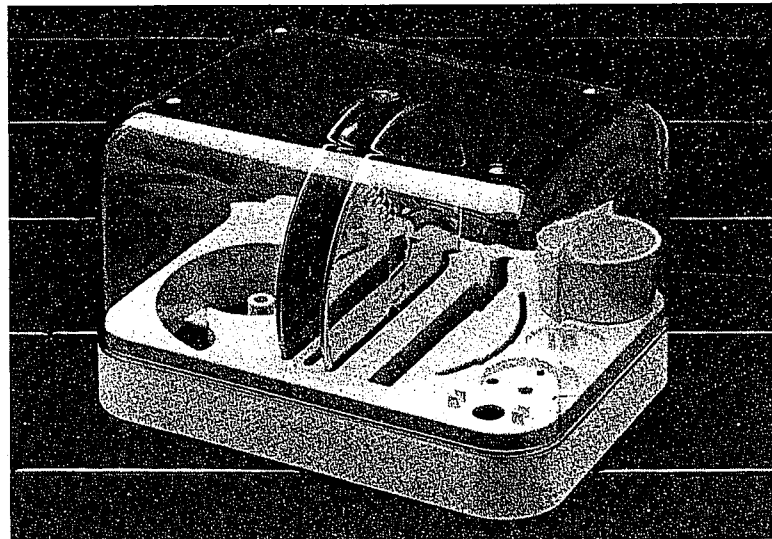
## YOUR TOASTMASTER FOOD PROCESSOR



### Compact Food Processor Accessory Pack

To maximize your food processor's versatility, Toastmaster offers a convenient accessory pack. Model 999050 includes a reversible fine shred/slice disc, a julienne disc, disc adaptor, and a caddy for storing all basic parts and accessories. The pack comes with a combination cover/processing container (see photo).

Look for your Compact Food Processor Accessory Pack at your local retailer, or use order coupon on page 23 of this book.



## USES FOR STEEL BLADE AND REVERSIBLE DISC



Fig. 1

The STEEL BLADE consists of two stainless steel cutting blades attached to a ribbed center knob. This blade is used to:

- CHOP: Raw or cooked meats, fish or poultry, hard vegetables, onions, mushrooms and nuts.
- MINCE: Vegetables, meat, poultry, fish, nuts.
- CRUMB: Bread, crackers, cookies, cereals.
- MIX: Pie and pasta doughs, cream puff pastry, quick breads, cakes, meat and vegetable mixtures.
- CUT IN: Shortening and butter with flour for pastry doughs.
- PUREE: Cooked fruits and vegetables, baby foods, nuts into paste or butter.
- MASH: Fruits and vegetables.
- BLEND: Sauces, gravies, beverages, soups.
- GRATE: Hard cheese, vegetables, chocolate.
- GRIND: Meats, fish, poultry.
- CREAM: Fat and dry ingredients in processing bowl until blended.
- WHIP: Incorporate air into whipping cream or egg whites.

## REVERSIBLE DISC FOR SLICING AND SHREDDING

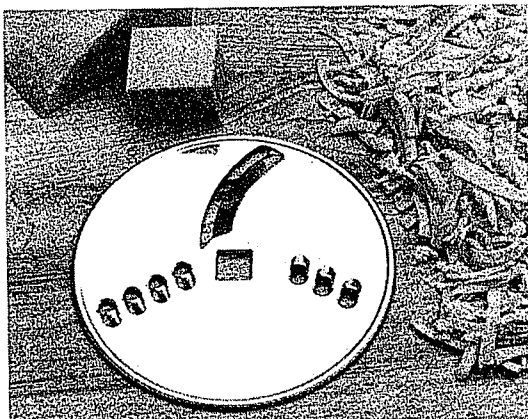


Fig. 2 Coarse Shred

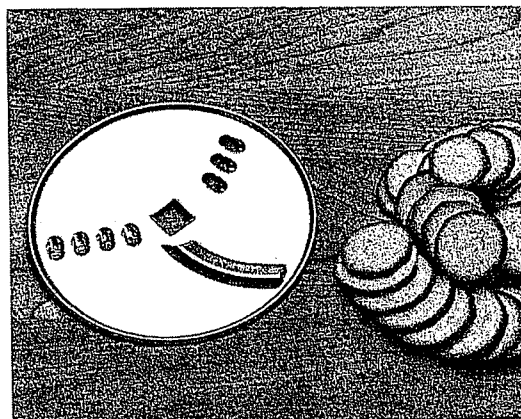


Fig. 3 Coarse Slice

The SHREDDER side of the disc has holes arranged around the top surface. It rotates just under the cover to shred or grate foods inserted through the feed tube. It is used to shred firm vegetables, such as potatoes, zucchini, carrots and cabbage; apples, pears, and other fruits, cheeses and chocolate.

The SLICER side of the disc rotates just under the cover to slice foods inserted through the feed tube. It is used to slice firm fruits and vegetables, eggs, pickles and cooked poultry.

### BECOME FAMILIAR WITH YOUR NEW TOASTMASTER FOOD PROCESSOR

#### CAUTION

1. Steel blade is razor sharp. Handle with care.
2. Do not immerse the motor base in any fluid.
3. Never walk away from your food processor while processing.

Before using your Toastmaster Food Processor for the first time, wash all removable parts in warm soapy water, rinse thoroughly and dry.

Be aware of the danger of leaving the blade in soapy water. Feeling around under water to find the blade or disc is potentially dangerous, so we suggest that you wash them immediately and place blade directly back into the bowl, and store disc in a safe place.

Use a damp cloth to wipe off the motor base.

### USING YOUR FOOD PROCESSOR Processing Bowl with Steel Blade Only

The steel blade is the most popular cutting tool of all. In seconds you can grind, chop, mix, mince, blend, whip, or puree.

Because the cutting action of the steel blade is astonishingly fast, we suggest that "Pulse" action is the best way to learn. Simply depress the "Pulse" button frequently until the desired result is obtained.

1. Place the motor base on a level surface with the controls facing you.

**NOTE:** Make sure the control switch is in OFF position.

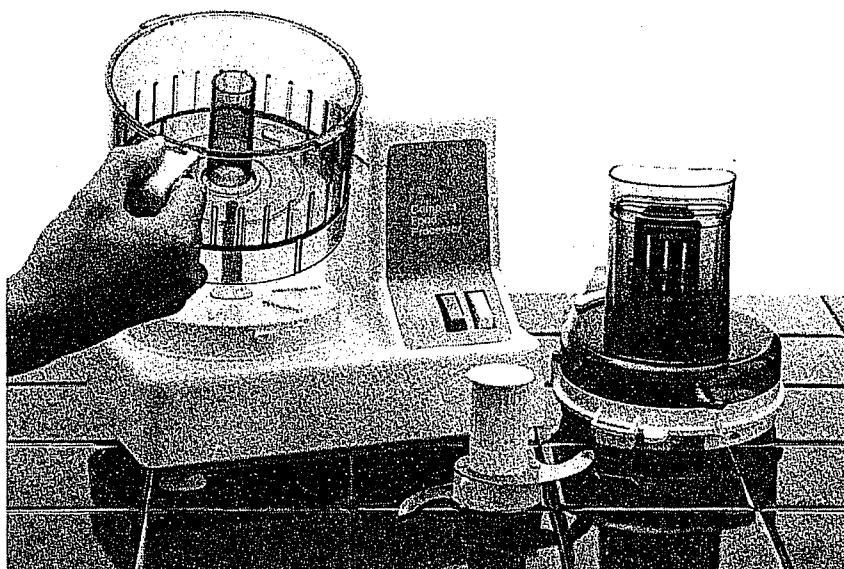


Fig. 4

- ② Place bowl, handle facing you, on the base of the processor. The bowl will drop down into place when the openings on the front and back of the bowl slip over the protruding "pins" on the base. (Fig. 4)

Rotate the bowl clockwise so the handle is directly in front of the bowl (the bowl clicks solidly and is now locked in place). The first few times you lock the bowl in place you may have to use some force. This tightness will diminish with repeated use.

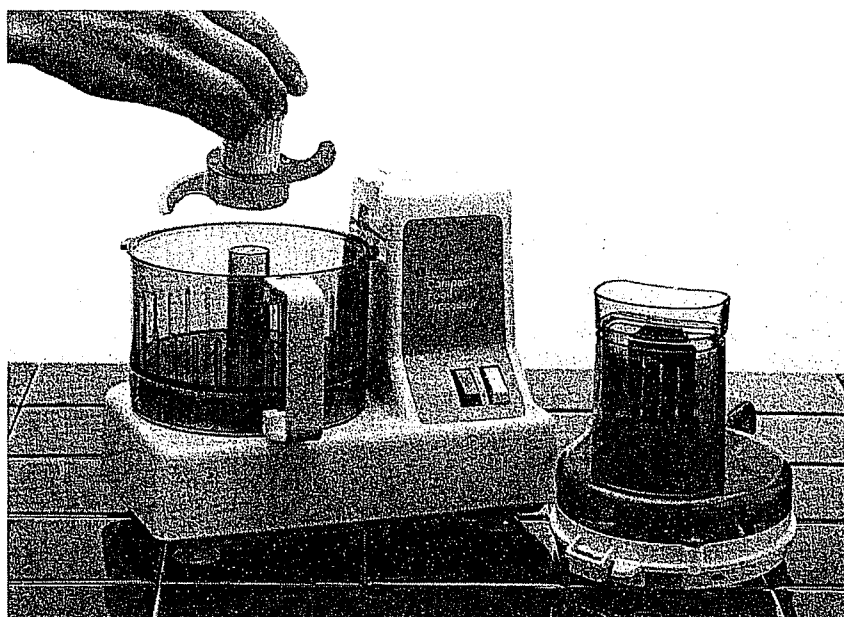


Fig. 5

3. To position blade, place the blade inside the processor bowl over shaft, then turn slowly until it drops down all the way on the shaft. (Fig. 5)

**NOTE:** When positioning or removing the blade, handle it from the large ribbed knob on top only.



4. Processor cover should have discharge gate, food pusher and food holder in place. (Fig. 6)

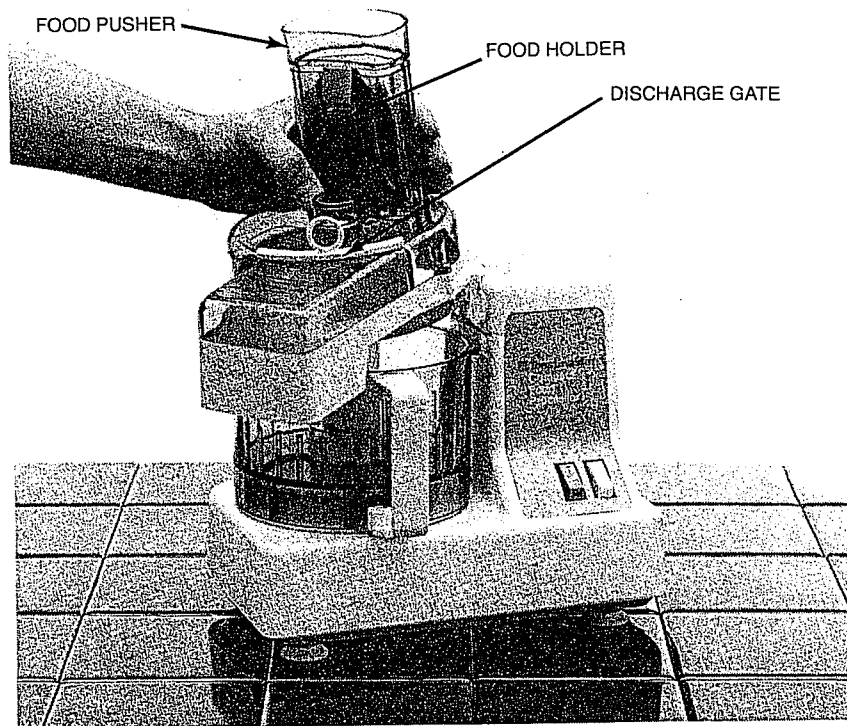


Fig. 6

5. Place cover on top of bowl so the locking tab is to the left of the interlock system. Rotate the cover clockwise until the cover tabs slide into the interlocking slot.

**NOTE:** You will hear the cover click into place.

Plug the Toastmaster Compact Food Processor into any 120 volt A.C. outlet.

There are two switches on your processor. CONTINUOUS ON is achieved by depressing the white ON/OFF button.

To PULSE depress the blue switch. Pulse makes precision food processing simple. It is convenient to chop, mix and blend at the touch of your finger for a few seconds at a time. It prevents foods from being overprocessed.

**NOTE:** Never try to remove the cover before the steel blade has stopped.

## FOOD PROCESSING GUIDE

### Processing Bowl with Steel Blade Only

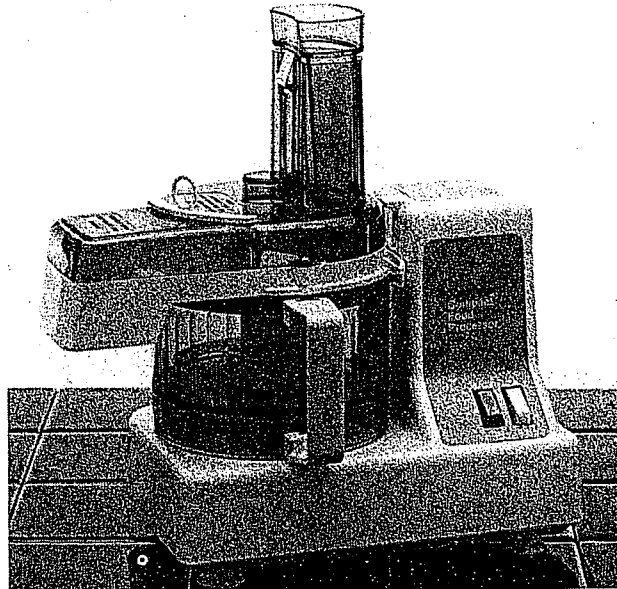


Fig. 7

PROCESSING TASK	RECOMMENDATION	INSTRUCTIONS	SUGGESTED FOODS
<b>Blend</b>	Steel Blade	Place all ingredients into processing bowl. (You may wish to add liquid ingredients through the feed tube). Use "Pulse" for greater control.	Gravies, sauces, spreads, salad dressings, dips, flavored butters, soups
<b>Chop</b>	Steel Blade	Cut meats into 1" cubes. Process 1 cup or less at a time. Cut vegetables into 1" pieces. Use "Pulse" for best control.	Raw or cooked beef, pork, poultry, apples, onions, mushrooms, hard cooked eggs, nuts, cabbage, olives, scallions, tomatoes
		NOTE: Do not process more than 1 cup of meat cubes at a time.	
<b>Cream</b>	Steel Blade	Place fat and dry ingredients in processing bowl. "Pulse" until blended.	Butter with sugar; cream cheese (ingredients should be at room temperature)
<b>Crumb</b>	Steel Blade	Place pieces of food into the processing bowl and "Pulse" on and off until desired consistency is reached.	Chocolate wafers, dry or fresh bread, gingersnaps, graham crackers, vanilla wafers
<b>Cut In</b>	Steel Blade	Place fat and dry ingredients in processing bowl. "Pulse" until coarse.	Pie crusts, biscuits

<b>PROCESSING TASK</b>	<b>RECOMMENDATION</b>	<b>INSTRUCTIONS</b>	<b>SUGGESTED FOODS</b>
<b>Grate</b>	Steel Blade	Cut food into 1" cubes. Process 1 cup or less at a time. "Pulse" on and off until desired consistency is reached.	Hard cheese such as Parmesan or Romano
<b>Mince</b>	Steel Blade	Place ingredients in processing bowl. "Pulse" to desired consistency. NOTE: Food minces quickly.	Garlic, scallions, mint, parsley and other herbs.
<b>Mix</b>	Steel Blade	Place all ingredients in processing bowl. (You may wish to add liquid ingredients through feed tube.) "Pulse" to mix.	Pastry, 7½ oz. cake mixes, pizza dough
<b>Puree</b>	Steel Blade	Place all ingredients into processing bowl. If using solids cut into 1" pieces. Process until smooth. Liquids may be added through the feed tube.  NOTE: Take care to leave ample room at top of processing bowl to prevent liquids from overflowing. (No more than 2 cups of liquid or 1 cup of solids, such as peanuts is recommended.)	Fresh or canned fruits and vegetables, soup, salsa, baby food
<b>Whipping</b>	Steel Blade	Pour 1 cup of cream or egg whites into processor bowl. Run continuously until desired consistency is reached. (Whipping cream and egg whites with the blade produces less volume than an electric mixer. Less air is incorporated into food substances because of the difference in design of the blade versus beaters, and because the bowl is covered.)	Whipping cream, egg whites, eggs and butter

#### Adding Ingredients:

Liquids or other ingredients may be added while the processor is operating by pouring them directly into the feed tube. (Fig. 8)

Never fill bowl more than 2 cups full. It may be necessary to stop the processor, and scrape down the container sides and cover. Some recipes are progressive and require ingredients to be added at intervals. This should be done through the feed tube.

**IMPORTANT:** Remove food pusher and food holder from chute before adding ingredients.

#### Emptying Container:

First remove cover by rotating counter clockwise. Then remove processing bowl with steel blade still in position. To avoid spills, use both hands when gripping the bowl, and with controlled pressure, rotate the bowl counter clockwise and remove from base.

Remove steel blade by grasping the ribbed knob only and lifting up.

Use rubber scraper to remove excess food from steel blade.

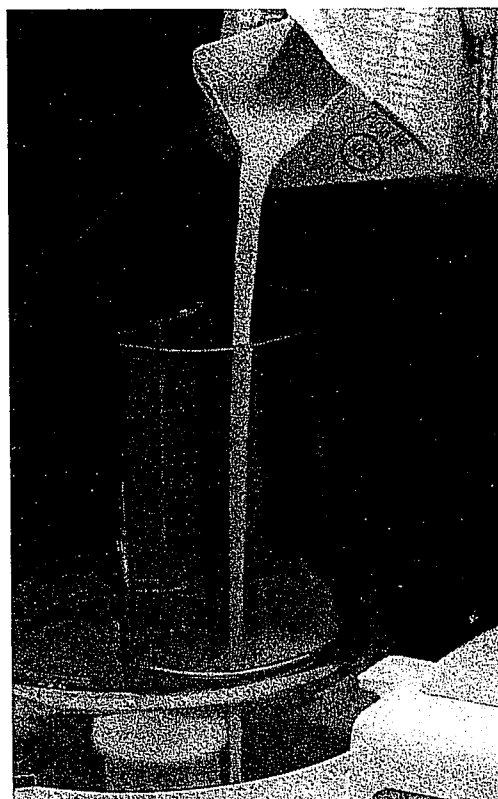


Fig. 8

### CAREFUL PROCESSING TIPS

- ✓ When slicing or shredding, always use the food pusher. Never use your fingers or other objects to push food into feed tube.
- ✓ Be careful not to drop food holder, spoons, spatulas, or other utensils into the feed tube.
- ✓ Use your Toastmaster Food Processor only on a dry, level surface; never outdoors, or on a damp surface, or table edge.
- ✓ Use extreme caution when handling blade or disc.
- ✓ Never remove the cover until the blade or disc has come to a complete stop and the unit has been unplugged from an electrical outlet.
- ✓ Never attempt to tamper with the interlocking system and cover locking tabs.

### HINTS

1. Keep food processor on counter so it is convenient for immediate use.
2. Since the food processor works so fast, it is easy to over process foods. Don't hesitate to stop the unit and check the food you are processing. You can always process a little longer if the food isn't fine enough.
3. For greater control, you may wish to process food using the PULSE button.
4. We recommend processing no more than 2 cups of combined ingredients at a time.

5. Avoid overloading processor bowl. Excessive overloading will cause non-replaceable safety fuse in this processor to blow.
6. If any food items become caught between the blade and the side of the container, turn off the food processor and wait until the turning stops. Unplug the unit, remove cover, and remove wedged food item.
7. If action stops during processing or ingredients stick to the sides of bowl, turn motor off, remove cover and use a rubber scraper to gently push mixture towards blade.
8. For the most even results chop only one vegetable at a time. In some cases, however, it is acceptable to chop a few together, such as onions, peppers and garlic. You can do this when the texture of the chopping is not critical.
9. For perfect slices, pack the feed tube tightly, using the food holder to keep food upright (see p. 16). Food placed too loosely into tube may tip over, causing slices to be elongated, or on an angle, rather than perfectly round.
10. When using the disc, use moderate pressure for harder foods (example: carrots, cheese); lighter pressure for delicate foods (example: strawberries, bananas). Never force food through the disc.

## USING CONTINUOUS CHUTE WHEN SHREDDING AND SLICING

1. Place the motor base on a level surface with the control panel facing you.

**Note:** Make sure the control switch is in OFF position.

2. Place bowl, handle facing you, on the base of the processor. The bowl will drop down into place when the two openings on the front and back of the bowl slip over the protruding "pins" on the base.

Rotate the bowl counterclockwise so the handle is directly in front of the bowl. (The bowl clicks solidly and is now locked into place.) The first few times you lock the bowl into place you may have to use some force. This tightness will diminish with repeated use.

3. Place slinger platform over screw on adapter shaft with raised center facing up (Fig. 9). Align holes and push into place.

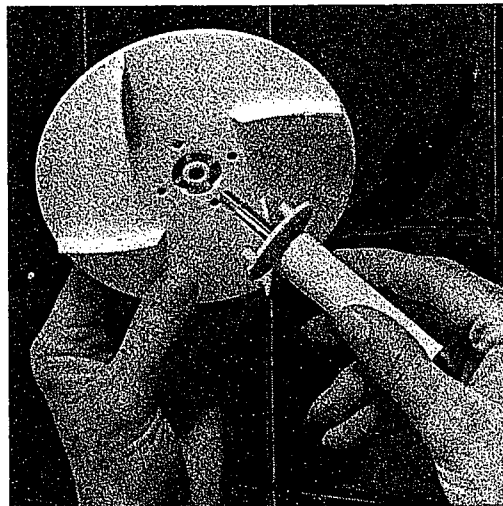


Fig. 9

4. Place disc over raised center square.  
(Fig. 10)

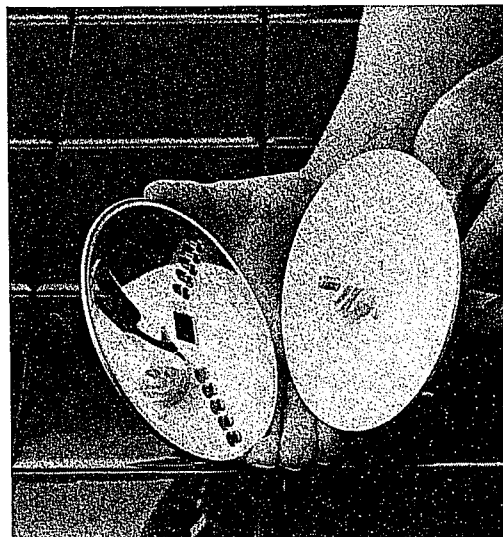


Fig. 10

5. Thread disc knob over screw on slinger platform. Rotate counterclockwise to tighten. (Fig. 11)



Fig. 11

6. Slide blade assembly into bowl shaft.  
(Fig. 12)

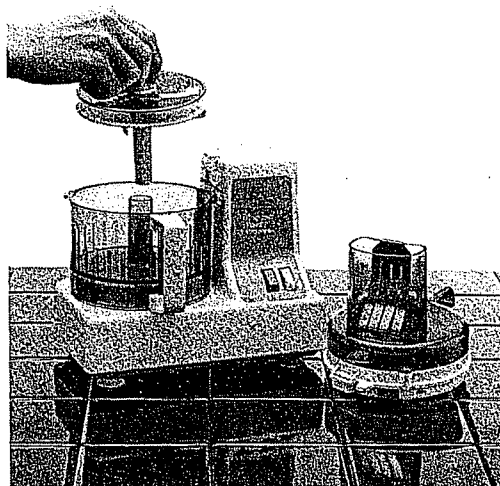


Fig. 12

7. Position cover over bowl and snap into place. (Fig. 13)

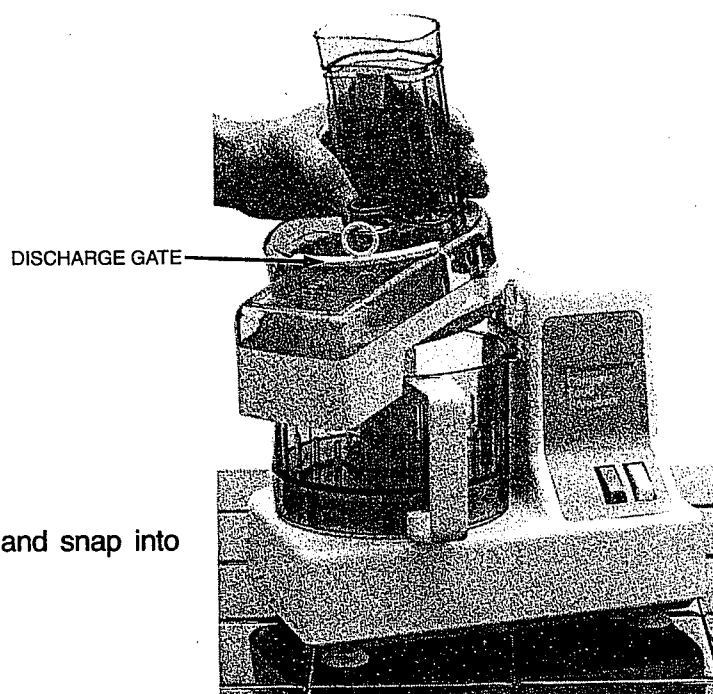


Fig. 13

8. Remove food pusher and food discharge gate. (Fig. 14)
9. Clip food holder on the flat side of feed tube with the metal extensions inside the tube.

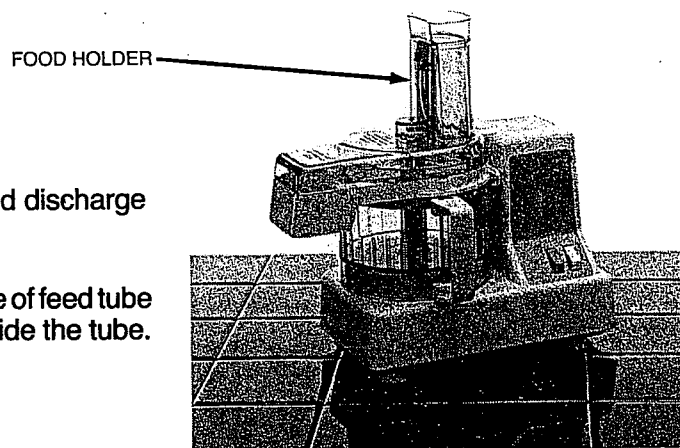


Fig. 14

## PACKING THE FEED TUBE

Before inserting food into feed tube, cut all ingredients to a size that fits comfortably into the tube.

For successful slicing and shredding it is important to correctly place food into the feed tube.

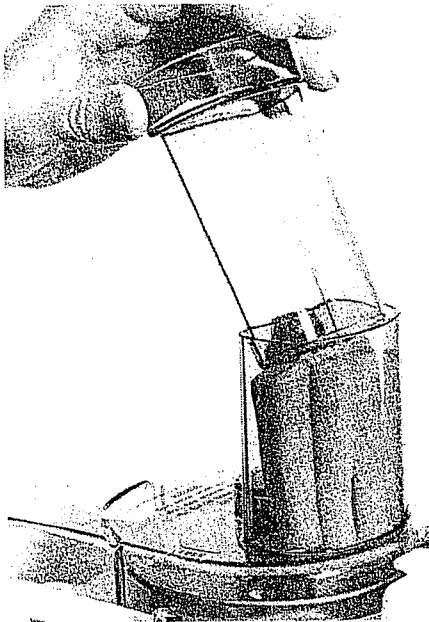


Fig. 15

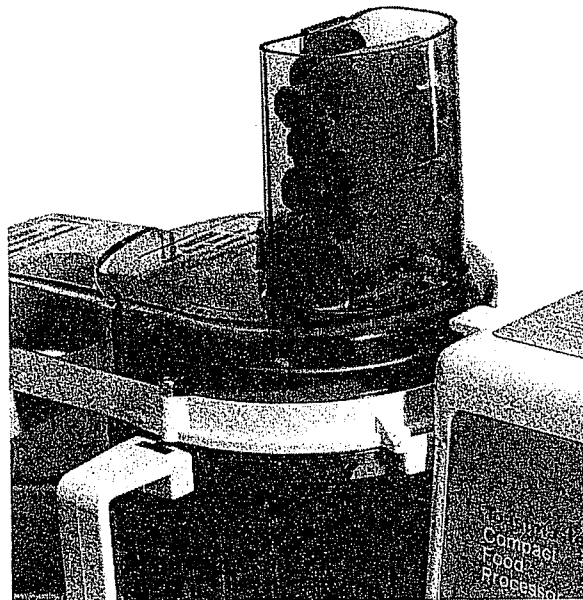


Fig. 16

For best results, the feed tube should always be packed somewhat firmly. Pack food items vertically in the feed tube for short slices or shreds (Fig. 15). Pack food items horizontally in the feed tube for longer slices or shreds (Fig. 16). Press down with consistent pressure until all ingredients are sliced or shredded evenly. The more firmly you push, the cleaner the slices or shreds.

For best results when shredding, chill soft cheeses, such as American, Cheddar, Mozzarella or Swiss, before processing.

Harder cheeses, such as Parmesan or Romano should be at room temperature.



## FOOD PROCESSING GUIDE

### Slicing/Shredding Disc

PROCESSING TASK	RECOMMENDATION	INSTRUCTIONS	SUGGESTED FOODS
<b>Slice</b>	Disc (Slicing side)	Foods should be cut to fit snugly in feed tube (see page 16). Note: cabbage produces more uniform pieces when using the slicing side of disc rather than the shredding side of disc.	Fruits vegetables eggs, pickles, cooked poultry
<b>Shred</b>	Disc (Shredding side)	Food should be packed in feed tube. For best results food should be chilled so it is firm.	Cheese and firm vegetables

## CLEANING YOUR FOOD PROCESSOR

1. Unplug your Toastmaster Compact Food Processor from the electrical outlet.
2. Remove cover by turning it counter clockwise.  
**NOTE:** With processing blade in place, you may find it convenient to add 1 cup of water and a drop of liquid detergent to the processing bowl. Attach cover and process 1 minute. This will assist in removing clinging foods from the bowl interior and from the blade. Handling the blade by its holder, remove from base, rinse, dry carefully and place back in processing bowl.
3. Remove disc by lifting up on edges. **CAUTION:** Openings on discs are sharp.
4. Remove processing bowl from motor base by holding the handle and turning the bowl counter clockwise. Rinse immediately to prevent foods from drying on bowl. Wash in hot soapy water.
5. Wipe the motor base of unit and cord with damp cloth. **NEVER** immerse the motor base in liquid.
6. For optimal care and longer life, clean parts by hand in warm soapy water, then rinse thoroughly and dry. When washing in dishwasher, place bowl, cover, discs and blade on the top shelf.  
**PLEASE REMEMBER:** Handle your blade and slicing/shredding disc with care. They are razor sharp!

**Any servicing requiring disassembly other than the above cleaning should be performed by an authorized service station.**

## STORING YOUR COMPACT FOOD PROCESSOR

Your Toastmaster Compact Food Processor is designed to sit attractively on your counter top for convenient daily use. Place on a dry, flat surface, near an electrical outlet.

## QUICK SERVICE INFORMATION

This appliance should be serviced by an authorized service representative. Consult your yellow pages under "Appliances—Household—Small—Service and Repair" for your nearest Toastmaster authorized service center.

If an authorized service center is not available locally, your appliance may be returned prepaid to our National Service Center.

Products must be adequately protected to avoid shipping damage for repair or replacement at our option. Please include a note explaining the problem you have experienced. This helps us to properly service your product and speed its return to you. Product must be returned postage prepaid. We suggest you insure your appliance.

## RECIPES

Recipes in your files or cookbooks can be adjusted to let your Toastmaster Food Processor help speed preparation. Read your recipe carefully, looking for techniques that can be performed easily in your processor, such as chopping, slicing, grating or mincing.

Dry ingredients (ground nuts, crumbs, shredded coconut, etc.) and moist ingredients (shredded carrots, minced onion, etc.) are usually pre-preparations. These processes should be done first and set aside. You can then continue with blending, creaming, mixing and other combining instructions.

To change or adapt recipes it may help you to work in the following pattern: Process dry ingredients and set aside, then moist ingredients can be blended, creamed, or mixed. Then add liquid or pre-processed dry ingredients through the feed tube to complete your recipe.

### Curry Dip

¼ medium onion	2 teaspoons curry powder
2 cups mayonnaise	2 teaspoons horseradish
2 teaspoons garlic powder	2 teaspoons Tarragon vinegar

With steel blade in place, add onion to processor bowl. "Pulse" until finely chopped. Add mayonnaise, garlic powder, curry, horseradish, and vinegar. Process until well blended. Chill.

*Arlene Roth—Customer Service*

### Dilled Garden Dip

1 medium carrot—cut into 1-inch pieces	1 teaspoon sugar
1 green onion—cut into 1-inch pieces	1 tablespoon lemon juice
1 tablespoon fresh parsley	12-oz. carton creamed cottage cheese
½ teaspoon dill weed	dash of pepper

With steel blade in place, add carrot, green onion, parsley, dill weed, and sugar to processor bowl. "Pulse" until finely chopped. Add lemon juice, cottage cheese and pepper to processor bowl. "Pulse" until smooth. Cover and refrigerate several hours or overnight to blend flavors.

*Cathy Hatfield—Marketing*

## Shrimp Dip

- |   |                                 |
|---|---------------------------------|
| 1 4¼-oz. can cocktail shrimp              | 1 tablespoon mayonnaise         |
| (Drain—place in ice water for 20 minutes) | 1 teaspoon worcestershire sauce |
| 1 stalk celery—cut into 1-inch pieces     | 1 8-oz. pkg. cream cheese—      |
| 1 green onion—cut into 1-inch pieces      | quartered and softened          |

Add celery and green onion to processor bowl with steel blade in place and “pulse” until chopped. Add mayonnaise, worcestershire sauce and cream cheese. Process with “continuous on” button until smooth.

Drain shrimp and add to cream cheese mixture. “Pulse” until well blended. Chill.

*Mary Jo Taube—Customer Service*

## Guacamole

- |   |                                  |
|---|----------------------------------|
| 2 medium avocados—peeled and quartered  | 1 garlic clove                   |
| 2 small tomatoes—peeled and quartered   | 1 tablespoon lemon or lime juice |
| ½ small onion                           | ¼ teaspoon salt                  |
| 1 4-oz. can green chili peppers—drained |                                  |

Assemble unit with steel blade in processor bowl. Place avocados, four quarters at a time in processor and “pulse” until smooth. Repeat until all avocado has been processed. Add tomatoes four quarters at a time and “pulse” until all are blended. Combine remaining ingredients with avocado mixture and “pulse” until smooth. Transfer to a bowl. Cover and chill.

## Peanut Butter

- |                       |                            |                          |
|-----------------------|----------------------------|--------------------------|
| 1 cup roasted peanuts | 1 tablespoon vegetable oil | * salt to taste—optional |
|-----------------------|----------------------------|--------------------------|

With steel blade in position, place peanuts in processor bowl. Using “continuous on”, process until peanuts are smooth. Add oil and salt, processing until well blended. Cover and refrigerate.

## Cabbage Cacciatore

- 1½ lbs. lean beef—cut into 1-inch cubes
- 2 medium onions—quartered
- 1 medium head cabbage—cut into pieces small enough to fit feed tube
- 1 15-oz. jar or can meatless spaghetti sauce
- 2 teaspoons garlic powder
- 4 to 5 ozs. mozzarella or cheddar cheese
- 3 cups hot cooked rice

Assemble unit with steel blade in processor bowl. Process beef 1 cup at a time using “pulse” or “continuous on” until ground. Repeat process until all beef is ground.

Place four quarters of onion in bowl and “pulse” until coarsely chopped. Add onion through feed tube. “Pulse” until all is chopped.

In a large skillet saute beef and onions until meat is no longer pink and vegetables are tender crisp. Drain. Pour into an oven-proof casserole dish.

Assemble processor for continuous coarse slicing. Slice cabbage pieces and spread over hamburger mixture. Blend spaghetti sauce and garlic powder, pour over cabbage. Cover and bake at 350 degrees for 45 minutes or until cabbage is tender.

Turn coarse slice disc over for coarse grate. Grate cheese and sprinkle over casserole. Return to oven for 4 minutes.

Spread over bed of fluffy rice.

*Martha Jesse—Traffic Department*

## Mushroom Supreme

- |                              |   |
|------------------------------|---|
| 1 lb. fresh mushrooms—halved | ½ cup cream                                       |
| 2 beef bouillon cubes        | ⅛ teaspoon salt                                   |
| ½ cup hot water              | dash of pepper                                    |
| ½ stick butter               | 2 slices dry or toasted bread—cut into fourths    |
| 2 tablespoons flour          | 4 to 6 ozs. Parmesan cheese—cut into 1-inch cubes |

Assemble processor for continuous slicing. Feed mushrooms through feed tube until all are sliced. Place in a buttered casserole dish.

Place butter and flour in a 2-cup Pyrex measuring cup. Microwave until butter melts. Stir until smooth. Add bouillon cubes and hot water. Stir until dissolved. Combine melted butter, bouillon, cream, salt and pepper. Pour over mushrooms.

Assemble unit with steel blade in processor bowl. Place bread in processor bowl. "Pulse" until finely crumbled. Spread evenly over mushrooms.

Add Parmesan to processor bowl and "pulse" until cheese is a fine powder. Spread evenly over mushrooms.

Bake at 350 degrees for 30 to 40 minutes.

*Martha Jesse—Traffic Department*

## Golden Potato Casserole

- |   |                   |
|---|-------------------|
| 6 medium potatoes                           | 1 cup sour cream  |
| 2 green onions—cut into 2-inch pieces       | ½ teaspoon salt   |
| 4 ozs. cheddar cheese—cut into 1-inch cubes | ¼ teaspoon pepper |
| ¼ cup melted butter                         |                   |

Assemble unit for continuous fine shredding. Shred potatoes. Cook in salted water until tender.

In processor bowl with steel blade, add green onions. "Pulse" until coarsely chopped.

Add cheese cubes and continue "pulsing" until chopped. Add melted butter, sour cream, salt and pepper. "Pulse" until well blended.

Pour over potatoes in a 2-quart baking dish. Bake at 350 degrees for 45 minutes.

## Saucy Meatballs

- |                                  |                            |
|----------------------------------|----------------------------|
| 1 lb. pork—cut into 1-inch cubes | 1 tablespoon parsley       |
| ½ lb. beef—cut into 1-inch cubes | dash oregano               |
| 1 slice dry or toasted bread     | dash basil                 |
| 2 ozs. Parmesan cheese—          | 2 eggs                     |
| cut into 1-inch cubes            | 32-oz. jar spaghetti sauce |
| 1 small onion—quartered          | French bread—sliced        |

With steel blade in processor bowl, grind pork and beef 1 cup at a time. Repeat process until all meat is ground, emptying processor bowl as necessary into a mixing bowl. Tear bread into quarters and place in processor bowl. "Pulse" until finely ground. Add to pork and beef mixture.

Place Parmesan cheese in processor bowl with steel blade. "Pulse" until powdered. Place in bowl with meat mixture.

Add parsley, oregano, basil, and eggs to processor bowl. "Pulse" until well blended. Stir into meat mixture until all ingredients are evenly distributed. Shape into 1-inch balls. Brown in large skillet until thoroughly cooked. Drain. Stir in spaghetti sauce, simmer until heated. Place meatballs in individual serving dishes. Serve with French bread.

*Cathy Hatfield—Marketing*

## Cauliflower Salad

- |  |                                 |
|--|---------------------------------|
| 1 head of lettuce—torn into bite-size pieces | ⅔ lb. bacon—cooked and crumbled |
| 1 head of cauliflower—cut into 2-inch pieces | 5 to 6 ozs. cheddar cheese      |
| 1½ cups mayonnaise                           | ⅓ cup sugar                     |
| 1 medium onion—quartered                     |                                 |

Spread torn lettuce in a 9 x 13 pan. Set aside.

Assemble processor bowl with steel blade in place. Process one cup of cauliflower at a time, "pulsing" until coarsely chopped. Repeat until all cauliflower has been chopped. Pour over lettuce layer.

Spread mayonnaise carefully over cauliflower layer.

Place onion in processor bowl. "Pulse" until finely chopped.

Sprinkle onion and bacon over mayonnaise layer.

Assemble processor for continuous coarse grate. Grate cheese. Spread over top of salad layers. Sprinkle with sugar, cover and refrigerate for 6 hours. Toss and serve.

*June Wehmeyer—Customer Service*

## Broccoli and Rice Casserole

- |   |                                 |
|---|---------------------------------|
| 4 to 6 ozs. Velveeta                          | ½ cup milk                      |
| 1 bunch fresh broccoli—cut into 2-inch pieces | ¼ cup water                     |
| ½ medium onion—cut in half                    | 1 cup Minute Rice               |
| 1 can cream of mushroom soup                  | ½ stick butter—cut into eighths |

With steel blade in processor bowl, add broccoli a few pieces at a time and "pulse" until coarsely chopped. Continue adding broccoli until all is chopped. Empty bowl as necessary. Pour into casserole dish and set aside.

Place onion in processor bowl and "pulse" until coarsely chopped. Add soup and milk, processing until well blended. Stir into broccoli.

Add water and rice to broccoli mixture. Dot with butter.

Bake at 350 degrees for 1 hour.

*Jeannette Kammerich—Customer Service*

*Karen Watring—Customer Service*

## Meatloaf

- |  |                              |
|--|------------------------------|
| 2 slices dry toasted bread—quartered   | dash pepper                  |
| 2 lbs. beef cut into 1-inch cubes      | 3 tablespoons parsley flakes |
| 1 small onion—quartered                | ¾ cup milk                   |
| 1 medium carrot—cut into 1-inch pieces | 2-3 tablespoons steak sauce  |
| 2 eggs                                 | 1 8-oz. can tomato sauce     |
| 2 teaspoons salt                       |                              |

Assemble unit with steel blade in processor bowl. Place bread pieces in processor bowl and "pulse" until finely ground. Place in large bowl and set aside.

Process beef cubes with steel blade, 1 cup at a time, using "continuous on" button. Repeat until all beef is ground, emptying bowl as necessary. Add ground beef to bread crumbs.

Place onion and carrot in processor bowl and "pulse" until finely chopped. Stir into bread crumbs and hamburger mixture.

Add eggs, salt, pepper, parsley flakes, and milk. Mix well.

Stir together steak and tomato sauce. Blend half of sauce mixture into hamburger.

Pat meatloaf into 9 x 5 x 3 pan. Spread remaining sauce mixture over top of meatloaf.

Bake at 400 degrees for 1 hour.

## Salsa

- |  |                           |
|--|---------------------------|
| ½ medium onion—cut in 1-inch pieces            | 2 tablespoons lemon juice |
| ½ small green pepper                           | 1 garlic clove            |
| 3 medium tomatoes—cored and quartered          | ½ teaspoon salt           |
| 1 4-oz. can green chilies                      | ⅛ teaspoon pepper         |
| 1 tablespoon snipped fresh cilantro or parsley |                           |

Assemble unit with steel blade in processor bowl.

Place onion in processor bowl and “pulse” until finely chopped. Add green pepper and “pulse” until coarsely chopped. Process tomatoes four to six quarters at a time until all are chopped. Add remaining ingredients “pulsing” only long enough to blend.

## Beef Cheese Ball or Spread

- 2 packages chopped beef
- 6 green onions and tops—cut into 1-inch pieces
- 2 8-oz. packages cream cheese—softened and quartered
- 4 splashes Worcestershire sauce
- 2½ teaspoons Accent

With steel blade in place, add beef to processor bowl. “Pulse” or use “continuous on” until beef is finely chopped. Set chopped beef aside.

Add onions to processor and “pulse” until finely chopped. Place cream cheese, 2 quarters at a time in processor bowl with onion. “Pulse” until all cream cheese and onion is smooth. Add Worcestershire, Accent and chopped beef. “Pulse” until well blended.

Spread in celery sticks or on crackers. To form cheese ball, chill until moldable.

*Nancy Waller—Customer Service*

## German Apple Cake

- |                        |                                    |
|------------------------|------------------------------------|
| 2 cups flour           | 1 cup pecans                       |
| 2 cups sugar           | 3 eggs                             |
| 1½ teaspoons salt      | 1 cup oil                          |
| 2 teaspoons cinnamon   | 1 teaspoon vanilla                 |
| 1 teaspoon baking soda | 4 to 5 apples—peeled and quartered |

In a large mixing bowl combine flour, sugar, salt, cinnamon, and baking soda.

With steel blade in processor bowl add pecans. “Pulse” until coarsely chopped. Add to flour mixture.

Combine eggs, oil and vanilla in processor bowl. “Pulse” until well blended. Stir into flour mixture.

Assemble unit for continuous fine slicing. Process apples. Stir apples into cake mixture. Batter will be extremely thick and hard to stir.

Spread in a greased and floured 9 x 13 pan. Bake at 350 degrees for 50 to 60 minutes. Cool and spread with Cream Cheese Frosting.

## Cream Cheese Frosting

- 2 3-oz pkgs. cream cheese—softened and quartered
- 3 tablespoons butter—softened
- 1 teaspoon vanilla
- 2 cups powdered sugar

With steel blade in processor bowl, combine cream cheese, butter and vanilla. “Pulse” until smooth. Add 1 cup of powdered sugar. “Pulse” until well blended. Add second cup of powdered sugar. “Pulse” until smooth.

*Ruth Ann Luttrell—Purchasing*

## Cherries and Cream

### Crust

- 39 vanilla wafers
- 2 tablespoons powdered sugar
- 1/3 cup margarine—melted

### Filling

- |  |                               |
|--|-------------------------------|
| 8-oz. pkg. cream cheese—<br>softened and quartered | 2 cups miniature marshmallows |
| 1 cup powdered sugar                               | 1 cup whipping cream          |
| 1 teaspoon vanilla                                 | 21-oz. can cherry pie filling |
|  | 1/4 teaspoon almond extract   |

Assemble unit with steel blade in processing bowl. Add vanilla wafers through feed tube a few at a time, "pulsing" until finely crumbled. Combine with powdered sugar and butter. Press in bottom of ungreased 9 x 13 pan. Refrigerate.

Place cream cheese in processor bowl. "Pulse" until smooth. Add powdered sugar and vanilla. Continue processing until well blended. Empty cream cheese mixture into large mixing bowl.

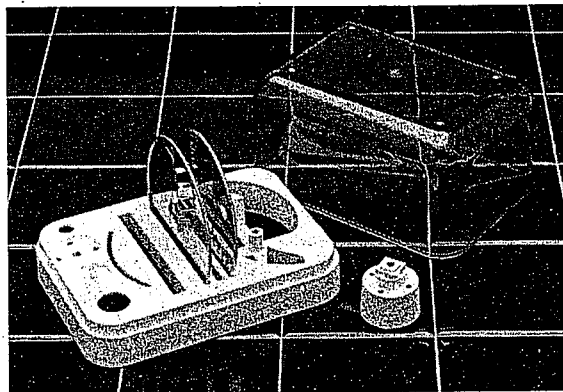
Pour whipping cream into processor bowl. Process with "continuous on" until light and fluffy.

Combine whipped cream with cream cheese mixture. Add marshmallows and stir until blended. Spread mixture on crust.

Combine cherries and almond extract. Carefully spread over cream cheese layer. Refrigerate until firm.

### Model 999050 Food Processor Accessory Set

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