

# 650 Best Food Processor Recipes

## Introduction

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Basic Processor Parts  
Basic Processor Parts  
A to Z List of Ingredients and How to  
Process Them  
Tips and Techniques

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Smoked Salmon Spread  
Roasted Garlic and Mushroom Pâté  
Potted Shrimp  
Potted Cheddar  
Potted Beef  
Tuna Pâté  
Parmesan Crisps  
Spicy Cheddar Crisps  
Roasted Red Pepper Dip  
Tunnato Spread  
Smoked Oyster Hummus  
Tuna Tapenade  
Basil and White Bean Spread  
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Salmon Herb Mousse on Stone Ground  
Crackers

Shrimp Pâté with Leeks  
Crab Feta Mushrooms  
Thai Beef Skewers in Peanut Sauce  
Mini Meatballs with Garlic Tomato Sauce  
Grande Beef Nachos  
Deviled Eggs with Caviar  
Mini Chicken Puffs  
Crispy Chicken Cakes with Fresh dill  
Mayonnaise  
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Black Bean Chipotle Dip  
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Blue Cheese Pistachio Cheesecake  
Pesto Sun-Dried Tomato Cheesecake  
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Sumptuous Spinach and Artichoke Dip  
Chilly Dilly Eggplant  
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Zesty Crab Spread  
Smoked Salmon Cheese Spread  
Olive and Pimento Cheese Spread  
Light Veggie Herb Cheese Spread  
Herb and Garlic Cheese Spread  
Sharp Cheddar Spread  
Curry Cheese Spread  
Goat Dill Cheese Spread  
Pumpkin Cream Cheese Spread  
Herbed Cheese Bits  
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## Soups

Peppery Cucumber Avocado Soup  
Tomato Gazpacho  
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Summer Borscht  
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Vichyssoise with Celery Root and Watercress  
Cream of Corn Soup  
Cucumber Soup Avgolemono  
Tomato and Rice Soup Avgolemono  
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Easy Borscht  
Ginger-Laced Beet Soup with Orange  
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Sweet Green Pea Soup  
Split Green Pea Soup with Mint Cream  
Sorrel Soup  
Creamy Cauliflower Soup  
Old-Fashioned Cream of Mushroom Soup  
Sumptuous Celery Soup  
Orange-Spiked Carrot Soup  
Soup à la Crécy  
Gingery Carrot Soup with Orange and Parsley  
Carrot-and-Coriander-Spiked Sunchoke Soup  
Leek and Celery Soup with Stilton  
Creamy Leek Soup with Blue Cheese  
Peppery Cream of Turnip Soup  
Curried Parsnip Soup with Green Peas

Cucumber-Spiked Bean and Potato Soup  
Creamy Onion Soup with Kale  
Ginger Chile Sweet Potato Soup  
Santa Fe Sweet Potato Soup  
New World Leek and Potato Soup  
Southwestern Corn and Roasted Red Pepper  
Soup  
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Butternut Apple Soup with Swiss Cheese  
Pumpkin Soup with Shrimp and Lime  
Thai-Style Pumpkin Soup  
Ribollita  
Pasta and Fagioli  
Wheat Berry Minestrone with Leafy Greens  
Minestrone Genovese  
Two-Bean Soup with Pistou  
Caldo Verde  
Leafy Greens Soup  
Savory Cheddar Cheese Soup  
Broccoli and Cheddar Cheese Soup  
Chili Cheddar Soup  
Fennel-Laced Roasted Red Onion Soup  
Cabbage Borscht  
South American Black Bean Soup  
Congee with Chinese Greens and Barbecued  
Pork  
Mushroom-Scented Quinoa Congee with  
Zucchini  
Luscious Avgolemono Soup with Wheat Berries  
Fennel-Scented Tomato and Wild Rice Soup  
Thai-Inspired Peanut and Wild Rice Soup  
Caramelized Onion and Mushroom Soup  
Potato Leek Cheese Soup  
New England Clam Chowder  
Chanterelle Oyster Bisque Soup  
Roasted Tomato Parmesan Soup  
Navy Bean Soup  
Roasted Pecan Pumpkin Soup  
Hearty Cauliflower and Asparagus Soup  
French Onion Soup

## Poultry

Chicken in Onion Buttermilk Gravy  
Smokey Sesame Chicken  
Chicken Pot Pie with Mushrooms and Leeks  
Chicken with Roasted Red Pepper Sauce  
Chicken Tonnato  
Basque-Style Chicken  
Five-Alarm Chicken  
Buffalo Chicken Wings  
Southwestern-Style Chile Chicken with Wehani  
Rice  
Chicken in Ancho-Laced Pepita Sauce  
Mexican-Style Chicken with Chorizo  
Mexican-Style Chicken with Cilantro and  
Lemon  
Indian-Style Cashew Chicken  
Indian-Style Chicken with Puréed Spinach  
Lemongrass Roasted Chicken  
Grilled Lemongrass Chicken Wings  
Indonesian Chicken  
Cilantro Chicken Kabobs  
Chicken Satay with Peanut Sauce  
Chicken and Wheat Berry Salad with Avocado  
Turkey Meatballs in Tomato Sauce  
Not-Too-Corny Turkey Chili with Sausage  
Turkey Mole  
Roasted Chicken Garlic Salad Sandwiches  
New Orleans Bourbon Chicken  
Jerk Chicken  
Mushroom-Crusted Chicken

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# 650 Best Food Processor Recipes



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Judith Finlayson



# Old World Salsa

This salsa is a favorite to serve at a south-of-the-border party.

**Makes 3 cups (750 mL)**

## Tip

If you would like a smooth salsa, process the mixture for a few minutes. If you would like it chunky, pulse until it's the desired texture.

3	Roma (plum) tomatoes, quartered	3
1/2	red onion, quartered	1/2
1/2	sweet onion, quartered	1/2
2	cloves garlic	2
1/2	green bell pepper, quartered	1/2
1/2	red bell pepper, quartered	1/2
4	jalapeño peppers, cut in half and seeded	4
2 tbsp	coarsely chopped fresh cilantro	30 mL
2 tsp	freshly squeezed lime juice	10 mL
2 tsp	freshly squeezed lemon juice	10 mL
1/4 tsp	freshly ground black pepper	1 mL
1/4 tsp	celery salt	1 mL
1/4 tsp	sea salt	1 mL
1	can (8 oz/227 mL) tomato sauce	1

1. In a food processor fitted with a metal blade, process tomatoes, red onion, sweet onion, garlic, green and red bell peppers, jalapeños, cilantro, lime and lemon juices, black pepper, celery salt and salt for 1 minute. Transfer to a bowl. Stir in tomato sauce. Let stand in a covered container in the refrigerator for at least 1 hour for flavors to develop or for up to 2 days.

Easy Ketchup  
Sweet Red Pepper Relish  
Fresh Herb Tomato Dipping Sauce  
Homemade Ketchup  
Pesto and Tomato Sauce  
Garden Fresh Pesto Sauce  
Roasted Red Pepper Sauce  
Tomato Sauce  
Plum Sauce  
Blue Cheese Peppercorn Dressing  
Avocado Tamarind Cashew Dressing  
Raspberry Vinaigrette  
Drunken Fresh Herb Marinade  
Jamaican Seafood Rub  
Hot and Spicy BBQ Rub  
Creamy Herb Dressing  
Cucumber Dressing  
Peppercorn Dressing  
Zesty Tomato Onion Dressing  
Thousand Island Dressing  
Tomato Basil Dressing  
Roasted Garlic Dressing  
Roasted Honey Garlic Dressing  
Oahu Dressing  
Pecan Pesto Dressing  
Louisiana French Dressing  
Maple Balsamic Dressing  
Marriott's Creamy Peppercorn Dressing  
Crushed Pecan Blue Cheese Dressing  
Cucumber Garlic Creamy Dressing  
Feta Cheese Dressing  
French Honey Dressing  
Lime Cilantro Cream Dressing  
Creamy Dill Dressing  
Creamy Poppy Seed Dressing  
Creamy Two-Cheese Italian Dressing  
Creamy Roma Dressing  
Creamy Zesty Chipotle Dressing  
Creamy Ginger Spice Dressing  
Cajun Spice Dressing  
Celery Seed Dressing  
Cracked Black Peppercorn Dressing  
Cracked Peppercorn and Parmesan Dressing  
Creamy California Dressing  
Creamy Asiago Dressing  
South-of-the-Border Dressing  
Avocado Dressing  
Baja Dressing  
Blue Cheese Dressing  
Buffalo Blue Cheese Dressing  
English Stilton Dressing  
Traditional Mayonnaise  
Fresh Dill Mayonnaise  
Chipotle Mayonnaise  
Avocado Mayonnaise  
Tartar Sauce  
Basic Aioli  
Citrus Aioli  
Aztec Spice Rub  
Brown Sugar Rub  
Chile Pepper Rub  
Jamaican Rub  
Kansas City Dry Rub  
Greek Rub  
Herbes de Provence Rub  
Orange Dill Rub  
Peppery Dry Rub  
Porky Porky Rub  
Tuscan Rub  
Hazelnut butter  
Tarragon Dill Butter  
Honey Butter  
Roquefort Butter  
Sun-Dried Tomato Butter  
Roasted Red Pepper Butter  
Chipotle Butter

## Sundries

Plain Pasta  
Whole Wheat Pasta  
Spinach Pasta  
Tomato Pasta  
Buckwheat Pasta (Pizzoccheri)  
Fresh Bread Crumbs  
French-Style Seasoned Bread Crumbs  
Homemade Horseradish  
Onion Marmalade  
Pumpkin Purée  
Vanilla Sugar

Moroccan-Style Couscous Stuffing  
Sage and Onion Stuffing  
Fast and Easy Pizza Dough  
All-Butter Pie Pastry Dough  
Whole Wheat Pie Crust  
Spiced Pie Pastry Dough  
Buttery Tart Pastry Dough  
Chocolate Tart Pastry  
Smooth Peanut butter  
Chunky Honey Roasted Peanut Butter  
Cashew Honey Butter  
Mixed Nut Butter  
Sunflower Seed Butter

## Yeast Breads, Quick Breads and Muffins

Lemon Citrus Scones  
Toasted Three-Nut Scones  
Chocolate Chocolate Muffins  
Strawberry Muffins  
Potato Cheddar Rolls  
Big Ranch Cornbread  
Perfect Pound Cake  
Buttermilk Corn Bread  
Corn Muffins  
Banana Pear Bread  
Nutmeg Oatmeal Bread  
Cinnamon Shortcake  
California Zucchini Cake  
Spicy Gingerbread  
Lemon Poppy Seed Muffins  
Pesto Herb Bread  
German Holiday Stollen Bread  
Chocolate Banana Bread  
Almond Bread  
Chocolate Sour Cream Cake  
Crunchy Topping Coffee Cake  
Morning Glory Muffins  
California Wine and Cheese Bread  
Honey Whole Wheat Sunflower Bread  
Fresh Tarragon Dill Bread  
Sun-Dried Tomato Pesto Bread  
Potato Rolls  
Cheddar Cheese Rolls  
Whole Wheat Rolls  
Crusty French Rolls  
Blueberry Pecan Muffins  
Honey Apple Spice Muffins  
Chocolate Chunk Muffins  
Pumpkin Muffins  
Blueberry Lemon Scones  
Cherry Sour Cream Scones  
Apricot Buttermilk Scones  
Cranberry Orange English Scones  
Fresh Blueberry Ginger Scones  
Fresh Raspberry Scones  
White Chocolate Pecan Scones  
Lemon Currant Scones  
Orange White Chocolate Scones  
Peach Scones  
Pumpkin Raisin Scones  
Pecan Scones  
Fresh Savory Herb Scones  
Almond Poppy Seed Scones  
Chocolate Chip Scones  
Chocolate Cherry Loaf  
Banana Pineapple Cake  
Cheesy Jalapeno Cornbread  
Buttermilk Buckwheat Pancakes  
Zucchini Bread

## Cookies, Bars, Squares and Brownies

Oatmeal Shortbread Squares  
Gingery Shortbread  
Almond Raspberry Kiss Cookies  
Almond Cookies  
Amish Cookies  
Blue Ribbon Double Chocolate Cookies  
Belgian Dandy Spice Cookies  
Boysenberry Chews  
Butter Crispy Cookies  
Cashew Butter Cookies  
Butter Pecan Shortbread Cookies  
Candied Ginger Cookies  
Chinese Almond Cookies  
Chocolate Chunk Cookies  
Chocolate Snowballs

French Chocolate Cookies  
Gingersnaps  
Greek Butter Cookies  
Lemon Shortbread Cookies  
Lavender Snap Tea Cookies  
Macadamia Crunch Cookies  
Maple Sugar Cookies  
Mexican Wedding Cakes  
Oatmeal Raisin Cookies  
Orange Cranberry Cookies  
Orange Butter Cookies  
Peanut Butter Cookies  
Pineapple Island Cookies  
Thumbprint Jam Cookies  
Pumpkin Harvest Cookies  
Snickerdoodles  
Sugar and Spice Cookies  
Sugar Cookies  
Tangy Lemon Butter Cookies  
Fruitcake Cookies  
Vanilla Rose Cookies with Rose Crème Filling  
Almond Pumpkin Bars  
Buttermilk Brownie Muffins  
Key Lime Bars  
Lemon Oatmeal Bars  
Lemon Raspberry Nut Bars  
Peanut Butter Chocolate Bars  
Peanut Butter and Jelly Bars  
All-Rich Butter Cookies  
Lemon Citrus Cookies  
Orange Zest Cookies  
Strawberry Almond Cookies  
Pecan Pumpkin Harvest Cookies  
Oatmeal Cinnamon Raisin Cookies  
Peanut Sandwich Cookies  
Cinnamon Apple Shortbread  
Sugar and Spice Cookies  
Quadruple Chocolate Chunk Cookies  
The Perfect Fudgy Brownie  
Chocolate Raspberry Brownies

## Desserts and Dessert Toppings

Blueberry Crisp  
Mixed Fruit Buckle  
Apple Crisp with Crumb Topping  
Pear Pandowdy  
Apple Pockets  
Ginger Strawberry Fool  
Down-Home Sweet Potato Pudding  
Cranberry Pear Gingersnap Betty  
Cherry Clafouti  
Overloaded Blueberry Raspberry Clafouti  
Orange-Spiked Apple Charlotte  
Lemon-Spiked Quince with Honey  
Persimmon Pudding  
Candied Ginger and Apple Parfait  
Lemon Pots de Crème  
Raspberry-Studded Mango Parfait  
Rhubarb Fool  
Quince Parfait  
Ginger-Spiked Apricot Parfait with Amaretto  
Peaches with Raspberry Coulis and Passion Fruit Sorbet  
Indian Banana Pudding  
Raspberry Sauce  
Apple Raisin Sauce  
Pumpkin Pecan Pie  
Apple Spice Pie  
Pear Almond Crème Tarts  
Caramel Chocolate Tarts  
Cherry Almond Tart  
Deep Dark Chocolate Fudge Cheesecake  
Lemon Mist Cheesecake  
Citrus Bliss Cheesecake  
Three-Nut Cheesecake  
White Cake  
Cinnamon Pecan Cupcakes  
Buttercream Frosting  
Chocolate Cream Cheese Icing  
Bittersweet Fudge Frosting  
Cream Cheese Icing  
French Apple Cheesecake  
New York Cheesecake  
Cherry Almond Crème Tarts  
Chocolate Fudge Cake  
Banana Cake  
Hummingbird Cupcakes



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Potato Chip Chicken  
Turkey Meatballs  
Stuffed Chicken Breasts  
Chicken Rockefeller  
Chicken Salad  
Thai Chicken with Peanut Sauce  
Creamed Chicken Puffs

## Meat

### Beef and Veal

Peppery Filets with Whiskey-Spiked Mushroom Sauce  
Thai-Style Beef Salad  
Beef Fajitas with Guacamole  
Bobotie  
Squash-laced Curried Beef Patties  
Shepherd's Pie  
Biscuit-Topped Beef Pie  
Tourtière  
Meatballs with Couscous in Spinach Sauce  
Italian-Style Meatballs in Lemon Sauce  
Butternut Chili  
Chunky Black Bean Chili  
Chile-Spiced Steak with Mushrooms  
Italian-Style Pot Roast  
Roast Beef with Onion Gravy  
Peppery Roast Beef with Chimichurri Sauce  
Brisket in Tomatillo Sauce  
Southwestern Brisket  
New Mexico Short Ribs  
Glazed Osso Buco with Lemon Gremolata  
Fast and Easy Meat Loaf  
Red Hot Chili  
Baked Beef Burgundy

### Pork and Lamb

Pork Chops with Romesco Sauce  
Coconut-Spiced Pork Tenderloin with Quinoa and Peanuts  
Jerked Pork Tenderloin  
Pork and Beans for Gourmands  
Pancetta-Laced Baked Penne with Roasted Vegetables  
Sausage and Cabbage Casserole  
Chorizo Cakes  
Oregano-Spiced Pork Meatballs  
Spareribs in Italian Sausage Sauce  
Ribs in Tablecloth Stainer Sauce  
Santa Fe-Style Ribs  
Café au Chili Ribs  
Pork Pozole  
Pork and Black Bean Chili  
Chili-Roasted Loin of Pork with Apricot Chipotle Stuffing  
Sausage and Wheat Berry Salad with Shredded Hearts of Romaine  
Rack of Lamb with Greek Stuffing  
Rack of Lamb with Lemon-Mint Sauce  
Mushroom-Stuffed Pork Chops  
Tuscan Pork Chops  
Grilled Five-Spice Asian Ribs

### Fish and Seafood

Creamy Salmon Lasagna  
Almond Crusted Fresh Fish  
Fish Puff Pockets  
Fish Schnitzel  
Stuffed Filets of Sole in White Wine with Mushrooms  
Pan-Seared Salmon with Dill Cream  
Salmon Quiche  
Salmon and Wild Rice Cakes with Avocado-Chili Topping  
Dill-Spiced Salmon Cakes  
Whole Roasted Snapper with Parsley-Caper Sauce  
Snapper in Mexican Green Sauce  
Trout with Shiitake Mushroom Sauce  
Halibut with Cilantro Chile Butter  
Saucy Halibut on a bed of Lentils  
Chile-Baked Halibut  
Italian-Style Swordfish  
Swordfish with Anchovies and Olives  
Swordfish with Creamy Sun-Dried Tomato Pesto  
Sweet Potato Fish Cakes

Chile-Spiced Fish Cakes  
Beer-Battered Shrimp with Sesame and Roasted Pepper and Salt  
Crab Cakes  
Seafood Pie with Rosti Topping  
Shrimp in Tomatillo Pepita Sauce  
Everyday Tuna and Red Rice Salad  
Tiger Shrimp with Aioli  
Macadamia-Crusted Salmon  
Seafood Pâté  
Three Herb-Crusted Scallops  
Cold Shrimp Salad

## Meatless Mains

Puréed Squash Stuffed Wontons  
California Vegetable Wontons  
Vegetarian Puffs  
Portobello Mushroom Lasagna  
Potato Cheese Soufflé  
Tomato Basil Tart  
Three-Herb Pasta Salad  
Grilled Portobello Mushrooms with Balsamic Vinegar  
Tian Provençal  
Roasted Leek Mushroom and Tomato Clafoutis  
Potato Tortilla with Peppers  
Potatoes with Creamy Corn Topping  
Potato Latkes  
Fried Zucchini Cakes  
Zucchini Galette  
Pesto-Stuffed Zucchini  
Melange of Roasted Vegetables with Chili-Spiked Tahini Sauce  
Sweet Potato Gnocchi in Sage Butter Sauce  
Spinach Gnocchi with Gorgonzola Sauce  
Potato Gnocchi  
Valtellina Pizzoccheri  
Wild Rice Cakes with Red Pepper Coulis  
Coconut-Braised Carrots with Cashews and Peas  
Tomato and Roasted Red Pepper Flan in Potato Pastry Crust  
Sweet Onion Quiche with Potato Pastry  
Baked Falafel with Tahini Sauce  
Falafel in Pita  
Lentil Shepherd's Pie  
Sweet Potatoes and Carrots with Chickpea Topping  
Easy Vegetable Chili  
Brown Rice Chili  
Savory Chickpea Stew with Roasted Red Pepper Coulis  
Mushroom and Chickpea Stew with Roasted Red Pepper Coulis  
Southwestern Bean and Barley Salad with Roasted Peppers

## Sides and Salads

Brown Derby Cobb Salad  
Cabbage Salad with Olives  
Carrot and Ginger Salad  
Carrot Raisin and Dried Apricot Salad  
Chicken Gruyere Salad  
Feta Potato Salad  
Fresh Pear and Blue Cheese Walnut Salad  
Fruit and Pecan Cole Slaw  
Green Mango Salad  
Mango and Apple Salad  
Orange and Chestnut Salad  
Papaya Tomatoes and Onion Salad  
Pesto Cole Slaw  
Pineapple Ham Salad  
Potato Radish Salad  
Roasted Chicken Pecan Salad  
Spicy Chicken Salad  
Spinach and Avocado Salad  
Spinach and Mushroom Salad  
Waldorf Parma Salad  
Wild Mushroom and Ham Salad  
Citrus Chicken Salad  
Curried Chicken Salad  
Dijon Chicken Salad  
Creamy Crab Salad Spread  
Pecan Tarragon Dressing  
Fresh Vegetable Purée  
Refried Beans

Scalloped Potatoes  
Rosti  
Potatoes Anna  
Crêpes Parmentier  
Gratin Dauphinois  
Fennel and Leek Gratin  
Fennel-Laced Mashed Potatoes  
Potato Galette  
White Bean Purée  
Split Pea Purée  
Celery Root Avoglegmono  
Potato and Celery Root Gratin  
Turnip Gratin  
Mustard-Spiked Swiss Chard  
Potatoes Boulanger with Caramelized Onions and Bread Crumb Topping  
Best-Ever Cabbage  
Braised Red Cabbage  
Winter Vegetable Gratin  
Creamy Parsnip Purée  
Broccoli and Fennel Purée  
Cabbage Colcannon  
Champ  
Celery Root and Potato Purée  
Roasted Sweet Potato Squash with Basil Cream  
Roasted Squash Purée  
Fennel Parmigiano  
Parsnip Cakes  
Cheesy Cauliflower Purée  
Bacon-Studded Scalloped Potatoes  
Blue Cheese Peanut Coleslaw  
Potatoes au Gratin  
Pepper Pasta Salad  
Vegetable Almond Medley  
Eggplant Parmesan  
Roasted Vegetables  
Pecan Yams  
Parsnip and Carrot Purée with Cumin  
Celery Root Remoulade  
Classic Coleslaw  
Broccoli Slaw  
Cumin-Spiked Carrot Salad with Cilantro  
Kasha and Beet Salad with Celery and Feta  
Barley Salad with Confetti of Carrot and Dill  
Asian-Style Quinoa Salad with Chili Orange Dressing  
Quinoa and Radish Salad with Avocado Dressing  
Quinoa Salad with Lemony Chickpeas and Tomatoes

## Sauces, Dressings, Marinades, Rubs and Seasoned Butters

Turkey Poultry Rub  
Red Pepper Salad Dressing  
Tomatillo Green Sauce  
Sorrel Sauce  
Classic Basil Pesto Sauce  
Parsley Walnut Pesto  
Italian-Style Green Sauce  
Sauce Vierge  
Classic Bolognese  
Foolproof Hollandaise  
Foolproof Bearnaise  
Tomato Tartar Sauce  
Sun-Dried and Fresh Tomato Coulis  
Fresh Watercress Sauce  
Anchovy Butter  
Green Chili Sauce  
Roasted Garlic Butter  
Pickle Sour Cream Sauce  
Curry Tarragon Mayonnaise  
Red Onion Salsa  
Garlic Romano Butter  
Roasted Red Pepper Chili Sauce  
Sweet Caramelized Salad Dressing  
Pineapple Cream Spread  
Hard Whiskey Sauce  
Spicy Apple Sauce  
Austin Dry Rub  
Smoked Chili Sauce  
Spicy Chile Sauce  
Bold Chile Sauce  
Steak Sauce







## Peach Mango Salsa

As well as with chips for a great-tasting dip, this sweet and fruity salsa can be used on top of fish and chicken.

Makes 2 cups (500 mL)

### Tips

Salsa keeps well, covered and refrigerated, for up to 1 week.

If you use thin-skinned peaches you will not need to peel them prior to use.

1	piece (½ inch/1 cm) fresh ginger	1
2	large peaches, pitted and cut into quarters (see Tips, left)	2
1	large mango, peeled, pitted and cut into quarters	1
1 tbsp	freshly squeezed lime juice	15 mL
½ tsp	cayenne pepper	2 mL
½ tsp	salt	2 mL

1. With a garlic press or ginger grater, press juice from ginger so you have ½ tsp (2 mL). Transfer to a bowl.
2. In work bowl fitted with metal blade, pulse peaches and mango until chunky, 8 to 10 times. Transfer to bowl with ginger juice. Add lime juice, cayenne pepper and salt. Toss together.

### Variation

If you would like a less spicy salsa, omit the cayenne pepper.