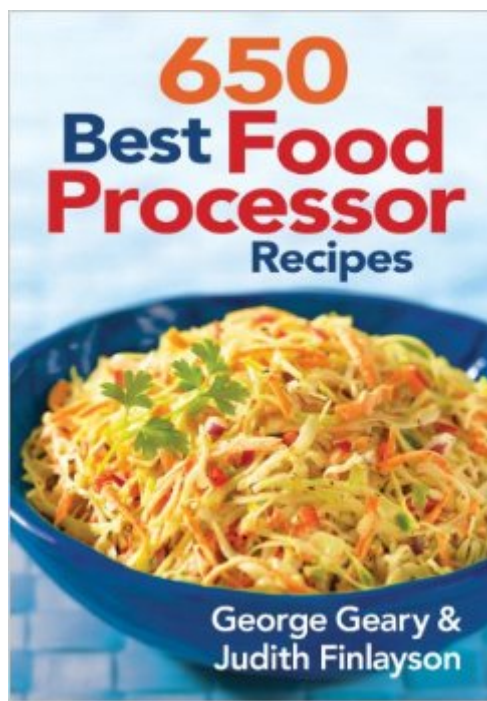


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# 650 Best Food Processor Recipes



## Synopsis

The ultimate recipes for great dishes prepared with a food processor. Millions of home cooks have a food processor, yet many underutilize this versatile appliance. George Geary and Judith Finlayson show busy home cooks how this time-saving appliance can help eliminate lengthy prep times and ensure great results. These superb and innovative recipes have been specifically created for use with food processors. From appetizers to soups to main courses to cookies and cakes, these recipes make full use of this indispensable kitchen appliance. Many of the recipes have also been designed so that the bowl does not need to be cleaned along the way -- another time-saver. Here is a sampling of these delicious and foolproof dishes: Lemon-laced butterbean dip Tzatziki Country terrine Summer borscht Navy bean soup Turkey mole Chicken pot pie with mushrooms and leeks Beef fajitas with guacamole Southwestern brisket Chorizo cakes Creamy salmon lasagna Three-herb pasta salad Potato latkes Tomato tartar sauce Homemade ketchup Red onion salsa Onion marmalade strawberry muffins Fresh tarragon dill bread Chocolate chunk cookies Lemon mist cheesecake The authors also include comprehensive information on the food processor, its safe usage and its basic parts, plus an A to Z list of ingredients and how to process each. Extensive tips and techniques round out this complete reference to an appliance that should be in every home kitchen.

## Book Information

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## Customer Reviews

My husband and I were given a very fancy food processor for our wedding several years ago. I used

it once or twice and then tucked it away in the storage room as it didn't seem to be worth all the trouble to just make coleslaw and juice. Was I ever wrong! A friend recommended I buy a copy of 650 Best Food Processor Recipes and give my processor another shot. I haven't put either the book or my processor away since. And, I'm now honestly wondering how I ever lived without it! The recipes in this book have inspired me to make everything from party appetizers, to main courses for my family, to desserts for the school bake-sale. I can't believe I didn't think of using it for all these things before! If you're like me and have a busy work day, followed by a busy night of running around with the family, you will truly appreciate this time-saving tips in this book. I've learned to use my food processor in a much more time efficient manner after reading (yes, it's all in the book!) about safe usage, understanding basic parts, and how to process a huge list of ingredients properly. This book - which is now my go-to reference book - lists tips and proper techniques on food processor usage (ideal for individuals like me who are a little technologically challenged). I highly recommend this title - and I also highly recommend you give your own unused food processor another chance - I guarantee you'll be pleasantly surprised if you follow the advice and recipes in this book! Who knew cooking could be so easy?

This book is terrific. I've owned my processor for 5 day's and I have used it each day to it's full potential I believe due to this book. Great recipes, no bizarre ingredient hunting and I don't have a hard time getting good vegetables into my family's diet-- even my husband hates them but makes an exception of the meals cooked from this book. It's packed with versatility and nutrition while tasting good too. I'm an intermediate cook at best and find these a breeze. Thanks!

Does your food processor sit on the kitchen counter collecting dust? Or like many cooks, do you use the appliance only to slice and dice? George Geary, a cooking instructor, teams with food writer Judith Finlayson with this impressive array. Both authors assert that the food processor is the most underused appliance in the kitchen. With that in mind, the two whipped up a delicious offering of recipes that make use of the food processor in 650 Best Food Processor Recipes. This giant tome not only offers a tasty menu of recipes, it also breaks down the components of the food processor and explains how to use it effectively. Busy cooks learn how to save time by reducing prep time. One of the best sections is the comprehensive list of ingredients with directions for processing each of these foods. Color photos highlight several of the delightful gourmet recipes, ranging from appetizers to soup, entrees to desserts, condiments to cookies. The dessert section tempts my taste buds, especially the lemon oatmeal bars. Initially, I chuckled at the section explaining the parts

of the processor. I consider myself a well-rounded home cook, but after reading how to use the appliance properly, I learned realize I haven't used my food processor to its full potential.Originally published for the San Francisco/Sacramento Book Review

This is a really good cookbook. I have made several recipes from it already and loved everyone of them. I am thoroughly enjoying my new food processor and I am amazed at how beautifully flavors combine when processing the vegetables and herbs in the processor. I make at least one or more recipes every week, so I can enjoy my food processor and try new recipes. It is well worth the very reasonable price. Most of the ingredients are commonly found in kitchens and grocery stores.

I purchased a fancy food processor and wanted to make sure that I used it alot. I did not want a dust collector. So, I purchased this book so that I could learn how to use it to it's best advantage. I am amazed at how much this book has helped me and how good the recipes are.

This cookbook has great and varied recipes. With arthritis it has been difficult to stir, chop, and cut. Now I have recipes which require a limited amount of stirring, chopping, or slicing. I just let my food processor do most of the work.

I know this sounds silly as a reason to not like a book, but I believe cookbooks need pictures so you can see what the recipe should look like in the end. Granted this book has TONS of recipes (man is it thick) but I just couldn't get excited about any of them because I couldn't see the pictures. So, if you're like me and need pictures in your cookbook you will be disappointed. However, if you can do without colorful, idealistic representations of what you are trying to prepare, then you may really enjoy the true breadth of recipes this book has to offer.

As with all cookbooks the results are a combination of cooking skill and the ideas that come from the book. This book presents a huge selection of cooking ideas that would be difficult and very time-consuming without a food processor. I enjoy the variety of the recipes and the challenge of rethinking manual cutting and slicing with the ease of food processor cooking.

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