

LEMONY GINGERTINIS

This easy, refreshing cocktail starts with a tart ginger syrup to make a perfect summer refreshment.



- 2 lemons, divided
- 1 2½-in. piece fresh gingerroot (about 2 oz), peeled
- ¼ cup sugar
- 1 can (12 oz) frozen lemonade concentrate
- 4 cups (1 L) chilled club soda
- 1 cup lemon-flavored vodka (optional)
- ½ cup lemon sorbet

- 1 Zest lemons using **Microplane® Adjustable Grater**. Cut lemons in half crosswise using **Utility Knife**. Cut two thin slices from one lemon. Cut slices into quarters and cut one slit into each quarter; set quarters aside for garnish. Juice remaining lemons to measure about ½ cup juice using **Juicer**.
- 2 Finely mince gingerroot using **Food Chopper**. Combine lemon zest, juice, ginger and sugar in **Small Batter Bowl**; cover loosely with lid. Microwave on HIGH 2-3 minutes or until sugar is dissolved.
- 3 Place lemonade concentrate into **Quick-Stir® Pitcher**. Pour ginger mixture through **Strainer** into pitcher; discard ginger. Add club soda and vodka, if desired. Place lid onto pitcher and plunge gently.
- 4 To serve, scoop sorbet into glasses using **Small Scoop**. Pour beverage over sorbet. Garnish glasses with reserved lemon quarters.

Yield: 8 servings (about 7 cups)

Light Nutrients per serving (about ¼ cup): Calories 120, Total Fat 0 g, Saturated Fat 0 g, Cholesterol 0 mg, Carbohydrate 32 g, Protein 0 g, Sodium 15 mg, Fiber 0 g

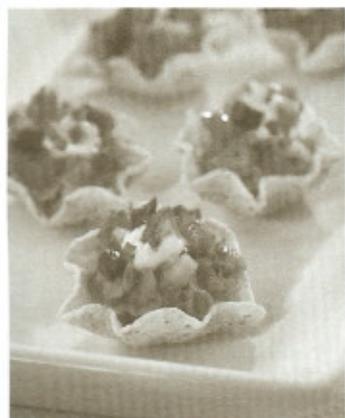
cook's tips

The Food Chopper makes easy work of mincing the gingerroot. This fine chop allows more flavor to penetrate into the syrup.

For a delicious, nonalcoholic version of this recipe, substitute an additional 1 cup chilled club soda for the vodka.

MOROCCAN HUMMUS CUPS

This simple recipe uses Moroccan Rub to dress up purchased hummus and is a tasty start to any casual get-together.



- 1 container (7 oz) plain hummus spread
- 1 tbsp Moroccan Rub
- 1 plum tomato
- 1 1-in. piece seedless cucumber
- ¼ cup pitted kalamata olives
- 2 tbsp packed fresh parsley leaves
- 24 miniature tortilla chip cups
- ⅓ cup plain yogurt

- 1 Combine hummus and rub in **Classic Batter Bowl** using **Small Mix 'N Scraper**®. Attach open star tip to **Easy Accent**® **Decorator**; fill with hummus mixture and set aside.
- 2 Slice tomato in half lengthwise using **Santoku Knife**; scrape out seeds using **Core & More** and dice. Using **Ultimate Mandoline** fitted with v-shaped blade, slice cucumber; cut slices into strips and dice. Coarsely chop olives and parsley using **Food Chopper**. Combine tomato, cucumber, olives and parsley in **Small Batter Bowl**; mix well.
- 3 Pipe hummus into tortilla chip cups. Spoon yogurt over hummus. Divide cucumber mixture evenly among cups using **Small Scoop**.

Yield: 24 servings

Nutrients per serving (1 hummus cup): Calories 30, Total Fat 1.5 g, Saturated Fat 0 g, Cholesterol 0 mg, Carbohydrate 3 g, Protein 1 g, Sodium 90 mg, Fiber 1 g

cook's tips

Any flavored hummus can be substituted for the plain hummus, if desired.

This recipe can be easily doubled.

FRESH PINEAPPLE SALSA

Tangy and refreshing, this tropical-inspired salsa would be excellent served over chicken or fish.



- 2 plum tomatoes
- ½ small red onion
- 1 4-in. piece seedless cucumber
- ½ cup lightly packed cilantro leaves
- 1 jalapeño pepper
- 1 medium pineapple
- 1 lime
- ½ tsp salt

Lime Tortilla Chips
(optional, see below)

- 1 Hull and remove seeds from tomatoes using **Core & More**. Dice tomatoes, onion and cucumber using **Santoku Knife**. Chop cilantro. Combine tomatoes, onion, cucumber and cilantro in **Classic Batter Bowl**. Cut jalapeño in half lengthwise with **Utility Knife** and remove seeds using **Core & More**. Finely chop jalapeño using **Food Chopper**; add to batter bowl.
- 2 Slice top and bottom off of pineapple using **Santoku Knife**, creating a flat base. Stand pineapple upright; use **Pineapple Wedger** to core and peel. Set aside half of the pineapple for another use. Dice pineapple flesh. Juice lime using **Juicer** to measure about 2 tbsp juice. Add pineapple, lime juice and salt to batter bowl. Mix thoroughly until combined. Serve with *Lime Tortilla Chips*, if desired.

Yield: 16 servings (3 cups)

Light Nutrients per serving (3 tbsp): Calories 20, Total Fat 0 g, Saturated Fat 0 g, Cholesterol 0 mg, Carbohydrate 5 g, Protein 0 g, Sodium 75 mg, Fiber 1 g

LIME TORTILLA CHIPS

- 1 lime
- 8 (7-in.) flour tortillas

¼ tsp Coarse Sea & Himalayan Salt
or coarse salt

- 1 Preheat oven to 400°F. Juice lime to measure 2 tbsp juice. Lightly brush one side of each tortilla with lime juice; sprinkle lightly with salt. Cut each tortilla into eight wedges using **Pizza Cutter**; arrange half of the tortilla wedges in a single layer on **Large Round Stone with Handles**.
- 2 Bake 10-14 minutes or until edges are lightly browned and crisp. Remove from oven. Remove chips from baking stone to **Stackable Cooling Rack**; cool completely. Repeat with remaining tortilla wedges.

Yield: 64 chips (16 servings)

Nutrients per serving (4 chips): Calories 40, Total Fat 1.5 g, Saturated Fat 0 g, Cholesterol 0 mg, Carbohydrate 6 g, Protein 1 g, Sodium 170 mg, Fiber 1 g

CHEESY TEX-MEX ROLL-UPS

Spicy Chipotle Rub and fresh corn give this Tex-Mex finger food an authentic flair.



- 2 ears corn, husks and silk removed
- 1 small red bell pepper (about ½ cup finely diced)
- ¼ cup lightly packed fresh cilantro leaves (optional)
- ¾ lb 90% lean ground beef
- 2 tbsp Chipotle Rub
- ¼ tsp salt
- 1½ cups grated Colby and Monterey Jack cheese blend
- 6 (11-in.) flour tortillas
- 1 cup prepared guacamole or Avocado Dipping Sauce (see below)

AVOCADO DIPPING SAUCE

Peel 1 ripe avocado using **Avocado Peeler**; place in **Small Batter Bowl**. Mash avocado using **Mix 'N Masher**. Add ½ cup sour cream, 1 tsp lime juice, ¼ tsp salt and dash of hot pepper sauce; mix well.

- 1 Preheat oven to 450°F. Remove corn kernels from cobs using **Kernel Cutter**. Finely dice bell pepper using **Santoku Knife**. Chop cilantro using **Food Chopper**, if desired; set aside. Place ground beef, rub and salt in (10-in.) **Sauté Pan**. Cook over medium-high heat 5-7 minutes or until beef is no longer pink, breaking beef into crumbles using **Mix 'N Chop**. Add corn and bell pepper; cook an additional 1-2 minutes or until vegetables are crisp-tender. Remove from heat; drain, if necessary. Stir cheese and cilantro into meat mixture using **Small Mix 'N Scraper**®. Transfer meat mixture to **Classic Batter Bowl**.
- 2 Spoon meat mixture down centers of tortillas, dividing evenly. Fold in ends of tortillas and roll up tightly. Place roll-ups on **Medium Sheet Pan**; spray with vegetable oil using **Kitchen Spritzer**. Bake 10-12 minutes or until roll-ups are lightly browned and crisp.
- 3 Remove sheet pan from oven to **Stackable Cooling Rack**. Cut each roll-up on a bias into four slices and serve with guacamole or *Avocado Dipping Sauce*.

Yield: 12 servings

Nutrients per serving (¼ roll-up and about 1½ tbsp guacamole): Calories 280, Total Fat 13 g, Saturated Fat 5 g, Cholesterol 30 mg, Carbohydrate 26 g, Protein 13 g, Sodium 640 mg, Fiber 3 g

cook's tips

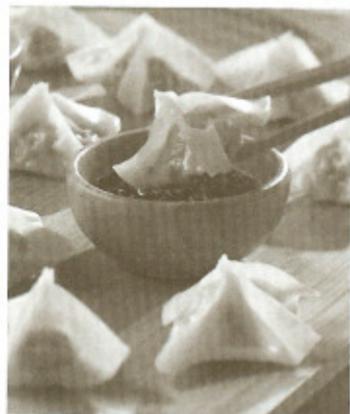
If desired, ground turkey can be substituted for the ground beef.

To make tortillas easier to work with, place them on a microwave-safe plate. Microwave on HIGH 5-10 seconds or until they're slightly warm.

Any flavor of flour tortillas, such as sun-dried tomato, can be used in this recipe. For a fun presentation, use a variety of different flavors.

STEAMED WONTON PURSES

The Stainless Steamer makes this fun, Asian-inspired appetizer come together in no time!



WONTONS

- ½ lb 93% lean ground turkey
- 1 egg
- 2 tbsp soy sauce
- 1½ tbsp Asian Seasoning Mix
- 1 tbsp plain dry bread crumbs
- 1 garlic clove, pressed
- 16 square wonton skins

SAUCE

- ¼ cup rice vinegar
- 2 tbsp soy sauce
- 1 tbsp Asian Seasoning Mix
- 1 garlic clove, pressed

- 1 For wontons, combine turkey, egg, soy sauce, seasoning mix, bread crumbs and garlic pressed with **Garlic Press** in **Classic Batter Bowl**. Mix until incorporated using **Small Mix 'N Scraper**®.
- 2 Spray inside of **Stainless Steamer** with nonstick cooking spray. Place wonton skins on smooth side of **Large Grooved Cutting Board**. Using rounded **Small Scoop**, place a scoop of turkey mixture onto center of each wonton. Lightly brush outer edges with water using **Chef's Silicone Basting Brush**. Bring corners of each wonton up toward center. Pinch corners to seal and place into Steamer.
- 3 Bring 3 cups water to a boil in (**12-in.**) **Skillet**. Reduce heat to a simmer and place Steamer into Skillet. Cover; cook wontons 5-7 minutes or until **Pocket Thermometer** inserted into center of wontons registers 160°F. Meanwhile, for sauce, combine ingredients in **Small Batter Bowl**; mix well. Carefully transfer wontons to serving platter using **Sauté Tongs**. Serve wontons with sauce.

Yield: 16 wontons

light Nutrients per serving (1 wonton and about 1 tsp sauce): Calories 80, Total Fat 1.5 g, Saturated Fat 0 g, Cholesterol 25 mg, Carbohydrate 12 g, Protein 6 g, Sodium 390 mg, Fiber 0 g

cook's tips

If desired, one 1-in. piece peeled fresh gingerroot, finely grated, 2 garlic cloves, pressed and ¼ tsp cayenne pepper can be substituted for the Asian Seasoning Mix in the wontons.

If desired, 1 tsp grated fresh gingerroot and 1 tsp toasted sesame oil can be substituted for the seasoning mix in the sauce.

JALAPEÑO POPPER PIZZAS

These bite-sized pizzas taste just like their namesake and are sure to bring the heat on game day.

- 1 pkg (11 oz) refrigerated thin crust pizza crust
- 4 slices bacon
- 1 small red bell pepper (about ½ cup finely diced)
- 2 jalapeño peppers
- 4 oz cream cheese, softened
- 1 cup shredded cheddar cheese, divided
- 1 cup corn chips, crushed (about ½ cup crushed chips)

- 1 Preheat oven to 425°F. Place dough onto **Cutting Board** (do not unroll dough). Using a sawing motion, slice dough into 24 disks using **Utility Knife**. Place disks onto **Large Bar Pan**; press to flatten and seal seams. Bake 11-13 minutes or until golden brown.
- 2 Meanwhile, slice bacon into ¼-in. pieces; cook in (8-in.) **Sauté Pan** over medium-high heat 8-10 minutes or until crisp. Remove bacon from pan using **Slotted Turner**; drain on paper towels. Drain pan, leaving 1 tsp drippings in pan. Finely dice bell pepper using **Utility Knife**. Chop jalapeños using **Food Chopper**. Add bell pepper and jalapeños to pan; cook over medium heat 2-3 minutes or until tender.
- 3 Combine cream cheese, ½ cup of the cheddar cheese, peppers and bacon in **Classic Batter Bowl**; mix well. Divide cream cheese mixture evenly over crusts. Sprinkle with remaining cheese and crushed chips. Bake 4-6 minutes or until cheese is melted and crusts are golden brown. Remove pan from oven to **Stackable Cooling Rack**. Serve using **Mini-Serving Spatula**.

Yield: 24 pizzas

Nutrients per serving (1 pizza): Calories 90, Total Fat 5 g, Saturated Fat 2.5 g, Cholesterol 10 mg, Carbohydrate 8 g, Protein 3 g, Sodium 160 mg, Fiber 0 g

cook's tips

If desired, a 13.8-oz package of refrigerated pizza crust can be substituted for the refrigerated thin crust dough. Cut into 15 disks and increase bake time to 13-16 minutes.

For maximum impact, the veins and seeds of the jalapeño peppers have been kept in this recipe. For a mild version, remove and discard them.



Without unrolling the crust, slice log of dough into quarters using Utility Knife. Slice each quarter in half and slice halves into three equal pieces to make 24 disks.



Arrange disks in rows of six by four. Press down on each disk to flatten and seal seams.



Combine cream cheese, $\frac{1}{2}$ cup of the cheddar cheese, peppers and bacon; mix well.



Divide cream cheese mixture evenly among crusts.