

# Cuisinart® INSTRUCTION AND RECIPE BOOKLET



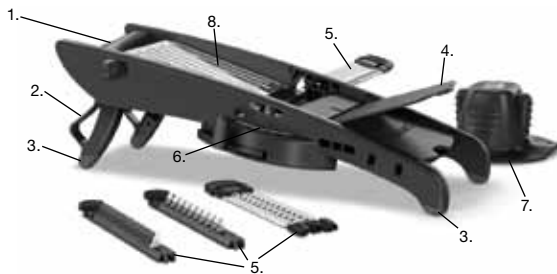
**Cuisinart® Mandoline**

**CTG-00-MAN Series**

The Cuisinart® Mandoline is the perfect tool for preparing many culinary delights. It is designed to cut and slice food easily, with a uniquely designed food holder and interchangeable stainless steel blades. Blades are made using the same technology as the legendary Cuisinart® Food Processor blades, giving our mandoline an edge in more ways than one! With five cutting options and a simple slide lever to adjust thickness, you may find yourself using your Cuisinart® Mandoline every day.

## FEATURES

1. Soft-grip handle for comfortable hold
2. Collapsible legs for easy storage
3. Nonslip feet to hold mandoline in place
4. Safety cover and storage slots to prevent injuries from sharp blades
5. Four interchangeable stainless steel blades with 5 cutting options (straight edge/crinkle cut, shredding, fine and thick julienne), made with Cuisinart® Food Processor technology
6. Thickness adjuster moves blade height to  $\frac{1}{16}$ ",  $\frac{1}{8}$ ",  $\frac{3}{16}$ ",  $\frac{1}{4}$ ",  $\frac{5}{16}$ ",  $\frac{3}{8}$ "
7. Food holder with nonslip push pads that lower food into cutting position
8. Adjustable stainless steel cutting runway – locks into upper and lower positions for use with different blades
9. Includes a cut-resistant glove, which should always be worn when using the mandoline (not pictured)



## SAVE THESE INSTRUCTIONS

## CAUTION

### SPECIAL INSTRUCTIONS

- The Cuisinart® Mandoline's stainless steel blades are extremely sharp. **Please handle with care.** Keep fingers and hands away from blades when using, cleaning, assembling or reassembling unit.
- **ALWAYS** use food holder and the cut-resistant glove to guide food properly into the cutting blade and to prevent injuries. **NOTE:** glove is not cut-proof or point puncture-resistant. **DO NOT USE GLOVE** with moving or serrated blades.
- **Never use your hands instead of the food holder** to guide food.
- Prongs and pins are very sharp; always use caution when placing food onto or removing it from food holder.
- Always engage safety cover and store blades in unit when not in use.
- **Keep this product and its components away from children.**

## PARTS

This package contains a Cuisinart® Mandoline and the following components:

1. Mandoline Body
2. Food Holder
3. Straight Edge/Crinkle Cut Blade
4. Shredding Blade
5. Fine Julienne Blade
6. Thick Julienne Blade
7. Cut-resistant Glove

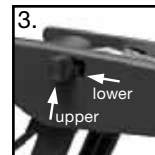
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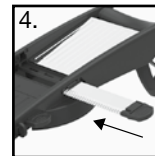
## OPERATING INSTRUCTIONS

1. Before first use, hand-wash body of mandoline and all components.

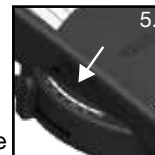
2. Unfold legs to stand unit up.
3. Loosen runway adjuster knobs to properly position runway. Slide and drop runway into the upper position for julienne or the lower position for slicing and shredding. Tighten knobs to lock runway in place.



4. Insert desired blade into opening on side of mandoline; it will snap into place. **NOTE:** Be sure desired cutting edge is facing the top of mandoline, toward the handle.

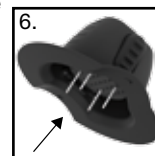


5. To adjust the thickness of the slice, slide lever to desired position. **NOTE:** Shredding blade only works on the 1/16-inch setting.



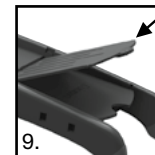
6. Push prongs of food holder into food to hold it securely.

7. Hold the mandoline's handle firmly with one hand. Wearing the cut-resistant glove on the other hand, grip the food holder and slide it down the runway and over the blade in a smooth, even movement. Repeat.



**CAUTION: NEVER USE YOUR HAND TO GUIDE FOOD**

8. Squeeze side grips to lower food while guiding it into the cutting blade.
9. Always engage safety cover and store blades in unit when not in use.



## USING STRAIGHT EDGE/CRINKLE CUT AND SHREDDING BLADES

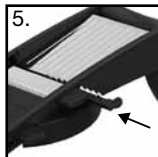
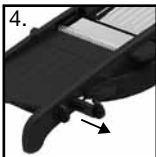
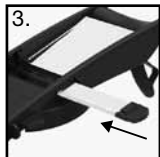
Place runway in the lower position.

Follow **Operating Instructions** on page 2.

**NOTE:** Shredding blade only works on the 1/16-inch setting.

## USING FINE AND THICK JULIENNE BLADES

1. Place runway in the upper position.
2. Unfold legs to stand unit up.
3. Push straight edge/crinkle cut blade into opening on side of unit with desired edge facing the top of mandoline, toward the handle.
4. Carefully remove the fine or thick julienne cutting blade from its storage slot on side of mandoline by pushing one end to release the snap.
5. Insert julienne blade into triangular slot on top of the straight edge blade; push firmly to snap into place.



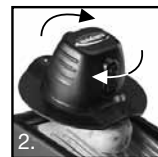
6. Follow steps 5 to 8 in Operating Instructions.

## CREATING WAFFLE CUTS

Place runway in the lower position.

Use the straight edge/crinkle cut blade, with the crinkle cut edge facing the handle, to create waffle-cut fries and veggies. Follow steps 2 to 7 in **Operating Instructions**, then continue as follows:

1. Turn food holder 90 degrees, and run food over blade again. This creates a waffle-cut slice.
2. Repeat the process, cutting first one way and then the other, squeezing push pads to lower food onto blade.
3. **REMEMBER: Never use your hands to guide the food.**



## EASY TO CLEAN

1. To remove blades, push plastic end of blade to release, and pull. **Hold blade by plastic ends; never touch blades directly.**
2. Put blades and food holder into dishwasher.
3. To clean runway, loosen knobs and pull out long pin that connects them. Lift off runway and place in dishwasher to clean. To reattach, return runway to unit, inserting pin through side of unit and then through runway until it protrudes from the other side of unit. Attach and tighten second knob.
4. Mandoline body is hand washable only.
5. Cut-resistant glove is machine washable.

## SAFE AND EASY TO STORE

1. Carefully replace thoroughly dry blades in storage slots.
2. Close safety cover.
3. Collapse legs for easy storage.

## SUGGESTED USAGE AND TIPS

SUGGESTED FOODS	STRAIGHT EDGE BLADE	SHREDDING BLADE	CRINKLE CUT BLADE	FINE JULIENNE BLADE	THICK JULIENNE BLADE	RECIPE IDEAS
Apple	✓	✓	✓	✓	✓	With the straight edge, use the 1/16-inch setting for apple chips, or 1/4-inch setting for perfect slices for an apple pie.
Beet	✓	✓	✓	✓	✓	With the straight edge, use the 1/16-inch setting for beautiful beet chips. The largest setting is not recommended.
Bok Choy	✓		✓	✓	✓	
Broccoli Stalk	✓	✓	✓	✓	✓	
Brussels Sprouts	✓					
Butternut Squash	✓	✓	✓	✓	✓	Slicing comes easiest with butternut squash, and other harder foods, when using the middle three thickness settings.
Cabbage	✓		✓	✓		
Carrot	✓	✓	✓	✓	✓	Shred on a 1/16-inch setting for homemade carrot cake.
Cauliflower	✓		✓	✓	✓	
Cheese		✓				Shred on a 1/16-inch setting
Cucumber	✓		✓	✓	✓	
Daikon	✓	✓	✓	✓	✓	
Eggplant	✓		✓	✓	✓	Use the 3/8-inch setting to slice for eggplant Parmesan.
Endive	✓		✓	✓		
Fennel	✓	✓	✓	✓	✓	Sliced fennel adds some great flavor, whether it is roasted with other vegetables or part of our Root Vegetable Gratin (page 8).
Ginger	✓	✓	✓	✓	✓	
Horseradish		✓				
Iceberg Lettuce	✓		✓	✓		
Lemon	✓		✓			
Mushroom	✓			✓	✓	
Onion	✓	✓				Perfect onion rings can be achieved when slicing on the 3/16-inch setting.
Orange	✓		✓			
Parsnip	✓	✓	✓	✓	✓	Don't stop with potatoes – parsnips and other root vegetables make for some great french fries.

## SUGGESTED USAGE AND TIPS (continued)

SUGGESTED FOODS	STRAIGHT EDGE BLADE	SHREDDING BLADE	CRINKLE CUT BLADE	FINE JULIENNE BLADE	THICK JULIENNE BLADE	RECIPE IDEAS
Pear	✓	✓	✓	✓	✓	
Peppers	✓		✓			Slice up a variety of bell peppers on the 3/8-inch setting to grill on the barbecue.
Potato	✓	✓	✓	✓	✓	Shred on 1/16-inch setting for perfect latkes.
Radicchio	✓		✓	✓		Slice and mix into coleslaw for some added crunch and color.
Radish	✓	✓	✓	✓	✓	
Rutabaga	✓	✓	✓	✓	✓	
Summer Squash	✓	✓	✓	✓	✓	Summer squash and other summer vegetables look beautiful when julienned on the 1/4-inch setting. Toss with pasta or grains.
Tomato	✓					The 1/8-inch setting on the straight edge blade is best for slicing tomatoes for salads, pizza or sandwiches.
Turnip	✓	✓	✓	✓	✓	
Yam	✓	✓	✓	✓	✓	Follow our instructions on page 3 for making waffle fries. Yams make a great alternative chip!
Zucchini	✓	✓	✓	✓	✓	Shred on a 1/16-inch setting for homemade zucchini bread.

### OTHER TIPS

1. **Always use the food holder and wear the cut-resistant glove when slicing. Do not use glove with moving or serrated blades.**
2. Using a mandoline takes some practice. You may not get perfect results right away, but after a few tries you will be slicing like a pro.
3. To prevent foods from sticking to the mandoline surface when cutting, lightly grease the mandoline with a little cooking oil.
4. Different foods require different pressures when cutting. Softer foods, such as tomatoes, require less pressure while harder foods such as butternut squash call for more consistent pressure.
5. It is easiest to cut foods that are flat on the bottom. Trim rounded edges so they are flush with the cutting surface.
6. Use our measurement markings as a guide, but enjoy the freedom of the in-between measurements – which are not marked – to allow more cutting options.
7. Prepare a quick salad or stir-fry with a mix of julienned and sliced vegetables.
8. Prepare fruit or vegetable platters in a flash for your house guests.
9. For coleslaw in a minute, set the thickness adjuster to 1/8-inch. Slice a mix of cabbages and julienne carrots to make a colorful salad tossed with your favorite dressing.

# WARRANTY

## LIFETIME WARRANTY

Cuisinart® Tools & Gadgets are warranted to be free of defects in material and workmanship under normal home use from the date of original purchase throughout the original purchaser's lifetime. If your tool/gadget should prove to be defective within your lifetime, we will repair it (or, if we think it necessary, replace it) without charge to you, except for shipping and handling. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190, or write to Consumer Service Center, Cuisinart, 150 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, along with the original proof of purchase. Be sure to include a return address, description of the product problem, phone number, and any other information pertinent to the product's return. Please pay by check or money order. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discoloration or other damage to external or internal surfaces that does not impair the functional utility of the tool/gadget. This warranty also expressly excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the foregoing limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

We recommend that you visit our website, **[www.cuisinart.com](http://www.cuisinart.com)** for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the

original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

## CALIFORNIA RESIDENTS ONLY

California residents need only supply original proof of purchase and should call 1-800-726-0190 for shipping instructions. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling of such nonconforming products under warranty.

## RECIPES

### Asian Slaw with Ginger-Sesame Dressing

*The Cuisinart® Mandoline makes homemade coleslaw possible. Here is a delicious Asian-flavor-inspired version. This colorful side dish goes beautifully with grilled fish or chicken.*

Makes 8 to 10 servings

#### Dressing:

- 1 garlic clove, peeled
- 1 ½-inch piece ginger, peeled
- 1 tablespoon natural-style peanut butter, chunky or creamy
- 1 tablespoon rice vinegar
- 2 tablespoons soy sauce (reduced-sodium works well)
- 1 tablespoon honey
- 2 tablespoons sesame oil (we recommend hot sesame oil, but it may be a bit too spicy for some. If so, use half regular sesame oil and half spicy)

#### Salad:

- 6 small to medium red radishes, trimmed
- 1 broccoli stalk (florets trimmed and reserved for another use)
- 2 medium carrots, peeled and halved to fit the safety guard
- 2 medium stalks bok choy (greens trimmed and reserved for another use)
- ½ small to medium green cabbage
- ¼ small to medium red cabbage
- ½ small radicchio
- ¼ cup chopped cilantro

1. Put the garlic and ginger in a Cuisinart® Food Processor fitted with the metal blade. Process until finely chopped. Add the peanut butter, rice vinegar, soy sauce and honey. Process until fully combined. With the unit running, add the oil through the drizzle hole in the feed tube and process until emulsified. Reserve.

2. Adjust the runway of the Cuisinart® Mandoline to the upper position and fit with the fine julienne blade set to the ⅛-inch setting. Julienne the radishes and broccoli; reserve in a large mixing bowl.
3. Remove the julienne blade and replace with the shredding blade set to the ⅛-inch setting. Adjust the runway to the lower position. Shred the carrots and reserve in a bowl with the radishes and broccoli. Keeping the mandoline at the ⅛-inch setting, slice the remaining vegetables (except cilantro) with the straight edge blade and add to the mixing bowl with the other vegetables. Add the chopped cilantro and toss – using tongs works best – to fully combine. Right before serving, add the reserved dressing and toss to fully coat. (NOTE: It is important not to add dressing until immediately before serving, otherwise the salad will not be as bright in color and vegetables will not be as crisp.)

*Nutritional information per serving (based on 10 servings):*

*Calories 81 (47% from fat) • carb. 9g • pro. 2g • fat 5g • sat. fat 1g  
• chol. 0mg • sod. 162mg • calc. 45mg • fiber 2g*

### Mixed Potato Pancakes (Latkes)

*This no-fail recipe is great for the holidays, or any time of the year.*

Makes twelve 3-inch pancakes

- ½ pound russet potatoes (about 1 medium-large potato), peeled
- ½ pound sweet potatoes (about 1 medium-large potato), peeled
- ½ medium onion, peeled
- 2 tablespoons unbleached, all-purpose flour (you may use matzo meal)
- 1 tablespoon chopped parsley (lightly packed)
- 1 teaspoon sea or kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 large egg, lightly beaten
- 4 to 6 tablespoons extra virgin olive oil, divided



1. Adjust the runway of the Cuisinart® Mandoline to the lower position and fit with the shredding blade set to the 1/16-inch setting.
2. Cut potatoes in half lengthwise. Secure the potato with the food holder on the uncut side and shred the potatoes on the mandoline. Shred the onion in the same fashion.
3. Squeeze all excess liquid out of the potatoes and onion by wrapping them in a clean towel and gently wringing. Place in a bowl; add the flour, parsley, salt and pepper; toss to mix thoroughly. Stir in the egg.
4. Set a large skillet over medium-high heat. Add 2 to 3 tablespoons oil and swirl to coat the inside of the pan. Form pancake mixture into scant 1/4-cup amounts, continuing to squeeze out any excess liquid. Place no more than 4 cakes evenly spaced in skillet. Press down on top to flatten to about 1/4-inch thickness. Cook for about 4 to 5 minutes, carefully flipping halfway through, or until crispy and light brown.
5. Repeat with remaining pancake mixture, adding more oil as needed (you want to use plenty of oil, being sure that the pan is never dry, or your pancakes will burn).
6. Transfer to a paper-towel-lined tray or plate. You may also keep pancakes warm on a rack in a 200°F oven until ready to serve.

*Nutritional information per pancake (based on 12 pancakes):*  
 Calories 83 (54% from fat) • carb. 8g • pro. 1g • fat 5g • sat. fat 1g  
 • chol. 16mg • sod. 214mg • calc. 15mg • fiber 1g

## Root Vegetable Gratin

*A delicious alternative to the traditional potato gratin.*

Makes 8 to 10 servings

- 2 pounds mixed root vegetables (a colorful mix of peeled white and sweet potatoes, yams, rutabaga, turnips, butternut squash and fennel works well)**
- 1 tablespoon extra virgin olive oil or unsalted butter, plus more for baking pan and foil**
- 1 small shallot, peeled and sliced**

- 1/2 teaspoon sea or kosher salt, divided**
- 1/4 teaspoon freshly ground black pepper, divided**
- 1/2 teaspoon fresh thyme leaves (about 2 average stems; or use 1/4 teaspoon dried thyme)**
- pinch freshly grated nutmeg**
- 1 cup heavy cream**
- 2 ounces Gruyère, shredded**

1. Preheat oven to 400°F.
2. Adjust the runway of the Cuisinart® Mandoline to the lower position and fit with the straight edge blade set to the 1/8-inch setting and slice the vegetables. Reserve.
3. Put the tablespoon of olive oil/butter in a medium sauté pan set over medium heat. Once hot, add the shallot with a pinch each of the salt and pepper. Sauté until softened. Add the thyme, nutmeg and cream. Bring to a simmer and reduce by about 1/3, until thickened slightly.
4. Brush a 9-inch round or square pan with oil/butter. Layer half of the sliced vegetables, then sprinkle with half of the remaining salt and pepper. Pour half of the cream mixture on top, then top with 1/2 of the cheese. Repeat with remaining ingredients.
5. Butter a sheet of foil and press the buttered side onto the top layer of vegetables. Put in the preheated oven and let bake for 30 minutes. Uncover and then bake for an additional 20 minutes, or until golden on top.
6. Let gratin rest for at least 15 minutes before serving.

*Nutritional information per serving (based on 10 servings):*  
 Calories 171 (62% from fat) • carb. 13g • pro. 4g • fat 12g • sat. fat 7g  
 • chol. 39mg • sod. 176mg • calc. 102mg • fiber 2g

## Perfect French Fries

The Cuisinart® Mandoline makes cutting perfect french fries a breeze!

Makes about 2 to 3 servings

**vegetable or peanut oil for frying**

- 1 pound russet potatoes\***  
**kosher salt and freshly ground pepper to taste**

1. Heat oil in Cuisinart® Compact Deep Fryer to 325°F.
2. Scrub potatoes well or peel if preferred.
3. Adjust the runway of the Cuisinart® Mandoline to the upper position and fit with the thick julienne blade set to the 3/8-inch setting on either the crinkle or straight edge blade.
4. Cut potatoes in half lengthwise. Secure the potato with the food holder on the uncut side and slice the potatoes on the mandoline. As you slice, put the french fries into a bowl of ice water to keep them from turning brown.
5. Once oil is ready, drain and dry the french fries completely and thoroughly in batches. If they are wet at all, the oil will spatter and spit. Fry the potatoes in small batches. Cook for about 3 minutes, remove and drain on a tray lined with a wire cooling rack, or on layers of paper towels.
6. Increase the oil temperature to 375°F. In small batches again, fry the potatoes for a second time, this time about 4 minutes, until golden and crispy. Drain on fresh layers of paper towels. Season with salt and pepper to taste when hot and serve immediately.

\*Don't forget sweet potatoes and other root vegetables, as they make tasty fries as well.

**Note:** French fries can be fried once in 375°F until golden brown. Frying them twice makes them extra crispy!

*Nutritional information per serving (based on 3 servings):*

Calories 332 (64% from fat) • carb. 27g • pro. 3g • fat 24g • sat. fat 4g  
• chol. 0mg • sod. 52mg • calc. 20mg • fiber 2g

## Pommes Anna

*Pommes Anna is a classic French side dish – what could be better than potatoes and butter?*

Makes about 12 servings

- 1/2 cup (1 stick) unsalted butter**  
**2 pounds russet potatoes, peeled and stored in cold water**  
**3/4 teaspoon kosher salt**  
**1/4 teaspoon freshly ground black pepper**

1. Preheat oven to 400°F.
2. Melt butter in a small saucepan. Allow to bubble slightly until a white foam appears on the surface. Carefully skim off the white foam then pour into a separate container. Once melted pour butter into a separate container, being careful to not pour in any white solids – strain through a cheesecloth if necessary, discarding the white solids. This is called clarified butter and can be heated to higher temperatures without burning.
3. Adjust the runway of the Cuisinart® Mandoline to the lower position and fit with the straight edge blade set to the 1/8-inch setting. Slice potatoes using the food holder and cover with fresh cold water.

**Tip:** Potatoes slice more easily if cut in half – this way the potato can run smoothly across the mandoline with the straight edge surface.

4. Place a Cuisinart® French Classic 10-inch skillet over medium to medium-low heat and brush well with plenty of butter. Working in batches, dry the potato slices very well with paper towels. Working in concentric circles, start placing potato slices in the buttered skillet, starting in the center and overlapping them to create a solid potato layer in the pan. Brush the layer well with butter and sprinkle with some of the salt and pepper.
5. Continue making layers in the same fashion – butter and season each one. There should be six layers total, depending on the size of the potatoes.
6. Butter a sheet of foil and press the buttered side onto the top layer of potatoes – place pie weights or dried beans on the foil to

weigh down the potatoes. Place in the top third of the preheated oven and bake for 30 minutes. Remove foil and continue baking for an additional 30 minutes until golden brown.

7. To serve: Carefully scrape a silicone spatula underneath the bottom layers of potatoes so that they can be easily removed in one piece. Invert onto a serving platter or cutting board and slice into wedges to serve.

*Nutritional information per serving:*

Calories 121 (57% from fat) • carb. 12g • pro. 1g • fat 8g • sat. fat 5g  
• chol. 20mg • sod. 94mg • calc. 9mg • fiber 2g

## French Onion Soup

*A timeless bistro classic.*

Makes six 1-cup servings

- 3 pounds yellow onions, peeled**
- ½ cup (1 stick) unsalted butter**
- 1 teaspoon kosher salt, divided**
- 1 teaspoon freshly ground black pepper, divided**
- 2 tablespoons unbleached, all-purpose flour**
- 4 ounces dry sherry or brandy, divided**
- 2 stems fresh thyme**
- 2 bay leaves**
- 6 cups beef or veal stock or broth**
- 1 small baguette, cut into ½-inch slices**
- 8 ounces Gruyère**

1. Adjust the runway of the Cuisinart® Mandoline to the lower position. Fit with the straight edge blade set to the  $\frac{3}{16}$  inch position and slice the onions.
2. Melt the butter in a stockpot over medium heat. Once butter has melted, add the onions,  $\frac{1}{2}$  teaspoon of the salt and  $\frac{1}{4}$  teaspoon of the pepper. Cook over medium-low to medium heat until caramelized, about 45 minutes to 1 hour.
3. Once onions have cooked, stir in the flour and cook for about 1 to 2 minutes. Stir in 2 ounces of the sherry or brandy with the

thyme and bay leaves and cook for a few minutes to reduce the wine slightly. Add the stock and increase the temperature to medium-high and bring the mixture just to a boil.

4. Reduce the heat to maintain a simmer for about 50 minutes. Stir in remaining sherry, salt and pepper. Taste and adjust seasonings if necessary.
5. While soup is cooking, replace the straight edge blade with the shredding blade and shred the Gruyère; reserve. Lightly toast the baguette slices under a broiler, and reserve.
6. Once soup has finished simmering ladle it into individual ovenproof crocks. Top the soup with bread slices, then shredded Gruyère. Broil until the cheese is completely melted and browned. Serve immediately.

*Nutritional information per serving:*

Calories 518 (48% from fat) • carb. 42g • pro. 21g • fat 28g • sat. fat 17g  
• chol. 82mg • sod. 1324mg • calc. 447mg • fiber 4g

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Wafflemakers



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