

○ 012 BOSCH ATTACHMENTS - BLENDER & SLICER/  
SHREDDER

Cole Slaw

Shred cabbage on thin slice blade with food processor. Grate carrots on fine grate and apple on coars grate blade. Rain and pineapple are optional.

Blender dressing:

¾ c. oil  
½ c. sugar  
½ c. vinegar  
½ tsp. Salt  
celery seed to taste.

Scalloped Potatoes

Scrub and clean 6 – 8 potatoes. Using the thick slice blade on the food processor, slice the potatoes with the skin on. With the same blade, slice 2 peeled onions and layer in a casserole dish with potatoes and salt and pepper to taste. Sprinkle with flour between layers.

○ In blender, mix 2 c. hot milk with ¼ c. flour & 1 tbsp. butter. Blend using saucer for lid instead of regular blender lid. Pour mixture over potatoes. Top with bread crumbs made in blender, mixed with cheese.

Quick Quiche

Unbaked pie shell

1 c. shredded sharp cheddar cheese  
¾ c. whipping cream  
¾ c. milk  
4 eggs (or 6 egg whites)  
dash of salt  
1 tbsp. four

Place cheese and/or fried bacon or onions in the bottom of the pastry shell. Blend remaining ingredients in blender and pour into shell. Bake at 375 deg. F. for 45 min.



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Foolproof pastry

Mix 5 ½ c. flour, ¼ c. brown sugar, ½ tbsp. baking powder, ¼ tsp. Salt. Cut in 1 lb. Shortening us8ing the whips and the manual job speed until small pea shapes are formed.

Mix 1 tbsp. vinegar, 1 egg, enough cold water to made 1 cup total. Mix into first mixture, just until combines. It will stick in the beaters. Roll out on floured surface and place into pie shells.

Impossible Pie

4 eggs  
1 c. milk  
½ c. or less sugar  
½ c. margarine  
1 c. coconut  
1 tsp. Vanilla

Put all ingredients into the blender and blend 15 sec. Pour into a greased 9 in. pie pan. Bake at 350 deg. F. for 45 min.

