



the blender bible

The blender has many uses, from puréeing delicious soups, dips, and pasta sauces, to creating delectable fruit and vegetable smoothies and mixing cocktails. With these recipes, inspired by food from around the world, you'll also learn to make homemade condiments, tantalizing entrées and side dishes and sumptuous desserts. And new parents will be delighted to feed their baby nothing but the freshest purées.

Appetizers and Condiments

Curried Pumpkin Dip, Chicken Pâté, Caesar Salad Dressing, Hot Honey Mustard, Tart Peanut Sauce, Thai Red Curry Paste

Soups, Entrées and Side Dishes

Spanish Tomato Gazpacho, Cajun Shrimp Bisque, Fluffy Buttermilk Waffles, Chicken Tandoori, Slow-Cooked Southern-Style Ribs, Two-Tone Potato Fritters

Drinks and Cocktails

Pink Berry Smoothie, Blender Cappuccino, Mango-Peach Soy Shake, Frozen Peach Daiquiri, Easy Egnog, Blender Bellini, Lemon Grass Martini, Gin Fizz

Baby Food

Tropical Fruit Breeze, Corny Sweet Potatoes, Chicken Divine, Chili for Beginners, Blueberry Apricot Crumble, Broccoli and Cauliflower Melt, Cheesy Beef Casserole, Tropical Chicken



- More than 500 recipes for everything from soups and smoothies to entrées and desserts to baby food
- Baby food indexed separately for easy reference
- Every recipe created exclusively for blender use

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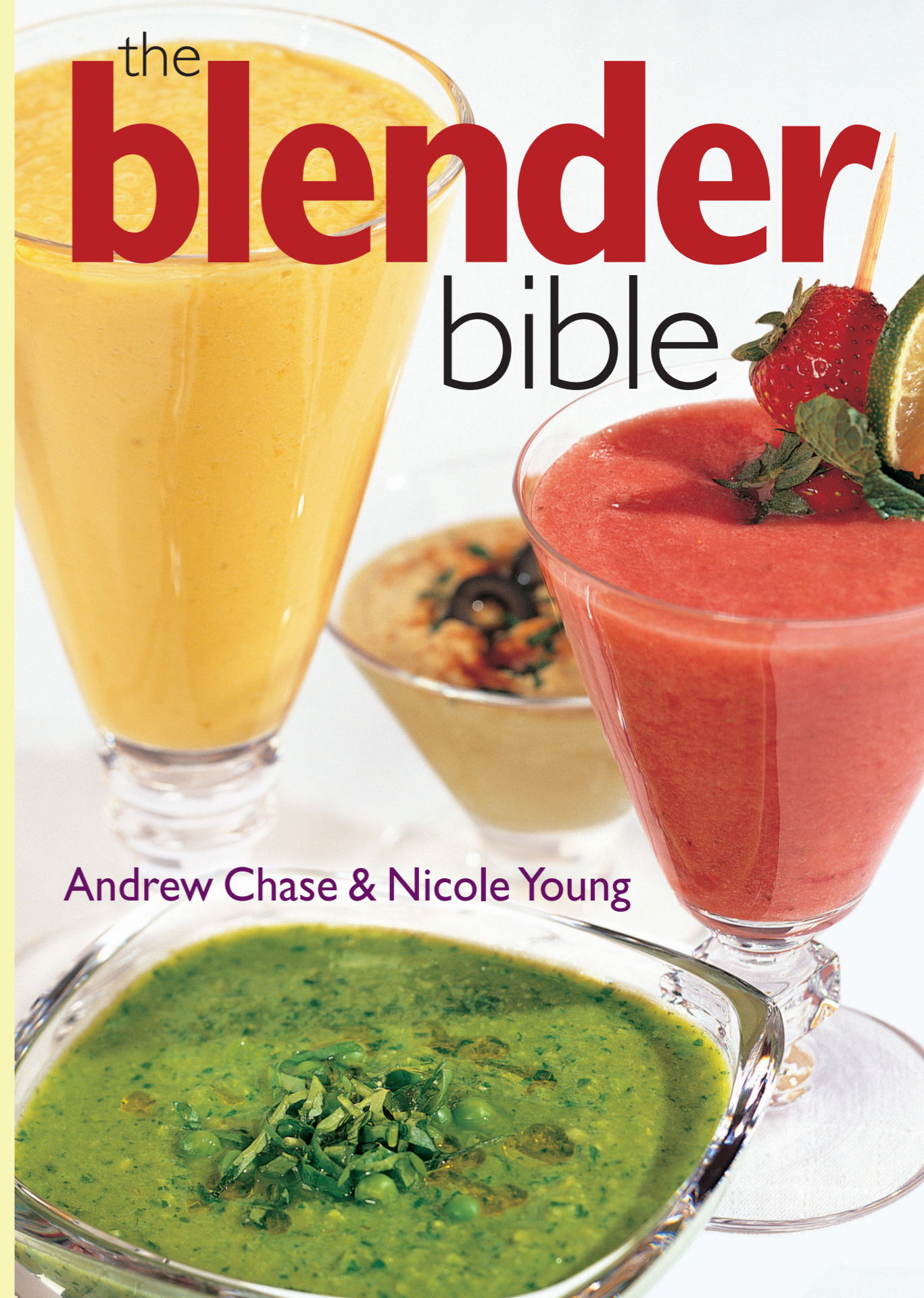
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