

Cuisinart®

Recipe Booklet

Basic to / Gourmet DEEP FRYER RECIPES



**Instruction
Booklet
Reverse Side**

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TIPS AND HINTS

- When frying food that is not coated in batter, make sure it is patted dry with paper towels, as excess moisture causes the oil temperature to drop. **The smallest amount of water will also cause hot oil to spatter.**
- It is important to use clean oil when frying. We recommend changing oil after every time you fry. It is possible to fry in the same oil more than once, especially if you are frying mild, non-odorous foods such as vegetables. After you fry something with a distinct odor, such as fish, any foods you fry afterward will take on a similar flavor. For this reason when you prepare a dish like fish and chips you would want to fry the chips first. Any time the oil looks very dark after frying multiple times it is time to change it. Also, the smoking point (temperature when oil will burn) of the oil lowers with each use.
- To filter oil for further use, wait until the oil is COMPLETELY cool, about 2 hours after frying. Pour the oil from the designated pouring spout into a container with a funnel lined with cheesecloth or a coffee filter to catch any debris. If reusing, store in a closed container in a dark and cool area.
- Recommended oils for frying are all vegetable oils, canola oil, peanut oil, or grapeseed oil. Specialty nut oils (walnut, almond, hazelnut, etc.) have a lower smoking point (temperature when oil will burn) so they are not recommended or suggested for deep-frying. We do not suggest frying with nut oils other than peanut oil.
- Olive oil is a healthy oil with great flavor, but extra virgin olive oil has a low smoking point and should not be used to deep fry at high temperatures unless it is blended with vegetable oil. Pure olive oil may be used as it imparts a good flavor, but do not fry above the temperature of 360°F. The ratio to fry with extra virgin olive oil is to blend ¼ part extra virgin to ¾ parts vegetable oil. It is never recommended to deep-fry with specialty nut oils such as walnut, sesame, or hazelnut.

- Oil temperature is crucial for deep frying. To avoid greasy, oil-saturated foods, the oil temperature must be between the temperatures 350°F and 375°F. The exception is frying potatoes, as you “blanch” them in oil first to cook the interior at a lower temperature, and then fry again at a higher temperature to achieve the crispy exterior.
- When adding foods to the deep fryer it is important not to add too much at once. Too much food will cause the temperature of the oil to drop, resulting in greasy rather than crispy food. Overcrowding the fryer basket will also result in uneven cooking.
- The recipes will specify whether to place the food to be fried in the basket in either the up or down position. When adding food to the deep fryer in the down position, be very careful not to drop anything into the hot oil, causing it to splash upward. Instead, gently ease ingredients into the oil right at the oil’s surface with a pair of tongs or a perforated skimmer.
- It is best to season fried food with salt and pepper once it has drained on paper towels after frying and while it is still hot. Deep-fried foods are best when served immediately after cooking and draining. If you are frying large amounts of food, keep your oven preheated to 200°F. This way you can keep fried food on a wire rack set on a jelly-roll pan in the oven once it has been fried, to keep it warm for serving.
- Always remove small food particles from the oil with a large, round slotted spoon or spider.
- Always have your ingredients ready to go as soon as your oil is at the correct temperature.
- When frying for an extended amount of time, be sure oil returns to required temperature before frying each batch. It is also important to keep the oil at the recommended level for each recipe, adding more oil as needed – remember, when foods are fried at the proper temperature, minimal oil is absorbed.
- The best way to clean unit is to add 2 tablespoons of baking soda and water to the fill line and boil for 5 minutes. We recommend

cleaning with baking soda after each use (each time you change oil). See "Cleaning and Care" section, page 5 in instruction booklet.

FUN AND DIFFERENT IDEAS TO TRY IN THE DEEP FRYER

Fried cheeses are great on top of a salad or as a new addition to a cheese plate.

Try deep frying cheese – take Camembert, Brie or chèvre, slice into wedges or individual portions, dip in beaten egg whites and then roll in panko breadcrumbs seasoned with ½ teaspoon of salt and ½ teaspoon of pepper and a teaspoon of herbs de Provence. Place cheese in freezer for at least ½ hour to firm and set the coating. Fry at 375°F for 1 to 2 minutes until golden. Drain on paper towels and serve immediately.

Thinly julienne leeks and fry at 375°F. Remove when golden, after 1 to 2 minutes. Drain on layered paper towels and season with salt. Serve alongside or on top of meats, fish, salads, or even mashed potatoes for a delicate crunch.

For crispy noodles, cut egg roll wrappers into strips and deep fry at 375°F until golden brown, about 1 to 2 minutes. Drain on layered paper towels and season with salt.

For tortilla chips, cut corn tortillas into quarters and deep fry at 375°F until golden brown, about 3 to 4 minutes. Drain on layered paper towels and season with salt.

For croutons, cut day-old bread into cubes. Fry at 375°F until golden brown, approximately 1 to 2 minutes.

The following versatile batters can be used for chicken, fish, seafood, and vegetables.

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RECIPES

Beer Batter

Makes 1½ cups

- 1 cup unbleached, all-purpose flour**
- ½ teaspoon kosher salt**
- 1 cup beer**

Place flour and salt in a mixing bowl. Add the beer and stir with a whisk to incorporate. Let batter rest, covered with plastic, for at least ½ hour and up to 2 hours in the refrigerator before using.

Tempura Batter

Makes about 1½ cups

- 1 egg yolk**
- 1 cup ice water**
- ¾ cup cake flour**
- ¼ cup cornstarch**

In a mixing bowl, stir together the egg yolk and ice water until well combined. Stir in both cake flour and cornstarch; the batter will be lumpy.

Let batter rest, covered, for about 1 hour in the refrigerator before using.

Crumb Coatings

An alternative to batter is simply to coat the items you are frying with a crumb mixture.

Some examples of crumb mixtures are:

- Seasoned breadcrumbs
- Panko breadcrumbs (Japanese breadcrumbs that are coarser than regular breadcrumbs – they impart a crunchy texture)
- Graham cracker crumbs
- Cornflake crumbs

A standard way to coat items to be fried is to first dredge them in flour, shaking off any excess, then dredge in beaten egg, shaking off excess, and finally, dredge in the crumb mixture of your choice, also shaking off the excess. It is sometimes recommended to refrigerate the breaded items for at least ½ hour before frying (this helps the crumbs stick to the item being fried). Follow the directions for frying given in the recipe.

Deep Fried Chicken Wings for One

Makes 10 to 12 pieces, depending on size of wings

- ¼ **cup packed brown sugar**
- ¼ **cup kosher salt**
- 1 cup boiling water**
- 6 cups ice cubes**
- 1 pound chicken wings (about 5 or 6) ***

Place sugar, salt and boiling water in a large bowl; stir until sugar and salt are completely dissolved. Add ice cubes and allow the mixture to cool completely. Cut off wing tips (reserve for another use such as stock, or discard), and halve the chicken wings at the joint. Place in the cooled brine and add cold water to cover. Cover and refrigerate at least one hour or overnight. This is “brining” the meat, which produces a moist, juicy wing. If you are in a rush, this step can be omitted.

Fill the Cuisinart™ Deep Fryer to the maximum line with vegetable oil. Preheat to 375°F. While the oil is heating, drain the chicken wings and **dry them well** (the oil will splatter if the wings are at all wet). Prepare your favorite sauce. Working in batches of about 5 to 6 wing halves at a time, fry in hot oil until deep golden brown and crispy and no signs of pink show when pierced at the bone, about 9 to 12 minutes (depending on size of wings). Lift basket and let oil drain out. With a pair of tongs, place wings on layered paper towels to drain. Repeat with remaining wings until all wings have been cooked. When all wings are cooked, add to the bowl of sauce and toss to coat completely. Transfer to a dish and pour any remaining sauce over wings or place in a small bowl for dipping.

*This recipe can easily be doubled. When ready to fry, preheat oven to 200°F. Place a wire cooling rack on a jelly-roll pan. Once the first batch of wings is cooked, transfer them to the wire rack on the jelly-roll pan and keep warm in the preheated 200°F oven. Repeat as necessary. Once all wings are cooked, toss in the pre-made sauce.

SAUCE SUGGESTIONS FOR DEEP FRIED CHICKEN WINGS

Buffalo Sauce

Makes about 1 cup – enough for 3 pounds Deep Fried Wings

- ⅓ **cup unsalted butter, melted**
- ½ **cup Louisiana hot sauce (such as Frank’s Louisiana Red Hot!™)**
- 1 tablespoon cider vinegar**

Place all ingredients in a medium bowl. Stir with a whisk until completely blended and homogenous. Add hot wings and toss to coat. Pour remaining sauce over wings to serve.

Asian Mahogany Sauce

Makes about 1¼ cup

- ½ **cup soy sauce**
- 2 tablespoons sherry**
- ⅓ **cup hoisin sauce**
- ¼ **cup plum sauce**
- 3 tablespoons rice vinegar**
- 1 tablespoon honey**
- 1 clove garlic, minced**
- ½ **tablespoon fresh ginger, minced**

Place all ingredients in a saucepan over medium heat. Bring to a boil and then reduce to a simmer for about 5 minutes. Add hot wings and toss to coat. Pour remaining sauce over wings to serve.

Sweet & Spicy Glaze

Makes 1¼ cups

- ⅓ cup apricot preserves**
- ⅓ cup orange marmalade (orange rinds finely chopped)**
- ⅓ cup ketchup**
- 2 tablespoons balsamic vinegar**
- 2 tablespoons Worcestershire sauce**
- 1-2 teaspoons Tabasco® or other hot sauce, to taste**

Place all ingredients in a medium bowl. Stir with a whisk until completely blended and homogenous. Add hot wings and toss to coat. Pour remaining sauce over wings to serve.

Honey Mustard Sauce

Makes 1 cup

- ½ cup honey**
- ½ cup Dijon-style mustard**
- ½ teaspoon Tabasco® or other hot sauce**
(can be omitted if preparing for children)

Place all ingredients in a medium bowl. Stir with a whisk until completely blended and homogenous. Add hot wings and toss to coat. Pour remaining sauce over wings to serve.

Creamy Blue Cheese Dressing

Serve with Buffalo Wings and celery sticks

Makes about 2 cups dressing.

- 1 clove garlic, peeled and chopped**
- ½ ounce shallot, peeled and chopped**
- 1 cup nonfat yogurt**
- ½ cup lowfat buttermilk**
- ⅓ cup lowfat mayonnaise**
- ¾ teaspoon dry mustard**
- ½ teaspoon Worcestershire sauce**
- ¼ teaspoon white pepper**
- 3 ounces crumbled blue cheese**
- dash Tabasco® or other hot sauce, to taste**

Place the garlic, shallot, yogurt, buttermilk, mayonnaise, dry mustard, Worcestershire, and pepper in a medium bowl. Whisk ingredients until smooth and creamy. Stir in the crumbled blue cheese and Tabasco®. Let stand for 30 minutes before using to allow flavors to develop. Cover and refrigerate all unused portions. Keeps 1 week.

Fried Vegetable Wontons

Makes 16 to 18 wontons

- ½ tablespoon vegetable oil**
- ¼ cup finely chopped shallot (about 1 shallot)**
- ¼ cup finely chopped carrots**
- 2 tablespoons finely chopped celery**
- ½ jalapeño seeded and finely chopped**
- 1 teaspoon chopped garlic**
- 2 tablespoons finely chopped mushrooms**
- 2 tablespoons finely chopped red bell peppers**

-
- 1-2 tablespoons finely chopped fresh ginger**
 - 2 teaspoons soy sauce**
 - 2 teaspoons sesame oil**
 - 1 tablespoon rice vinegar**
-
- 18 wonton wrappers**
 - water and cornstarch for sealing wontons**

Pour the vegetable oil in a 2-quart sauté pan over medium heat. Add the shallot, carrot, celery, and jalapeño and sauté for about 3 minutes, until vegetables soften slightly. Add the garlic, mushroom, and bell pepper and continue to cook for an additional 3 to 4 minutes. Stir in ginger, soy sauce, sesame oil, and rice vinegar and cook for about 1 minute. Taste and correct seasoning if needed. Remove from heat and allow to cool before assembling wontons. Filling can be prepared ahead – cool and refrigerate until ready to assemble wontons.

Prepare a work area equipped with small bowl of water and pastry brush, small bowl of cornstarch, large plate or cutting board dusted with cornstarch, package of wonton wrappers*, and wonton filling. On a clean, dry surface, line up 3 to 6 wonton wrappers at a time. Place ½ tablespoon of filling in the middle of each wrapper. Brush the edges of the wrappers with water. Then fold the wrappers. If using square wrappers fold into a triangle and then press the edges tightly with your fingers in order to seal the wonton. Then, fold again so that the points on the longest side of the triangle meet, pressing them so that they adhere. If using round wrappers, fold circle in half pressing with your fingers to seal the dumpling. Leave as is or crimp the edges using your thumb and first finger. Continue to fill the remaining wontons. Keep the prepared wontons on a clean tray or cutting board and dust them with plenty of cornstarch. Once finished, cover in plastic.

Fill the Cuisinart™ Deep Fryer to the maximum line with vegetable oil. Preheat to 375°F. When oil is ready, fry wontons in batches. Fill the basket, in the up position, in a single layer of wontons (about 3 to 4). Do not overcrowd. Lower basket into oil and fry for about 1 minute, until golden and crispy. Lift basket and let the oil drain out. With a pair of tongs, place wontons on layered paper towels to drain, and season lightly with salt. Repeat with remaining wontons and serve immediately.

Serve wontons with a soy dipping sauce.

***Note:** When using wonton wrappers, it is important to keep them in their package or wrapped in plastic until you use them, as they can easily dry out.

For shrimp wontons: Process 8 ounces of cooked shrimp with 1 egg white and stir into the cooled vegetable mixture before assembling wontons.

Soy Dipping Sauce

- ½ cup soy sauce**
- 2 tablespoons rice vinegar**
- 2 teaspoons minced ginger**
- 4 drops sesame oil**
- pinch crushed red pepper (optional)**

Place all ingredients in a bowl and stir to mix. Serve with fried wontons.

Vegetable Tempura

Makes 2 servings

Tempura batter:

- 1** large egg yolk
- 1** cup ice water
- 3/4** cup cake flour
- 1/4** cup cornstarch

- 3/4-1** pound assorted sliced vegetables
(i.e. green beans, asparagus, sweet potato, eggplant,
onions, carrots, broccoli, cauliflower, zucchini)

In a mixing bowl, whisk together the egg yolk and the ice water. Add the cake flour and cornstarch and whisk to incorporate the ingredients. The batter will appear lumpy. Cover with plastic and rest the batter for about an hour in the refrigerator.

Fill the Cuisinart™ Deep Fryer with vegetable oil to the maximum line. Preheat to 375°F. When the oil is ready, lower the basket into the oil. Choose an assortment of vegetables and dip into the tempura batter. Allow any excess batter to drip off and then carefully lower vegetables into the oil. Be sure to not overcrowd the basket. Fry for about 3 to 5 minutes, turning once during cooking time, until the vegetables are golden and crispy. Lift basket and let the oil drain out. With a pair of tongs, place vegetables on layered paper towels and season with salt. Repeat with remaining vegetables and serve immediately.

Serve with soy sauce or soy dipping sauce (see previous recipe).

Cajun Shrimp

Makes 2 to 3 servings

- 1** pound shelled and deveined raw shrimp
- 1** cup unbleached all-purpose flour
- 1** cup cornmeal (white or yellow)
- 1** tablespoon chili powder
- 2** teaspoons thyme
- 1** teaspoon ground cumin
- 1** teaspoon garlic powder
- 1** teaspoon sweet paprika
- 1** teaspoon kosher salt
- 1/2** teaspoon freshly ground black pepper
- 2** large eggs
- 1/3** cup milk

Rinse and dry shrimp. Place on a tray or baking sheet lined with a triple thickness of paper towels. Refrigerate until ready to use.

Place the flour, cornmeal, chili powder, thyme, cumin, garlic powder, paprika, salt, and pepper in a medium bowl. Stir to blend. Place the eggs in a medium bowl and beat with a whisk until completely blended. Add milk and stir to blend.

Fill the Cuisinart™ Deep Fryer with vegetable oil to the maximum line. Preheat to 375°F. While the oil is heating, prepare the shrimp. In small batches, place the shrimp in the egg mixture. Drain and add to the seasoned flour. Toss gently to completely coat with dry mixture. Remove and place each piece separately on a tray or baking sheet lined with waxed paper. Repeat with the remaining shrimp.

Preheat the oven to 200°F. Place a wire rack on a jelly-roll pan. When oil is ready, lower the basket into the oil. Add shrimp in batches, about 4 to 5 at a time to the hot oil – do not crowd – and cook until golden and crispy, about 1½ to 3 minutes. Repeat with remaining shrimp. As they are cooked place on layered paper towels for 2 to 3

minutes to drain, then transfer to the rack in the oven to keep warm while cooking the remaining shrimp.

Serve with Creole Mustard Mayonnaise.

Creole Mustard Mayonnaise

Makes 1 cup

- ½ cup Creole-style mustard**
- ½ cup light or regular mayonnaise**

Place ingredients in a small bowl and stir with a whisk until completely blended. Cover and refrigerate until ready to use.

Fried Calamari

Makes 4 servings

- ½ pound calamari, cleaned and sliced into ½" rings**
- 2 cups light cream or buttermilk**
- 1 large egg, lightly beaten**
- 1 cup unbleached all-purpose flour**
- ½ teaspoon kosher salt**
- ½ teaspoon fresh ground pepper**
- ½ teaspoon paprika**
- ⅛ teaspoon cayenne**

Submerge calamari in 1 cup of the cream or buttermilk in a mixing bowl. Wrap the bowl in plastic and refrigerate for an hour.

When you are ready to fry, remove calamari from refrigerator.

Fill the Cuisinart™ Deep Fryer with vegetable oil to the maximum line. Preheat to 375°F. While the oil is heating, whisk the egg with the second cup of cream. Strain the calamari and place it in the bowl

containing the egg and cream mixture. Place the flour, salt, pepper, paprika, and cayenne in a separate mixing bowl. Remove a handful of the calamari from the egg and cream mixture, allowing any extra to drip back into the bowl. Place in seasoned flour. When oil is ready, lower the basket into the oil. Working in small batches, shake any excess flour from calamari. Carefully add a batch of calamari at a time to the hot oil and fry until golden brown, approximately 1 to 3 minutes. Drain on layered paper towels and season with salt. Repeat with remaining batches and serve immediately with marinara sauce or aioli.

Crab Cake Fritters

Makes eight 4-ounce fritters

- 16 ounces lump crabmeat**
- 1 teaspoon extra virgin olive oil**
- 1 chopped red bell pepper (8 ounces)**
- 3 green onions, trimmed and chopped (approximately ⅓-½ cup)**
- 1 teaspoon chopped fresh garlic**
- ¼ teaspoon kosher salt**
- 2 eggs, lightly beaten**
- 1 cup panko breadcrumbs, plus extra for dredging**
- ½ cup mayonnaise**
- 1 teaspoon Worcestershire sauce**
- 1 teaspoon Dijon style mustard**
- 1½ teaspoons Old Bay® seasoning hot sauce (optional)**

Look through crabmeat to make sure it has no shells or cartilage and reserve in refrigerator.

Place the olive oil in a 10" skillet and place over medium heat. Add the peppers and onion and sauté for at least 5 minutes until the vegetables soften slightly. Stir in the garlic and salt and cook for another 5 minutes. Remove the vegetables from the heat and allow to cool for a few minutes. Once the vegetables are cool to the touch add them to the crabmeat. Add the eggs, panko, mayonnaise, Worcestershire, Dijon, Old Bay®, and dash or two of hot sauce if desired. Very carefully mix all ingredients together. The best way to mix the crab mixture is with clean hands; however, you can use a spoon or spatula. It is important to mix gently to keep the crabmeat intact.

From the mixture form ½-cup oval cakes with your hands and place them on a clean plate, separating the layers of cakes with wax paper. Cover with plastic and refrigerate for 1 hour before frying.

Fill the Cuisinart™ Deep Fryer with vegetable oil to the maximum line. Preheat to 375°F. While the oil is heating, roll the crab cakes in panko to coat.

When oil is ready, place about 2 crab cakes in the basket in the up position. Lower into the oil, and cook for about 2 to 4 minutes, turning the cakes half way through cooking time. Lift basket and let the oil drain out. With a pair of tongs, place crab cakes on layered paper towels to drain and lightly season with salt. Continue with the remaining cakes and serve immediately.

Perfect French Fries

To obtain the perfect French fry you must fry the potatoes twice.

Serves 2 to 3

1 pound russet potatoes
kosher salt

Peel potatoes and cut into strips about ¼ to ½" thick, using either a sharp knife, a French fry cutter, or a French fry disc in a food processor. Place potatoes in a bowl submerged in cold water until ready to use.

Fill the Cuisinart™ Deep Fryer with vegetable oil to the maximum line. Preheat to 300°F. While the oil is heating, lay the potatoes on layers of paper towel to **dry them well**.

When the oil is ready, fill the basket in the up position with one layer of potatoes. Lower the basket and cook for 3 minutes. Remove potatoes and drain on layers of paper towels. Continue cooking the remaining potatoes in batches and drain.

Increase temperature to 375°F. When oil is ready, follow the same method as the first time. With basket in the up position, place the potatoes in a single layer. Lower the basket and cook for 4 to 5 minutes for thin French fries or 8 to 12 minutes for thicker cut fries. Fries are done when they are golden brown and crispy. Remove fries from basket and drain again on layered paper towels.

Season with salt and serve immediately.

Potato Chips

Serves 2

1 Yukon Gold potato (about 8-9 ounces) kosher salt

Slice potatoes very thin (about $\frac{1}{16}$ to $\frac{1}{8}$ " thick) with a very sharp knife, mandoline, or food processor. Place potato slices in a bowl submerged in ice water and reserve for 15 minutes.

Fill the Cuisinart™ Deep Fryer with vegetable oil to the Max fill line. Preheat to 300°F. **Dry potatoes well.** When oil is ready, with the basket in the up position, place potatoes in the basket in a single layer.

Lower the basket and cook for about 3 minutes. Reserve the potato slices on layered paper towels. Continue to cook the remaining potato slices in the same manner.

Increase the temperature to 375°F. Using the same method as stated above, place the potato slices in the basket in the up position. Lower them into the oil and cook for about 3 to 4 minutes turning the slices once, so that the slices are dark, golden and crispy. Remove and drain on layered paper towels and sprinkle with salt. Repeat the same process for the remaining potatoes.

Serve immediately.

Note: It is also possible to fry thinly sliced potato chips only one time at the temperature of 375°F for about 4 minutes, turning once during fry time. However, the most consistent results occur with the double fry method.

Corn, Scallion and Sweet Red Pepper Fritters

Makes about 10 to 12 fritters

- $\frac{1}{2}$ cup corn (approximately 1 ear)
- $\frac{1}{2}$ tablespoon olive oil
- 3 ounces finely chopped red bell pepper
- $1\frac{1}{4}$ cups unbleached, all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon fresh ground pepper
- 2 large eggs
- $\frac{1}{4}$ cup whole milk
- 2 tablespoons beer
- 1 trimmed and finely chopped green onion
- 1-2 dashes hot sauce
- 1 egg white

Preheat oven to 450°F.

Place ear of corn on a jelly-roll pan and add $\frac{1}{4}$ cup of water. Roast corn for about 30 to 35 minutes until the husks become brown. Remove corn from oven and reserve.

Once corn is cool enough to handle, remove husk, cut kernels off with serrated knife, and reserve.

Place olive oil in a small skillet over medium heat. Add red pepper and sauté until soft, about 8 minutes. Reserve.

Prepare batter. In a mixing bowl, combine the flour, baking powder, salt, and pepper. Whisk in the eggs, milk, and beer until the batter consistency is thick and smooth.

Add the corn, red pepper, green onion, and hot sauce to the batter. Cover with plastic wrap and allow to rest in the refrigerator for at least an hour and no more than 24 hours.

When you are ready to use the batter:

Fill the Cuisinart™ Deep Fryer with vegetable oil to the maximum line. Preheat to 375°F. While the oil is heating, place the egg white in a separate mixing bowl and beat until stiff but not dry peaks form. Carefully fold the white into the batter in 2 additions, using a large rubber spatula. Be sure to completely incorporate the two.

When oil is ready, lower the basket in the oil. Carefully spoon ¼ cup of batter at a time in to the oil. Fry in batches – do not overcrowd – for a total of 4 to 6 minutes, turning fritters halfway through cook time. Lift basket and let the oil drain out. With a pair of tongs, place on layered paper towels to drain, season with salt and serve.

Hush Puppies

Makes about 20 hush puppies

- 1 cup cornmeal (yellow or white)**
- ⅓ cup plus 1 tablespoon buttermilk**
- 3 tablespoons all-purpose flour**
- 1 tablespoon granulated sugar**
- 1 teaspoon baking powder**
- ½ teaspoon baking soda**
- ½ teaspoon salt**
- pinch freshly ground pepper**
- 2 tablespoons finely minced yellow or white onion**
- 1 large egg, lightly beaten**

Place cornmeal and buttermilk in a medium bowl and stir. Let stand for 15 to 20 minutes. Stir in flour, sugar, baking powder, baking soda, salt, and pepper. Add onion and egg, stir until blended and smooth.

Fill the Cuisinart™ Deep Fryer to the maximum level. Preheat to 375°F. Lower the basket into the oil. Drop the batter by tablespoonfuls into the hot oil, about 5 at a time – do not crowd. Fry about 3 to 4 minutes, turning to cook on all sides after they start to float, until crispy and golden brown on the exterior. Lift basket from oil and let drain. Use tongs to transfer Hush Puppies to layered paper towels. May be kept warm on a wire rack placed on a jelly-roll pan in a preheated 200°F oven.

Variations to Hush Puppies:

Add 1 to 2 tablespoons chopped fresh sage or chives to the batter.

Add 1 to 2 tablespoons chopped seeded fresh jalapeño pepper to the batter.

Add 2 tablespoons shredded Parmesan or Asiago cheese to the batter.

Hush Puppy Batter may also be used to make Corn Dogs or Mini Corn Dogs. Dust hot dogs or mini wieners in flour. Coat with a layer of Hush Puppy batter, about ⅛-inch thick. Lower basket into preheated oil. Gently add coated dogs to hot oil and cook until golden brown and floating. Turn with tongs to cook evenly on all sides. Lift basket and let drain. Remove from basket with tongs and drain on layered paper towels. May be kept warm on a wire rack placed on a jelly-roll pan in a preheated 200°F oven.

Deep Fried Sage & Prosciutto Ricotta Balls

Makes 2½ cups to make about 20 balls

- 2 cups whole milk ricotta cheese, drained if there is visible whey**
- ½ cup freshly grated Asiago cheese**
- 2 ounces finely chopped prosciutto***
- 1 large egg, lightly beaten**
- 2 tablespoons chopped fresh parsley**
- 15-20 fresh sage leaves, finely chopped**
- 1 clove minced garlic**
- ½ teaspoon kosher salt**
- ¼ teaspoon freshly ground pepper**
- flour for dusting**
- 2 eggs, beaten until smooth with 1 egg white**
- 1½ cups fine panko breadcrumbs**
- pure olive oil for frying (do not use extra virgin)**

Place ricotta, Asiago, prosciutto, one egg, parsley, sage, garlic, salt, and pepper in a medium bowl. Stir and mix until completely blended. Shape into balls about the size of a walnut, about 1½ to 2 tablespoons each. Chill until ready to continue.

Fill Cuisinart™ Deep Fryer with pure olive oil to the maximum line. Preheat to 360°F. Lightly dust the ricotta balls with flour. Dip into the egg mixture, then roll in the panko to coat. When oil is 360°F, lower the basket into the oil. Gently add the coated ricotta balls to the oil and cook until golden brown and crispy on the outside, about 4 minutes, turning as needed. Take care when turning not to break the crust. When golden and crispy, lift the basket and let drain. Remove with a slotted spoon and drain on layered paper towels. Serve hot. May be served alone or with a warm marinara sauce.

This filling may also be used to make Deep Fried Ravioli.

*Trim excess fat if very fatty. Roll, slice into thin ribbons, then chop ribbons fine.

Note: This recipe makes a great filling for fried ravioli. Simply follow the assembly directions from Goat Cheese ravioli, following.

Goat Cheese Ravioli

Makes about 10 ravioli

- 4 ounces chèvre**
- 4 ounces zucchini, small dice**
- 2 teaspoons extra virgin olive oil**
- pinch kosher salt**
- ½ teaspoon fresh thyme, chopped**
- 20 wonton wrappers**
- water and cornstarch for sealing wontons**

Crumble chèvre in a mixing bowl and reserve.

Place a 10-inch skillet over medium heat. Add the olive oil and zucchini and sauté gently over medium heat until the edges are golden, about 8 minutes. Remove from heat and add to chèvre with the chopped thyme and salt and combine well with a spoon.

Prepare work area equipped with small bowl of water and pastry brush, small bowl of cornstarch, large plate or cutting board dusted with cornstarch, package of wonton wrappers*, and ravioli filling. On a clean surface, line up 3 to 6 wonton wrappers at a time. Place 1 tablespoon of filling in the middle of each wrapper. Brush the edges of the wrapper with water. Then place another wrapper on top, lining up the edges. Press edges together with your fingers to completely seal the ravioli. Using a fork, press the tines around the edges of the ravioli to further create a seal.

Continue to make the remaining ravioli. Keep prepared ravioli on a clean tray or cutting board and dust them with plenty of cornstarch. Once finished, cover in plastic.

Fill the Cuisinart™ Deep Fryer to the maximum line with vegetable oil. Preheat to 375°F. When oil is ready, fry ravioli 2 at a time. Do not overcrowd. Lower basket into oil and fry for about 1 to 2 minutes, until golden and crispy. Drain ravioli on layered paper towels and season lightly with salt. Repeat with remaining ravioli and serve immediately.

Serve ravioli with your favorite marinara or pasta sauce.

***Note:** when using wonton wrappers, it is important to keep them in their package or wrapped in plastic until you use them, as they can easily dry out.

Shrimp and Leek Ravioli

Makes 8 ravioli

- ½ **tablespoon olive oil**
- 2-3 ounces leeks, cleaned and sliced thin (about 2 small leeks)**
- ½ **cup heavy cream**
- ¼ **teaspoon salt**
- 3 tablespoons peas, fresh or frozen**
- ½ **pound large shrimp, cooked and sliced in ¼" pieces (about 8 shrimp)**

- 16 wonton wrappers**
- water and cornstarch for sealing wontons**

Place the olive oil in a medium skillet and place over medium heat. Add the sliced leeks and cook slowly until the leeks are very soft, about 10 minutes. Add the heavy cream and bring to a simmer. Simmer until cream is reduced to at least half and is very thick.

Stir in salt and peas and remove from heat and reserve to cool before preparing ravioli.

Prepare work area equipped with small bowl of water and pastry brush, small bowl of cornstarch, large plate or cutting board dusted with cornstarch, package of wonton wrappers*, and ravioli filling. On a clean surface, line up 3 to 6 wonton wrappers at a time.

Place ½ tablespoon of filling in the middle of each wrapper. Then place 3 to 4 pieces of the shrimp on top of the filling. Brush the edges of the wrapper with water. Then place another wrapper on top, lining up the edges. Press edges together with your fingers to completely seal the ravioli. Using a fork, press the tines around the edges of the ravioli to further create a seal. Continue to fill the remaining ravioli. Keep prepared ravioli on a clean tray or cutting board and dust them with plenty of cornstarch. Once finished, cover in plastic.

Fill the Cuisinart™ Deep Fryer to the maximum line with vegetable oil. Preheat to 375°F. When oil is ready, fry ravioli 2 at a time. Do not overcrowd. Lower basket into oil and fry for about 1 to 2 minutes, until golden and crispy. Lift basket and let the oil drain out. With a pair of tongs, place ravioli on layered paper towels and season lightly with salt. Repeat with remaining ravioli and serve immediately.

***Note:** when using wonton wrappers, it is important to keep them in their package or wrapped in plastic until you use them, as they can easily dry out.

For an extra special treat replace the shrimp with cooked lobster meat.

Falafel

Makes 8 falafel balls (¼ cup each)

- 1 cup dried garbanzo beans**
- ¼ teaspoon baking soda**
- 1 tablespoon water**
- 1 clove garlic**
- 2 ounces onion**
- 1 teaspoon kosher salt**
- ¼ teaspoon freshly ground pepper**
- 1 teaspoon cumin**
- ¾ teaspoon ground coriander**
- ¼ packed cup parsley**

Place garbanzo beans in a mixing bowl and cover them with water by 2 inches and leave to soak overnight.

Drain the beans and place in the work bowl of a food processor fitted with the metal S-blade. Grind the beans until smooth, about 30 seconds.

Dissolve the baking soda in the water and reserve.

Add the garlic, onion, salt, pepper, cumin and coriander to the beans and process until the vegetables are finely chopped. Pulse in the parsley. With the machine running, add the baking soda and water and continue to process until the falafel batter is a smooth consistency.

Form patties of ¼ cup size. Place patties on a plate, wrap with plastic, and reserve in refrigerator for an hour.

Fill Cuisinart™ Deep Fryer with vegetable oil to the maximum line. Preheat to 375°. When oil is ready, lower the basket into the oil. Very carefully lower the falafel patties into the hot oil. Fry for 5 to 6 minutes, turning once, until deep golden.

Serve Falafel with pita bread, hummus, chopped tomatoes, cucumbers, and onions.

Sesame Chicken Fingers

Makes 2 entrée servings

- 1 pound boneless, skinless chicken breast halves**
- ¾ cup buttermilk**
- 1 tablespoon fresh lemon juice**
- ½ tablespoon soy sauce**
- ½ tablespoon Asian sesame oil**
- ½ teaspoon kosher salt**
- ½ teaspoon hot sauce**
- 1 cup panko**
- 1½ tablespoons white sesame seeds**
- 1½ tablespoons black sesame seeds**
- ½ teaspoon sweet paprika**

Trim chicken of excess fat. Cut chicken lengthwise into strips about 1 inch wide. Place buttermilk, lemon juice, soy sauce, sesame oil, salt, and hot sauce in a medium bowl and stir. Add cut chicken and stir to coat. Cover, refrigerate and let marinate for at least 30 minutes and up to 8 hours. Combine panko, sesame seeds, and paprika in a medium bowl.

Drain chicken from buttermilk marinade. Coat each piece with panko/sesame seed mixture and place on baking sheet or tray lined with plastic wrap. Fill Cuisinart™ Deep Fryer with vegetable oil to the maximum line. Preheat to 375°F. When oil is ready, lower basket into oil. Carefully add about 3 to 4 coated chicken fingers to oil and cook until crispy and deep golden brown, about 4 to 6 minutes, turning as necessary. Lift basket, let drain, then remove using tongs to drain on layered paper towels.

For Beer Battered Chicken

Use the same amount of chicken and also cut into strips about 1 inch wide.

Dip into rested Beer Batter (page 4), allowing excess batter to drip off the chicken. Fry in batches at 375°F for about 4 to 6 minutes until golden and crispy. Drain on layered paper towels and season with salt and pepper. Continue with the remaining batches. Serve immediately.

Try the beer battered chicken with Honey Mustard Sauce (page 6).

Sopaipillas

Makes eighteen ½-ounce sopaipillas

- 1 cup unbleached all-purpose flour**
- ½ teaspoon baking powder**
- ½ tablespoon granulated sugar**
- ¼ teaspoon salt**
- 1 tablespoon unsalted butter, cut into 4 pieces**
- 2 tablespoons tepid water**
- 3 tablespoons whole milk**
- ¼ teaspoon pure vanilla extract**

In the work bowl of a food processor, place the flour, baking powder, sugar and salt. Process to combine for about 10 seconds. Add butter to the bowl and pulse until the mixture resembles cornmeal. With the machine running, pour the water, milk, and vanilla into the feed tube and process until a dough ball forms.

Remove the dough from the work bowl (it may be sticky), and transfer to a clean mixing bowl dusted with flour. Cover with plastic and allow to rest for an hour.

Fill the Cuisinart™ Deep Fryer with vegetable oil to the maximum line. Preheat to 375°F. While the oil is heating, remove dough from mixing bowl and transfer to a clean surface dusted with flour. Cut the dough round in half. Roll out dough in a rectangular shape to about ⅛" thick or less. Cut dough into 2- to 3-inch rectangles or triangles with a knife or pizza cutter. Allow to rest for 5 to 10 minutes.

When oil is ready, lower basket into the oil. Add dough strips in batches, about 4 to 5 at a time; do not crowd. Sopaipillas are ready when they reach a golden brown and puff, about 4 minutes total. Lift basket and let the oil drain out. With a pair of tongs, remove sopaipillas and rest on layered paper towels to drain.

To serve: either roll the sopaipillas in cinnamon sugar or serve dusted with powdered sugar and drizzled with honey.

Note: Sopaipilla dough will last in the refrigerator for a week.

Apple Fritters

Serves 4 to 6

- 1 large egg, separated**
- ½ tablespoon granulated sugar**
- 3 tablespoons whole milk**
- ½ teaspoon pure vanilla extract**
- ½ cup unbleached all-purpose flour**
- ½ teaspoon baking powder**
- 1-2 firm apples, about 8 ounces (preferably Granny Smith), sliced**
- cinnamon sugar for dusting**

In a mixing bowl, stir together the egg yolk and sugar. Whisk in the milk and vanilla extract and then whisk in the dry ingredients slowly, ¼ cup at a time, until batter is smooth. Whip the egg whites to firm but not dry peaks. Carefully fold the whites with a large rubber spatula into the batter base in three separate additions.

Fill the Cuisinart™ Deep Fryer with vegetable oil to the maximum line. Preheat to 375°F. When oil is ready, lower the basket into the oil. Dip the fruit slices into the batter allowing any excess to drip back into the bowl. Carefully lower fruit slices into the oil. Fry for 1½ to 2 minutes total, turning once so that the fritters are golden and crispy. Lift basket and let the oil drain out. With a pair of tongs, place fritters on layered paper towels to drain and dust with cinnamon sugar. Repeat with remaining fritters and serve immediately.

Banana Chocolate Purses

Makes 12 to 15 wontons

- 1 chocolate bar (4 ounces) like Hershey's**
- 1 medium ripe banana**
- 15 wonton wrappers**
- water and cornstarch for sealing wontons**

Slice the banana into 12 to 15 slices. Break the chocolate into the same number of pieces as slices of bananas.

Prepare a work area equipped with a small bowl of water and pastry brush, small bowl of cornstarch, large plate or cutting board dusted with cornstarch, package of wonton wrappers*, and filling. On a clean surface, line up 3 to 6 wonton wrappers at a time. Place a piece of banana in the middle of each wrapper. Place a piece of chocolate on the top of the banana slice. Brush the edges of the wrapper with water. Then fold the wrappers in half. If using square wrappers fold into a triangle and then press the edges tightly with your fingers in order to seal the wonton. Reserve finished wontons on a clean plate dusted with cornstarch.

Fill Cuisinart™ Deep Fryer with vegetable to the maximum line. Preheat to 375°F. When oil is ready place 3 to 4 wontons in the fryer basket in the up position. Lower into oil and fry for 1½ to 2 minutes, until golden and crispy. Lift basket and let the oil drain out. With a pair of tongs, place wontons on layered paper towels to drain. Repeat with remaining wontons.

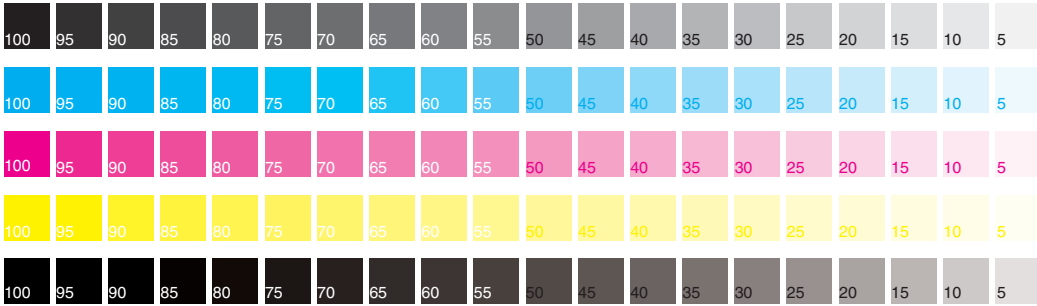
Dust with powdered or cinnamon sugar and serve immediately.

***Note:** when using wonton wrappers, it is important to keep them in their package or wrapped in plastic until you use them, as they can easily dry out.

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