

CINNAMON APPLE CROSTATA

- 2 cups all-purpose flour, divided
- 8 tablespoons granulated sugar, divided
- $\frac{3}{4}$ teaspoon salt, divided
- 13 tablespoons cold butter, cut into pieces, divided
- 2 tablespoons ice water
- 2 teaspoons vanilla
- $1\frac{1}{2}$ teaspoons ground cinnamon, divided
- 2 large Honeycrisp apples, peeled, cored and halved
- $\frac{1}{4}$ cup packed brown sugar
- 1 tablespoon fresh lemon juice
- 1 egg, beaten

- 1 For dough, assemble KitchenAid® Food Processor with mini bowl and mini multipurpose blade. Place $1\frac{1}{2}$ cups flour, 3 tablespoons granulated sugar and $\frac{1}{2}$ teaspoon salt in bowl; process on high speed 3 seconds to blend. Add 10 tablespoons butter; process on high speed 10 seconds or until mixture resembles coarse crumbs.
- 2 Combine ice water and vanilla in small bowl; with motor running on high speed, pour through feed tube and process 15 seconds or until dough begins to clump together. Remove dough from bowl; shape into disc and wrap with plastic wrap. Refrigerate 30 minutes.
- 3 For crumb topping, combine remaining $\frac{1}{2}$ cup flour, 5 tablespoons granulated sugar, 3 tablespoons butter, $\frac{1}{4}$ teaspoon salt and 1 teaspoon cinnamon in mini bowl; process on high speed 15 seconds or until well blended and crumbly. Transfer to small bowl; cover and refrigerate until ready to use.
- 4 For apple filling, replace mini bowl with adjustable slicing disc; slide to sixth notch for thick slices. Place apple halves in large feed tube; slice on high speed. Transfer apples to large bowl. Add brown sugar, lemon juice and remaining $\frac{1}{2}$ teaspoon cinnamon; toss to coat. Let stand at room temperature 20 to 30 minutes.
- 5 Preheat oven to 400°F. Line baking sheet with parchment paper. Roll out dough to $\frac{1}{4}$ -inch thickness on lightly floured surface. Shape ragged edges into smooth oval shape. Place dough on prepared baking sheet. Drain apples; spread in even layer over dough, leaving 1-inch border. Sprinkle crumb topping evenly over apples; fold edge of dough over apples, pressing lightly to secure. Brush edge of dough with egg.
- 6 Bake 35 to 40 minutes or until lightly browned. Cool slightly; cut into wedges. Serve warm or at room temperature.

Makes 8 to 12 servings

Note: Use with 13-cup or higher food processor.

SESAME MISO CUCUMBER SALAD

- 2 medium cucumbers, ends trimmed
- 2 green onions, sliced
- 2 tablespoons yellow miso*
- 1½ tablespoons rice vinegar
- 1½ tablespoons honey
- 1 tablespoon hot water
- 1 tablespoon dark sesame oil
- 1 teaspoon red pepper flakes
- 1 teaspoon chopped fresh ginger
- ¼ teaspoon coarse salt
- 1½ tablespoons toasted sesame seeds

**If miso is not available, substitute 1½ tablespoons soy sauce and 1 teaspoon lime juice.*

- 1 Assemble KitchenAid® Food Processor with large work bowl and dicing kit.* Dice cucumbers on low speed, using medium food pusher to guide cucumbers through medium feed tube. Transfer to serving bowl; stir in green onions.
- 2 Replace dicing kit with multipurpose blade. Combine miso, vinegar, honey, hot water, sesame oil, red pepper flakes, ginger and salt in bowl. Process on low speed 20 seconds or until well blended. Add to cucumber mixture; stir gently to coat. Serve immediately or refrigerate up to 1 hour. Sprinkle with sesame seeds just before serving.

**Note: For use with Food Processors with Dicing Kit (available for Models KFP1330, KFP1333, KFP1334, KFP1466 and KFP1642.)*

Makes 10 servings

MEDITERRANEAN WHITE BEAN SALAD

- ¼ cup coarsely chopped green onions
- ¼ cup fresh parsley
- ¼ cup roasted red peppers, drained
- ¼ cup kalamata olives, drained
- 2 tablespoons fresh oregano leaves
- ½ English cucumber, end trimmed
- 4 firm plum tomatoes, seeded
- 1 can (about 15 ounces) cannellini beans, rinsed and drained
- ½ cup crumbled feta cheese
- 2 tablespoons extra virgin olive oil
- 1 tablespoon white wine vinegar
- 1 tablespoon fresh lemon juice
- ¼ teaspoon coarse salt
- ½ teaspoon freshly ground black pepper

- 1 Assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine green onions, parsley, roasted peppers, olives and oregano in bowl; pulse about 10 times or until coarsely chopped, stopping to scrape side of bowl once.
- 2 Replace multipurpose blade with dicing kit.* Dice cucumber and tomatoes on low speed through medium feed tube, using medium food pusher to guide vegetables through feed tube. Transfer to large bowl; stir in beans and cheese.
- 3 Replace dicing kit with clean work bowl and multipurpose blade. Combine olive oil, vinegar, lemon juice, salt and black pepper in bowl; process on high speed until blended. Pour over salad; stir gently to coat.

*Note: For use with Food Processors with Dicing Kit (available for Models KFP1330, KFP1333, KFP1334, KFP1466 and KFP1642.)

Makes 10 servings

WASABI FLANK STEAK WITH ASIAN SLAW

- 5 tablespoons rice vinegar, divided
- 2 tablespoons soy sauce
- 2 tablespoons dark sesame oil
- 1 tablespoon prepared wasabi paste
- 1 clove garlic
- 1 piece peeled fresh ginger (about 1 inch)
- 1 flank steak (about 1¼ pounds)
- 1 small head napa cabbage, quartered
- 4 red radishes
- 1 large carrot, peeled
- 4 green onions
- 3 tablespoons sugar
- 1½ teaspoons salt

- 1 For marinade, assemble KitchenAid® Food Processor with large work bowl and multipurpose blade. Combine 2 tablespoons vinegar, soy sauce, sesame oil, wasabi paste, garlic and ginger in bowl; process on high speed 30 to 45 seconds or until smooth. Place steak in large resealable food storage bag. Pour marinade over steak. Seal bag; turn to coat. Marinate in refrigerator at least 2 hours or overnight, turning occasionally.
- 2 Meanwhile for slaw, replace multipurpose blade with clean work bowl and adjustable slicing disc; slide to third notch for medium slices. Slice cabbage through medium or large feed tube. Slide to first notch for thin slices. Slice radishes through small feed tube. Transfer to large bowl. Replace slicing disc with fine side of shredding disc. Shred carrot. Add carrot to cabbage and radishes. Replace shredding disc with multipurpose blade. Combine green onion, remaining 3 tablespoons rice vinegar, sugar and salt in bowl. Process on high speed until onions are finely chopped. Pour over vegetable mixture; toss to coat.
- 3 Drain steak; discard marinade. Pat steak dry. Heat large skillet over medium-high heat. Cook steak 4 to 6 minutes per side or to desired doneness. Transfer steak to cutting board; let rest 10 minutes before slicing. Carve steak against the grain into thin slices. Arrange slaw on individual serving plates and top with steak. Serve immediately.

Makes 4 servings