

QUICK CHEF® PRO SYSTEM

SALSA

Clearly one of our favorite things to use the Quick Chef® Pro System to make is **salsa**, which is convenient because salsa is great for so many things. Here's just a few of our favorite more creative uses:

- Mix with room temperature butter and refrigerate to create a compound butter great for topping steaks, potatoes and more.
- Much like chutney, salsas are great as a topping for chicken or pork. (The Strawberry, Mango and Pineapple Salsas are especially great for this.)
- Put salsa on it! Try it on omelets, frittatas, scrambled eggs, pasta, hot dogs, hash browns, pizzas, bruschetta, grilled cheese, rice and beans and baked onto fish.
- Add to freshly ground meat to create your own custom mixtures for burgers (y'know, like when you're using the Fusion Master™).

ICE CREAM

We all scream for **ice cream**. The Quick Chef® Pro makes it super easy to whip up your own ice cream. Why is that such a great idea?

- When you make it fresh, you know exactly which ingredients you're including. No mystery preservatives or thickening agents.
- Fun for the whole family. Everyone can take a turn (literally) making their own custom ice creams with different frozen fruit, chocolate and flavor combinations. (A little splash of liqueur is also definitely worth a try.)