

Fusion Master

Serves 5 • Serving size: 1 burger

15
minutes

PREP: 5 minutes
COOK: 10 minutes



Hawaiian Chicken BURGERS

- 1 lb./455 g chicken breasts, large chunks
- 2 garlic cloves, peeled
- 1 small red onion, peeled and quartered
- 20-oz./570 g can pineapple slices
- ½ cup Swiss cheese
- ¼ cup plain breadcrumbs
- ½ tsp. coarse kosher salt

1. Fit Fusion Master™ with fine mincer disc. Place bowl underneath hopper.
2. Fill hopper with a small portion of chicken, and turn handle to begin processing.
3. Once there is space in the hopper, add garlic and half the onion. Continue to process, and as there is space in the hopper, continue adding chicken until it is all processed into bowl.
4. Add half the can of pineapple to the hopper, reserving 5 slices for garnish, and turn handle to process pineapple into bowl with chicken. Discard any extra pineapple juice left in the Fusion Master™.
5. Mix cheese, breadcrumbs and salt into chicken mixture in bowl.
6. Heat Chef Series 12"×30 cm Nonstick Griddle over medium heat.
7. Shape chicken mixture into 5 patties.
8. Place patties onto griddle and cook until brown on both sides and internal temperature reaches 165° F/75° C, about 4–5 minutes per side.
9. Keep warm until serving. Top with remaining pineapple slices and red onion, and add barbecue sauce or any other desired condiments.

Beef-Bacon Burger Blend

Yields 6 to 8 burgers

For the burger mix

- 2 pounds beef (sirloin, chuck, short rib, and/or brisket), cut into cubes
- 12 ounces (10 - 12 slices) thick-cut bacon, cut into pieces
- Cracked black pepper
- Kosher salt, for cooking



To assemble

- Soft burger buns, American or cheddar cheese slices, Crisp red leaf lettuce, Ripe tomato slices
- Sliced red onions, Sliced pickles, Ketchup, mustard, and mayonnaise

On a large rimmed baking sheet, toss the cubes of beef and bacon together with a generous amount of cracked black pepper. Spread into a thin layer and freeze until very cold, at least one hour. Assemble the grinder attachment fitted with the coarse disc. Nestle a medium mixing bowl inside a larger bowl filled with ice (to help keep the ingredients chilled) and place under the grinder. Using the food pusher to press the meat through the tube. Continue until all the meat is ground.

Firmly roll into a ball the size of a softball. To cook the burgers, preheat the grill on high heat until the temperature reaches 375 - 400°F, about 10 - 15 minutes depending on the grill.

Sprinkle a very generous amount of salt (and more pepper if desired) over the top of the patties. Place the burgers, seasoned side down, on the grill grates/griddle. Cover and cook until the burgers have developed a nice charred crust, 3 - 4 minutes. Sprinkle the tops with additional salt and flip. Top with a slice of cheese if desired. Cover the grill and allow the other side to develop a good crust, about 3 - 4 minutes more. Check the center of the patties with an instant read thermometer and remove the burgers when desired temperature is reached.

Chipotle Beef Tacos

- 1 lb./455 g beef round chunks
- 1 medium onion, peeled and quartered
- 2 garlic cloves, peeled
- 1 tbsp. Simple Indulgence Southwest Chipotle Seasoning Blend
- 10 hard taco shells

1. Assemble Fusion Master™ with coarse mincer disc. Place bowl underneath hopper.
2. Fill hopper with as much beef as will fit in hopper and turn handle to begin processing.
3. Once there is room in the hopper, add onion and garlic and continue to process.
4. Continue to fill hopper with beef until all has been processed into bowl.
5. Add seasoning blend to beef in bowl and mix together to thoroughly combine.
6. Place beef in TupperWave® Stack Cooker Colander, inserted into 1¾-Qt./1.75 L Casserole. Cover and microwave on high power 8–10 minutes, or until beef has completely cooked through. Stir halfway through.
7. Add beef to taco shells and serve with desired toppings.

Press Master

Orange Pineapple JUICE

1½ cups orange juice (about 6-8 oranges)
1 cup pineapple juice (about 1 lb./455 g fresh chopped pineapple)

1. Assemble Press Master Juicer with Press Master Connection to base.
2. Place Mk-N-Stor® Pitcher under Press Master splash guard.
3. Slice oranges in half and insert one half of the fruit in the chamber, making sure the cut side is facing down. Press down until all juice is drained.
4. Repeat until all oranges are pressed into Mk-N-Stor® Pitcher.
5. Place pineapple chunks into the chamber and press down until all juice is drained. Repeat until all pineapple juice is drained into the pitcher.
6. Pour juice into two 12-oz./350 mL tumblers. Drink immediately or freeze until ready to drink.

Nutritional Information (per serving):

Calories: 150 Total Fat: 0g Saturated Fat: 0g Cholesterol: 0mg Carbohydrate: 35g Sugar: 31g
Fiber: 0g Protein: 1g Sodium: 0mg Vitamin A: 8% Vitamin C: 180% Calcium: 4% Iron: 4%

Grapefruit LEMONADE

1 cup lemon juice (about 5 lemons)
½ cup grapefruit juice (about 1 grapefruit)
1 cup water
1 cup sugar

1. Assemble Press Master Juicer with Press Master Connection to base.
2. Place Mk-N-Stor® Pitcher under Press Master splash guard.
3. Slice citrus in half and insert one half of the fruit in the chamber, making sure that the cut side is facing down. Press down until all juice is drained.
4. Repeat until all citrus is pressed into Mk-N-Stor® Pitcher.
5. Combine water and sugar into 1-Qt./L Micro Pitcher. Microwave on high power 2 minutes or until sugar has dissolved.
6. Stir into Mk-N-Stor® Pitcher with remaining juice until well combined.
7. Pour into two 12-oz./350 mL tumblers. Drink immediately or freeze until ready to drink.

Nutritional Information (per serving):

Calories: 440 Total Fat: 0g Saturated Fat: 0g Cholesterol: 0mg Carbohydrate: 115g Sugar: 104g
Fiber: 0g Protein: 1g Sodium: 10mg Vitamin A: 6% Vitamin C: 120% Calcium: 2% Iron: 2%

Fresh juice COCKTAILS



Screwdriver

1½ oz./45 mL vodka
4 oz./115 mL orange juice
Serve over ice

Tequila Sunrise

1½ oz./45 mL tequila
4 oz./115 mL orange juice
Splash of grenadine
Serve over ice

Pomegranate Mimosa

6 oz./175 mL champagne
1 oz./30 mL orange juice
½ oz./15 mL pomegranate juice

Summer Breeze

2 oz./60 mL grapefruit juice
2 oz./60 mL pineapple juice
1½ oz./45 mL gin
2 oz./60 mL club soda
Serve over ice

Salty Dog

1½ oz./45 mL grapefruit juice
1½ oz./45 mL vodka
Salted rim
Serve over ice

Margarita

1½ oz./45 mL tequila
1 oz./30 mL lime juice
1 oz./30 mL simple syrup
Serve over ice

Grapefruit Mojito

½ oz./15 mL simple syrup
1½ oz./45 mL rum
2 oz./60 mL grapefruit juice
3-4 mint leaves
2 oz./60 mL club soda
Serve over ice

date
me

Tupperware®