

*Enjoy tips and recipes shared by our employees!*

# Cooking & Cutting Tips

VOLUME 2

**RADA**  
CUTLERY



"A Cut Above The Rest"

Made in the  
 **USA**

*lifetime* **GUARANTEE**



## BLT (1 serving)

*\* Use this recipe to make the basic version of the classic sandwich*

4 slices of bacon	2 slices bread, toasted
2 leaves of lettuce	3 slices tomato
1 tablespoon mayonnaise	

Cook bacon in large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Arrange the cooked bacon, lettuce and tomato slices on one slice of bread. Spread one side of remaining bread slice with mayonnaise. Bring the two pieces together to make a sandwich.

## SOMETHING TO REMEMBER

Make a BLAT: add a slice of avocado to your sandwich.

## Want a little zip on your BLT?

Instead of plain mayonnaise try one of these spreads!

## FRESH HERB AIOLI

1 cup mayonnaise	4 cloves garlic, minced
1 cup chopped fresh basil	1 cup chopped fresh dill
2 tablespoons fresh lemon juice	

Stir the all ingredients together in a bowl. Refrigerate at least 1 hour before serving. Spread a generous amount of the aioli onto each slice of bread.

## CHIPOTLE MAYO

1½ cups mayonnaise
1 (7 ounce) can chipotle peppers in adobo sauce

Drain the chipotle peppers reserving 1 teaspoon of the adobo sauce. Finely chop the chipotle peppers. Stir together the mayonnaise, chipotle peppers and reserved adobo sauce in a medium bowl. Spread a generous amount of the Chipotle Mayo onto each slice of bread.

Love bacon but don't want the mess? Place bacon in a single layer on a cookie sheet and bake at 350° F for 20 min.

## BACON POTATO SALAD

*Prep: 15 Min. Cook: 18 Min. Chill: 2 hrs. Yield: 6 servings. Round white potatoes work well in this recipe. To lighten, use light mayonnaise and sour cream.*

6 to 8 potatoes (about 3 pounds)
cut into 1 inch cubes
½ pound bacon, cooked and crumbled
6 green onions, chopped
2 celery ribs, finely chopped
2 tablespoons diced pimiento, drained
¾ teaspoon salt
½ teaspoon pepper
½ cup mayonnaise
½ cup sour cream

Cook potatoes in boiling water to cover over medium heat 15 to 18 minutes or until tender. Drain and let cool slightly.

Place potatoes in a large bowl. Add bacon, chopped green onions, and next 4 ingredients. Stir together mayonnaise and sour cream until blended. Pour over potato mixture, tossing gently to coat. Cover and chill at least 2 hours.

## HINT

No need to mess up a lot of kitchen tools making this recipe, the **Rada Food Chopper** can cube the potatoes and chop the onions and celery.

**Rada's Vegetable Peeler** works great to peel potatoes because the blade swivels with the shape of the potato. It works for both right or left-hand users.

## DID YOU KNOW?

New York consumes more potatoes than any other state, followed by Ohio, Florida, Pennsylvania and Texas.

Your potatoes won't boil over if you rub the inside of the pot with vegetable oil.

For a fun presentation serve potato salad in a small parfait glass or short tumbler.



## FAMILY MOVIE NIGHT

- If you have trouble deciding what to watch, write down some maybes and put them in a bowl. Pull out one or two titles, and there you go.
- How about dinner and a movie? Whip up some food to go with the movie theme.
- Double features are a good way to see a kid-friendly movie with the children, and a grownup movie later. Tip: Plan an intermission between films so you can get up and stretch your legs.

### DID YOU KNOW?

The average American consumes about 68 quarts of popcorn every year.

### BAKED TORTILLA CHIPS

- 1 (12 ounce) package corn tortillas\*
- 1 tablespoon vegetable oil
- 3 teaspoons lime juice
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1 teaspoon salt

Preheat oven to 350° F. Cut each tortilla into 8 chip sized wedges and arrange the wedges in a single layer on a cookie sheet. In a mister, combine the oil and lime juice. Mix well and spray each tortilla wedge until slightly moist. Combine the cumin, chili powder and salt in a small bowl and sprinkle on the chips.

Bake for about 7 minutes. Rotate the pan and bake for another 8 minutes or until the chips are crisp, but not too brown. Serve with Q606 Garden Fresh Salsa.

### SOMETHING TO REMEMBER

Rescue stale or soggy chips and crackers! Preheat the oven to 300° F. Spread the chips or crackers in a single layer on a baking sheet and bake for about 5 minutes. Allow to cool, then seal in a plastic bag or container.

## BACKYARD PARTY DECORATING IDEAS!

No need to buy decorations, use items you find around your house.

- Need an extra table? Use 2 saw horses with boards across the top.
- For a table cloth use a thin quilted blanket, surplus fabric pieces sewn together, an unused curtain you have tucked away or beach towels.
- Use fresh cut flowers from your garden, potted flowers or wild flowers for centerpieces. For a beach theme - fill up a sand pail with sand add pinwheels, sea shells, flip-flops and sunglasses.
- Keep the drinks cool in a cleaned up wheelbarrow or bird bath filled with ice. Or hollow out a watermelon shell and fill it with ice.

### DID YOU KNOW?

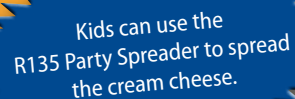
The new **Serrated Paring Knife** easily cuts through the stems of fresh flowers

### OLD FASHIONED LEMONADE

- 4 to 6 large lemons
- 1 cup sugar
- 2 quarts cold water

Slice lemons in half and squeeze them into a large measuring cup (should be about 1 ½ cups of lemon juice). Remove any seeds. Combine the lemon juice and sugar, stir into the cold water and serve over ice. Makes about 10 cups.





Kids can use the R135 Party Spreader to spread the cream cheese.

## Kids coRNER

### PICKLES IN A BLANKET

*Serves 12 (makes 36 rolls)*

- 12 thin slices of Genoa salami
- 1/3 cup whipped cream cheese
- 12 jarred mini gherkin pickles, drained, plus more if needed

Spread each salami slice with a thin layer of cream cheese to within 1/4 inch of the edges.

Place a gherkin pickle or two in the center of a salami slice. Roll up each salami and slice, jelly-roll style.

Cut each roll into thirds, pierce each third with a toothpick, and arrange on a serving platter.

### CRISPY CHEESE STARS

- Flour Tortillas
- Sliced Cheese (cheddar, provolone or mozzarella)
- Chili Powder or Paprika
- 2 star shaped cookie cutters (different sizes)

Heat the oven to 350° F. Use the larger cookie cutter to cut out stars from flour tortillas (about 5 per tortilla). It's easy for kids to do if you use a rolling pin to roll back and forth over the cutter. Bake the stars on a foil-covered cookie sheet for 5 minutes.

Use the small cookie cutter to cut out an equal number of cheese stars from the sliced cheese and place them atop the torilla ones. Bake the stars for two more minutes or so until the cheese melts.

Sprinkle the stars with chili powder or paprika and let them cool before serving.

### SOMETHING TO REMEMBER

Starting at around age five, children are usually ready to cut some foods on their own. Start your child off with a dull butter knife and a soft fruit, such as a banana. As they cut, talk to them about knife safety and the dangers of using one without adult supervision.

## BREAKFAST ANYONE?

### PANCAKES

- 1 egg (slightly beaten)
- 1 cup flour
- 2 tablespoons vegetable oil
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 tablespoon sugar
- 3/4 cup milk

Beat egg and add rest of ingredients, mix well.

Pour into non-stick skillet on med-high heat. Turn pancakes when bubbles appear and edges seem dry.

### DID YOU KNOW?

The **Rada Baking Stone** absorbs heat to maintain an even baking temperature so you can experience superior results.

### SAUSAGE AND EGG BREAKFAST PIZZA

- 1lb sausage (reg. italian or breakfast), cooked crumbled and drained
- 1 can refrigerated crescent rolls
- 1 cup frozen hash brown potatoes, thawed
- 3 tablespoons diced sweet red bell pepper (optional)
- 3 tablespoons diced green bell pepper (optional)
- 3 tablespoons diced yellow bell pepper (optional)
- 1 cup grated sharp cheddar cheese
- 2 tablespoons grated Parmesan cheese
- 5 eggs, beaten
- 1/4 cup milk
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

Heat oven to 350° F. Separate crescent rolls into eight triangles. Place in an ungreased 12-inch pizza pan with points toward the center. Press crescent rolls together to form a crust with a 1/2 edge and seal perforations. Sprinkle cooked sausage evenly over crust. Top with potatoes and diced bell peppers. Sprinkle with Cheddar cheese. Combine beaten eggs, milk, salt, and pepper. Pour over crust. Sprinkle with Parmesan cheese. Bake the pizza for 25 to 30 minutes or until crust is browned and eggs are set. Makes 1 pizza.

# SUBSTITUTIONS

## FOR

- 1 T. cornstarch.....
- 1 C. cake flour.....
- 1 C. all-purpose flour.....
- 1 square chocolate.....
- 1 C. melted shortening.....
  
- 1 C. milk.....
- 1 C. sour milk or buttermilk.....
  
- 1 C. heavy cream.....
- 1 C. heavy cream, whipped.....
- Sweetened condensed milk.....
- 1 egg.....
- 1 tsp. baking powder.....
  
- 1 C. sugar.....
  
- 1 C. miniature marshmallows.....
- 1 medium onion (2 1/2" diam.).....
  
- 1 garlic clove.....
  
- 1 T. fresh herbs.....

## YOU CAN USE

- 2 T. flour OR 1/2 T quick cooking tapioca
- 1 C. less 2 T. all-pupose flour
- 1 C. plus 2 T. cake flour
- 3 T. cocoa and 1 T. fat
- 1 C. salad oil (may not be substituted for solid shortening)
- 1/2 C. evaporated milk and 1/2 C. water
- 1 T. lemon juice or vinegar and enough sweet milk to measure 1 C.
- 2/3 C. milk and 1/3 C. butter
- 2/3 C. well-chilled evaporated milk, whipped
- No substitution
- 2 T. dried whole egg and 2 T. water
- 1/4 tsp. baking soda and 1 tsp. cream of tartar OR 1/4 tsp. baking soda and 1/2 C. sour milk, buttermilk or molasses; reduce other liquid 1/2 C.
- 1 C. honey; reduce other liquid 1/4 C.; reduce baking temperature 25 degrees about 10 large marshmallows, cut up
- 2 T. instant minced onion OR 1/4 tsp. garlic salt; reduce salt 1/8 tsp.
- 1/8 tsp. garlic powder OR 1/4 tsp. garlic salt; reduce salt 1/8 tsp.
- 1 tsp. dried herbs OR 1/4 tsp. powdered herbs OR 1/2 tsp. herbs salt; reduce salt 1/4 tsp.



The unique curved blade of the **R100/W201 Granny Parer** makes peeling and slicing fruits such as apples and pears a breeze. It's the knife your grandmother loves to use!

