



Microplane®

Microplane® story

By now, cooking aficionados worldwide are familiar with the story: A Canadian housewife commandeers one of her husband's favorite wood working tools and discovers it effortlessly produces the lightest, most wonderful orange zest she could have ever imagined. Its 1994, her Armenian Orange cake is a huge success and her husband's Microplane® rasp has morphed into a 'must have' kitchen grater.

Now celebrating their 40th anniversary, the company continues to develop innovative woodworking and kitchen tools, and, at the urging of loyal customers, the company has developed a revolutionary new foot file for the personal care industry.

800.555.2767 www.microplane.com

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adjustable
slicer
with food holder



Microplane® adjustable slicer with food holder

Microplane®'s Adjustable Slicer offers an innovative system that allows cooks to easily adjust and better control the size of slices for precise, restaurant-quality results. The Adjustable Slicer's V-shaped blade is ultra-sharp for fast, effortless slicing of all types of hard and soft foods. Available with a protective device to safeguard the hand while slicing foods of all shapes and sizes. Patent pending.



1. V- Blade

Engineered to be sharp and stay that way, effortlessly cuts precision slices of vegetables, fruits and other foods with its all stainless steel 60 RC blade. This blade is sharp. No need to worry about sharpening.

2. Soft Touch handle

The ergonomic soft touch handle allows the slicer to remain steady and helps keep your hand away from the blade when slicing.

3. Adjustable Wheel

Turning the blade up allows you to make paper thin slices excellent for crispy, thin cucumbers or tomatoes. Turn the blade dial all the way down to make perfect citrus slices for garnishing drinks and salads.

4. Non-slip feet / bowl rests

Non-slip rubber feet allow for safer slicing on counter tops and cutting boards. Notched non-slip bowl rests add additional stability when slicing over a bowl.

5. Food Attachment

The food attachment allows foods of all shapes and sizes to be sliced as it protects your hand and fingers. It also completely comes apart for easy clean up.

⚠ CAUTION! *The Microplane® Adjustable Slicer's blade is very sharp! Handle with care while using and when cleaning. Always use the food holder to prevent injury. Do not leave the Microplane® Adjustable Slicer or any components within reach of children.*

Instructions for slicing

1. Adjust wheel to desired thickness
2. Place fruit or vegetable into the foodholder.

⚠ CAUTION! To avoid injury, please use the food attachment for all tasks. do not use the slicer with pieces of fruits or vegetables that are too large for use in the food attachment.

3. Use palm to press top of food holder while slicing. Slide the vegetable along the full length of the slicer. The motion should be quick and smooth.



Easy Cleanup

1. Turn the adjustable wheel completely up, bringing the runway platform above the blade.
2. Place both the slicer and the attachment in the dishwasher.

⚠ CAUTION! When not in use always turn the wheel completely up to protect the blade and hands while storing.

Roasted Balsamic-Glazed Chicken

By Reggie Southerland

Serves 4

Ingredients:

Roasting

1 large lemon
4 sprigs rosemary
1/4 cup chicken stock
1/4 cup balsamic vinegar
1/4 cup extra-virgin olive oil
2 teaspoons salt
1 teaspoon freshly ground black pepper
3 tablespoons Herbs de Provence
4 cloves plus 4 cloves garlic
2 white onions, thickly sliced
2 fennel bulbs, sliced in half lengthwise
1 5 - 6 pound roasting chicken (*brined optional*)

Brine (*optional*)

5 quarts water
1/2 cup coarse or sea salt
1/4 cup sugar

Note: *This chicken is especially good if you have the time to brine the chicken ahead of time. Brining the chicken makes it incredibly moist and succulent.*

Brining

in a 6-quart container combine water, salt and sugar. Make sure the sugar and salt have dissolved. Place chicken in the cool or room temperature solution making sure it's completely submerged. Cover and place in refrigerator for six hours or overnight.

Roasting The Chicken

Preheat the oven to 350 degrees F. Using a fine zester or grater, zest the whole lemon. Then cut the lemon in half and juice - do not discard the fruit.

Thinly slice four garlic cloves. Lift the skin on the breast of the chicken and place the sliced garlic underneath. Pour the marinade over and in the chicken, making sure to completely coat the bird.

Insert the reserved squeezed lemons, along with the rosemary and remaining four garlic cloves into the cavity.

Layer the onion slices in the roasting pan. They will act as a roasting rack for the chicken. Place the chicken on top of the onions. Place the fennel halves cut side down around the chicken. Add 1/4 cup of chicken stock to the pan.

Put the chicken in the oven. Immediately reduce the temperature to 300 F degrees and roast for 1 to 1-1/2 hours, basting occasionally. This chicken gets very dark when roasting. If you're concerned about burning, tent with foil; however be sure to remove it for the last 15 minutes of cooking.

Look for this recipe and many more from other culinary greats in YUM!, the new cookbook from Microplane® and Cumberland House.

Reserve your copy of Yum and receive 10% off!
Visit www.microplane.com/cookbook for more information.

Microplane®'s profits from this cookbook will be donated to the National Kidney Foundation.

Available Fall 2007.

