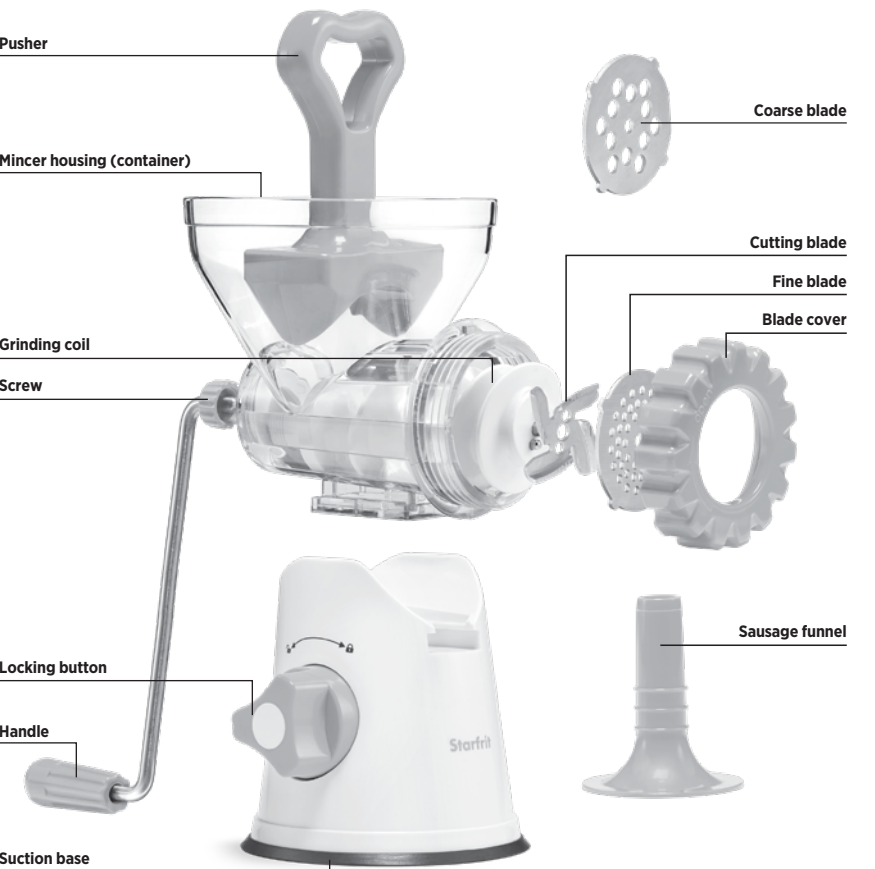


# Starfrit

## MEAT GRINDER



INSTRUCTIONS FOR USE



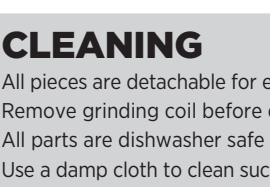
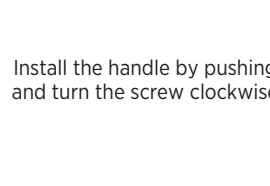
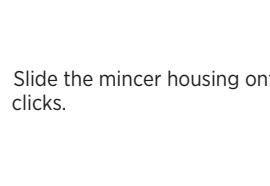
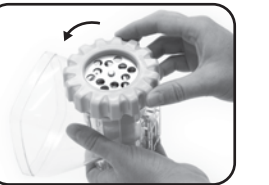
### ASSEMBLY

Always wash before first use. Please refer to cleaning section on the next page.

- 1 Clean bottom of suction base and place it on a clean and non-porous surface for added stability.
- 2 Place the suction base 2 cm from the edge of the work surface in order to free the handle during usage. Lock the base to the worktop by turning the locking button clockwise (using your hand or the end of the pusher).
- 3 Insert the grinding coil into the mincer housing.
- 4 Install cutting blade onto grinding coil. The sharp side must be facing the outwards.



- 5 Install required blade depending on the texture desired. Screw blade cover onto mincer housing, turn counter-clockwise to lock.



### CLEANING

All pieces are detachable for easy cleaning. Remove grinding coil before detaching mincer housing from suction base. All parts are dishwasher safe except suction base. Use a damp cloth to clean suction base, do not submerge in water or put in the dishwasher.

### TO USE

Insert cubed meat in the mincer housing. Push down with pusher while turning handle clockwise to mince.

#### For better results:

- Place assembly upper part of the grinder in the freezer for about 2 hours before use.
- Dice your meat into small chunks before inserting in the meat grinder.
- Do not overfill mincer housing.
- Do not grind frozen meat.
- Tendons, bones and skin must be removed.

### TO MAKE SAUSAGES

- Immerse the casing in room temperature water for 2 hours.
- Unscrew cover bade, remove the fine blade and cutting blade from the grinder. Place sausage funnel inside cover blade and screw it back on the unit.
- Slip the casing onto the sausage funnel leaving at least 6 inches at the end.
- Stuff your refrigerated preparation into the grinder and start cranking. Air should be the first thing that comes out of the sausage funnel. Once the meat reaches the tip of the sausage funnel, remove the air from the casing and tie off the end.
- Let the sausage come out tightly in one long circular coil with the least amount of air possible; you will make links later.
- Once all your meat is in the casing, remove casing from the grinder, remove the air and tie off the end with a knot.
- Shape the size you want by twisting sausage onto itself 3 times. Make sure to change the direction of the rotation of each node, so they do not come off.

**Tips:** With a toothpick, prick air holes in the sausages to release pressure and avoid splitting the skin during cooking. Let dry for 2 hours on a flat surface or hang on wooden racks.

### SAUSAGES WITH CHEESE CURDS, BACON AND ARUGULA (24 servings)

- 225 g (½ lb) cheese curds, coarsely chopped
- 150 g (½ lb) bacon
- 1 cup (250 ml) chopped arugula
- 1 pork shoulder of about 3.6 kg (8 lbs) boneless, lightly defatted and chopped
- Natural pork casings
- 1 cup (250 ml) finely chopped parsley
- 2 tbsp (30 ml) fennel
- 1 orange for the zest
- 3 tbsp (45 ml) salt
- 1 tbsp (15 ml) freshly ground pepper

### MERGUEZ SAUSAGES (12 servings)

- 1 kg (2.20 lbs) minced lamb
- Lambskin
- 1 tsp (5 ml) paprika
- ½ tsp (2.5 ml) crushed cilantro seeds
- 1 tsp (5 ml) sea salt
- 1 tbsp (15 ml) sambal oelek or other chili sauce, to taste
- 1 tbsp (15 ml) extra virgin olive oil
- 1 ½ tsp (7.5 ml) pepper
- 1 tsp (5 ml) cumin
- 1 tsp (5 ml) ground cinnamon
- 8 cloves garlic, finely chopped

### SPICY MEATBALLS (8 servings)

- 350 g (¾ lb) ground beef
- 350 g (¾ lb) sausage meat
- 2 eggs
- Mie of a slice of bread soaked in milk
- 1 tsp (5ml) cumin
- 1 tsp (5 ml) paprika
- Bouquet of coriander and mint, coarsely chopped
- Salt and pepper

### THAI TURKEY BURGERS (4 servings)

- 455 g (1 lb) ground turkey
- 3 tbsp (45 ml) fresh coriander, coarsely chopped
- 1 tbsp (15 ml) lemon grass, finely chopped
- 2 tsp. (10 ml) soy sauce
- 2 tsp. (10 ml) brown sugar
- 1 tsp (5 ml) sriracha sauce
- 2 garlic cloves, finely chopped
- 1 green onion, finely chopped

IDEAL FOR MIXING ALL TYPES OF MEAT WITH ANY SPICE, CHEESE, VEGETABLE AND MUCH MORE DIRECTLY IN THE GRINDER.

**WARNING SHARP BLADES**  
Be careful when using and washing this item to avoid injury.

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