

Food Processor

Robot culinaire

Procesador de alimentos



English..... 2

USA: 1-800-851-8900

Français..... 14

Canada : 1-800-267-2826

Español 26

México: 01 800 71 16 100

Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read and save all instructions.
2. To protect against risk of electrical shock, do not immerse base, motor, cord, or plug in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. This appliance should not be used by children.
5. Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contacting moving parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by Hamilton Beach/Proctor-Silex, Inc. may cause fire, electric shock, or injury.
9. Do not use your food processor if any part is broken.
10. Do not use appliance outdoors.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Never feed food into food chute by hand when slicing or shredding food. Always use food pusher.
13. The blade and disc are sharp. Handle carefully. Store out of reach of children.
14. Make sure the blade or disc has come to a full stop before removing cover.
15. Be certain cover is securely locked in place before operating appliance.

16. To reduce the risk of injury, never place cutting blade or disc on base without first putting bowl properly in place.
17. Keep hands and utensils away from moving blade and disc while processing food to reduce the risk of severe personal injury and/or damage to the food processor. A rubber scraper may be used but ONLY when the food processor is not running.
18. Do not attempt to defeat the cover interlock mechanism.
19. To reduce the risk of injury, be sure to insert or remove blade and disc using hubs provided for this purpose. Use caution when removing blade and disc from the bowl, when emptying the bowl, and when cleaning.
20. Be sure to turn switch to OFF position after each use. Always use the pusher to clear the food chute. When this method is not possible, turn the motor off and disassemble unit to remove the remaining food.
21. The appliance is not intended for commercial, professional or industrial use. It is designed and built exclusively for domestic use only.
22. Never use appliance for a longer period or with a larger amount of ingredients other than that recommended by Hamilton Beach/Proctor-Silex, Inc.
23. The maximum rating of this unit is based on using the Chopping/Mixing Blade. Using the Slicing/Shredding Disc may draw significantly less power.
24. Do not place on or near a hot gas or electric burner or in a heated oven.
25. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS!

Consumer Safety Information

This appliance is intended for household use only.

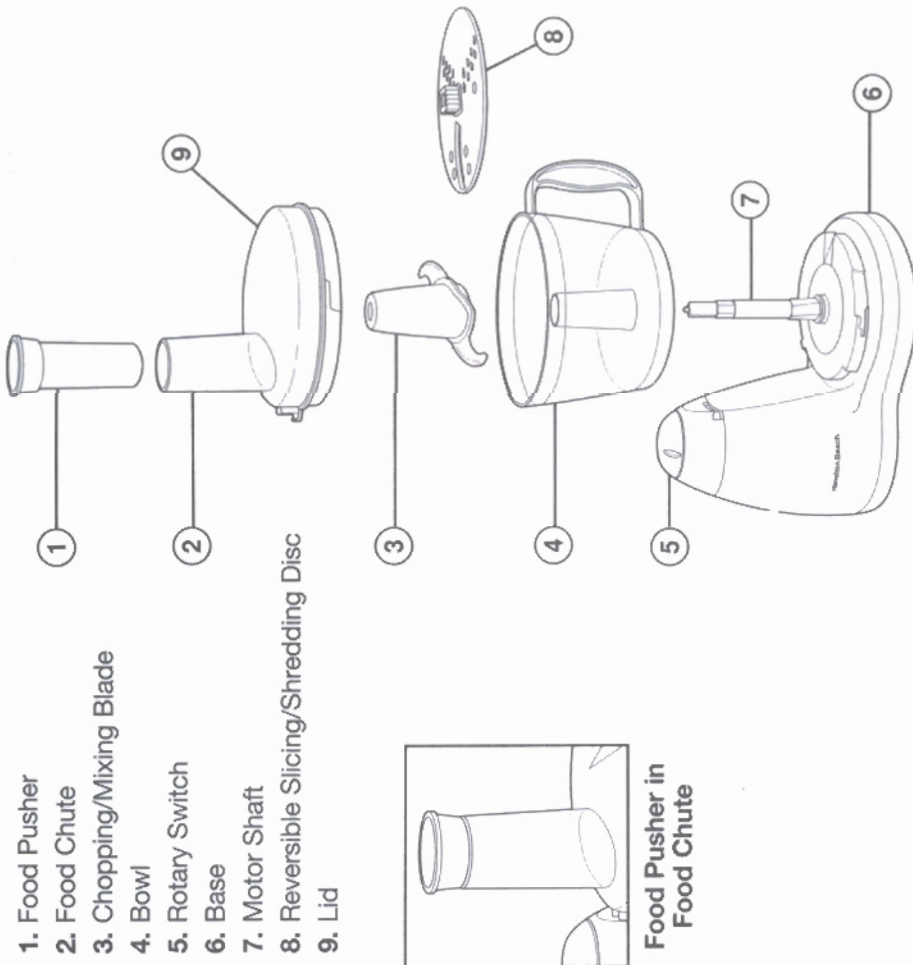
This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

Before First Use

Unpack processor. Handle Chopping/Mixing Blade and Slicing/Shredding Disc carefully; they are very sharp. Wash all parts except base in hot, soapy water. Rinse then dry. These parts may also be washed in dishwasher.

To avoid an electrical circuit overload, do not use another high wattage appliance on the same circuit with your food processor. The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the food processor. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

Parts and Features



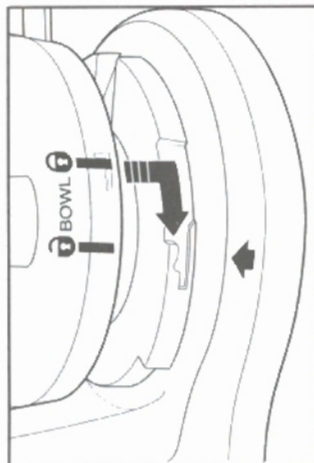
Food Pusher in Food Chute

Hints!

- The bowl will hold 6 cups (1.5 L) of dry ingredients or 2 cups (500 ml) of liquid. Do not overfill.
- Do not use your food processor to crush ice.
- For consistent texture, foods should be cut into 1-inch (2.5 cm) cubes before mincing or chopping with the Chopping/Mixing Blade.
- Do not use your food processor to make bread or cookie dough.

Using Your Food Processor

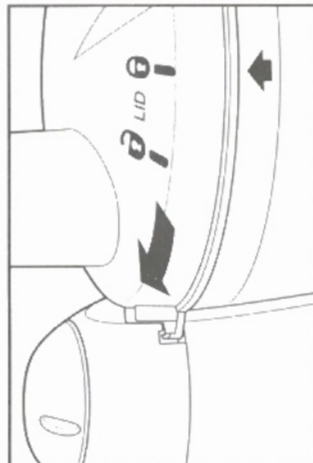
How to Lock the Bowl



Align base and bowl as illustrated. Turn bowl clockwise until it locks into place.

NOTE: The food processor will not work unless the bowl is locked into position.

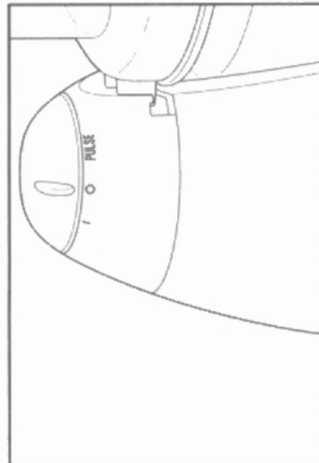
How to Lock the Cover



Align cover as illustrated. Place cover on bowl and turn clockwise until it locks into place.

NOTE: The food processor will not work unless the cover is locked into position.

How to Operate the Controls



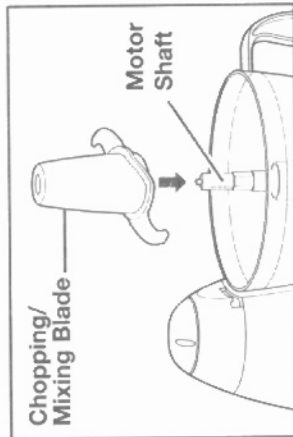
The control is conveniently located on top of the base. Rotate the knob to select PULSE or ON. The processor will run continuously when set to ON. For instant on and off control, use the PULSE setting.

Processing Using Chopping/Mixing Blade

The Chopping/Mixing Blade can be used to coarsely chop, finely mince, mix, or puree food to a smooth consistency.

1. Make sure the Control Switch is turned to OFF and the unit is unplugged.
2. Lock the bowl onto base. (See "How to Lock the Bowl" on page 5.)

3. Place the Chopping/Mixing Blade onto motor shaft of food processor in center of bowl. Turn slowly until blade drops into place. **Handle carefully: the blade is sharp.**



4. Lock cover onto bowl. (See "How to Lock the Cover" on page 5.) Insert food pusher into food chute.

5. Plug in unit and process food. The processing time will determine the finished consistency of the food. The Pulse setting can help you avoid overprocessing.

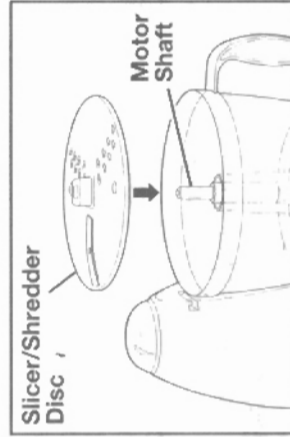
NOTES:

- Always use the food pusher to feed food into the chute. **NEVER PUSH FOOD THROUGH CHUTE WITH HANDS.**
- Wait until blade has stopped rotating before removing cover.

Processing Using Slicer/Shredder Disc

- To slice or shred cheese, select firm cheese like cheddar, monterey jack, or swiss. Place cheese in freezer for 30 minutes before processing.
- The Reversible Slicer/Shredder Disc has a slicing blade on one side and shredding teeth on the other. Place on motor shaft with desired cutting edge facing up.
- To julienne vegetables, slice then remove from bowl and restack the vegetables. Pack into food chute with slices vertical. Slice again to make match-stick cut vegetables.

1. Make sure the Control Switch is turned to OFF and the unit is unplugged.
2. Lock the bowl onto base. (See "How to Lock the Bowl" on page 5.)
3. Put Slicer/Shredder Disc on motor shaft with the desired side facing up for either slicing or shredding. **Handle carefully: the blade is sharp.** Lock cover onto bowl. (See "How to Lock the Cover" on page 5.)



4. Cut food to fit food chute. Pack food chute tightly with food. Insert food pusher in chute. **Always use the food pusher to feed food into the chute. NEVER PUSH FOOD THROUGH CHUTE WITH HANDS.**
5. Plug in unit and process food.
6. While pressing on food pusher, select ON or PULSE to process food.
7. When food chute is empty, select OFF or release from PULSE position. **Wait until blade has stopped rotating before removing cover.**

Food Processing Charts

ATTACHMENT	FOODS
Slicer disc (slicing blade facing up)	Cucumbers, apples, mushrooms, vegetables, potatoes, cabbage
Chopping/Mixing Blade	Chop nuts, mince vegetables, fruit mushrooms, carrots
	Chop cooked meat, puree food, grate cheese
Shredder disc (shredding teeth facing up)	Vegetables, cabbage
	Firm cheeses

For best results do not exceed the following amounts when chopping, mincing, or pureeing with the **Chopping/Mixing Blade**.

FOOD	MAXIMUM AMOUNT
Fruits and vegetables	1 pound or 2 to 3 cups (450 g or 500 to 750 ml)
Meats (cooked)	12 ounces or 1½ cups, cubed (350 g or 375 ml)
Parmesan or Romano cheese	5 ounces (140 g), cubed
Cheddar, Jack, or Mozzarella cheese	8 ounces (225 g), cubed

Processing Tips and Techniques

- For a uniform consistency when chopping, leave room in the bowl for the food to be tossed around.
- Also for a more uniform consistency, start with pieces of food that are similar in size. Carrots, for example, should all be cut in 1-inch (2.5 cm) chunks. Do not process 4-inch (10 cm) pieces with ½-inch (1 cm) pieces.
- This food processor is excellent to chop, mix, slice, or shred most foods. However, to maintain peak performance, do not use your food processor for the following: grinding grain, coffee beans or spices; slicing frozen meat; or crushing ice.
- Do not puree or mash starchy vegetables like potatoes. They will be over-processed in a second and turn gummy.
- Operating time will depend on quantity of food being processed. Most foods can be sliced, chopped, or shredded in seconds. Do not operate processor for more than 1 minute at a time. If processing large quantities, let the processor rest about 1 minute before continuing.
- Do not make bread dough or cookie dough in this food processor. It may damage the unit.

Cleaning

1. Wash the bowl, lid, Chopping/Mixing Blade, Slicing/Shredding Disc, and food pusher in hot, soapy water. Rinse and dry thoroughly. These parts may also be washed in a dishwasher.
2. Wipe the base, controls, and cord with a damp cloth or sponge. To remove stubborn soil, use a mild non-abrasive cleanser. **NEVER IMMERSE THE BASE IN WATER OR OTHER LIQUID.**
3. To store, place bowl on base. Then place onto the motor shaft, the Chopping/Mixing Blade, or Slicing/Shredding Disc. Place lid on bowl but do not lock.

NOTES:

- Do not store the food processor with the lid on the locked position, as this may put strain on the interlock tab.

Recipes

Hummus

- 2 cloves garlic
- 2 green onions, white portion and half of green top
- 15-ounce (425 g) can garbanzo beans (chick peas), drained
- ¼ cup (60 ml) tahini (sesame paste), stirred
- 3 to 4 tablespoons (45 to 60 ml) lemon or lime juice

- 2 teaspoons (10 ml) olive oil
- ¼ teaspoon (1.25 ml) cumin
- Dash cayenne
- Salt and pepper to taste
- Dash paprika
- Pita bread or cut up vegetables, optional

Using Chopping/Mixing Blade and with processor running, drop garlic cloves and onion into food chute. Then add garbanzo beans, tahini, lemon or lime juice, olive oil, cumin, cayenne, salt, and pepper. Continue to process until smooth, scraping bowl as needed. Place into serving bowl and garnish with paprika. Serve with pita bread and/or vegetables. To store, refrigerate. **Makes about 2 cups (500 ml)**.

Salsa

- 1 onion, peeled and quartered
- 1 clove garlic
- 1 hot pepper (jalapeno or finger hot), cored, seeded and quartered
- 4 tomatoes, quartered
- ¼ cup (60 ml) cilantro, packed
- ½ teaspoon (2.5 ml) cumin
- 1 tablespoon (15 ml) lime juice
- Salt and pepper to taste
- Hot sauce, optional

Using Chopping/Mixing Blade and with processor running, drop onion, garlic cloves, and hot pepper through the food chute and chop until finely minced. Stop processor. Add tomatoes, cilantro, cumin, lime juice, salt, and pepper. Pulse until desired texture. Add hot sauce if desired. **Makes 2 to 3 cups (500 to 750 ml)**.



Potato Leek Soup

- 3 pounds (1.35 kg) potatoes, peeled
- 3 to 4 leeks, both root and leaf ends trimmed
- 8 ounces (225 g) bacon
- 2 quarts (2 L) water
- 1½ (7.5 ml) teaspoons salt
- ¼ (1.25 ml) teaspoon pepper
- ½ (125 ml) cup milk
- 3 tablespoons (45 ml) flour

Using slicer/shredder disc, slicing side up, slice potatoes. Remove to large mixing bowl and cover with cold water. Set aside. Slice leeks. To clean leeks, place in a colander and toss gently under running water. In a soup pot or Dutch oven, cook bacon until crisp. Remove bacon and set aside. Add the leeks to the bacon grease in the pot. Cook and stir occasionally over medium heat for about 10 minutes. Increase heat to high and add water, potatoes, salt, and pepper. Bring soup to a boil then reduce heat and simmer, uncovered, for 15 to 20 minutes. In a small bowl, whisk together milk with flour. Slowly stir milk mixture into simmering soup and simmer for 5 minutes. Garnish with crumbled bacon bits. **Makes 6 to 8 servings.**



Lentil Soup

- ½ pound (225 g) bacon
- 1 large onion
- 6 parsnips, peeled, ends removed, cut into 1-inch (2.5 cm) pieces
- 8 celery ribs with leaves
- 6 carrots, ends removed
- 16-ounce (450 g) bag lentils
- 2 quarts (2 L) water
- 1 bay leaf
- 1 teaspoon (5 ml) salt
- Sour cream, optional

In a soup pot or Dutch oven, cook bacon until crisp. Remove and reserve 4 slices of bacon to be used as garnish. Leave bacon drippings in pot. Using Chopping/Mixing Blade, chop onions and parsnips. Add chopped onions and parsnips to bacon drippings in pot and cook over medium heat until softened, about 7 minutes. Using slicer/shredder disc, slicing side up, slice celery and carrots. Add the celery, carrots, lentils, water, bay leaf, and salt to onion mixture. Bring to boil then reduce heat and simmer, covered, for 40 minutes. At serving time, garnish with sour cream and crumbled bacon. **Makes 8 servings.**

NOTE: Lentils do not need to be soaked overnight.



Vegetable Lasagna

- 8 ounces (225 g) reduced-fat mozzarella cheese
- 1 medium onion, peeled, cut into chunks
- 4 garlic cloves
- 4-6 ounces (115 to 170 g) fresh mushrooms
- 1 teaspoon (5 ml) vegetable oil
- 2 zucchinis, approximately 6 inches (15 cm) each, cut into chunks
- 2 ounces (50 g) Parmesan cheese, cut into ½-inch (1 cm) chunks (about ⅓ cup [80 ml] grated)
- 8-ounce (225 g) package light cream cheese, cut into chunks
- ¾ cup (175 ml) skim milk ricotta cheese
- ½ cup (125 ml) light sour cream
- 1 egg
- 2 teaspoons (10 ml) dried Italian seasoning
- 26-ounce (735 g) can spaghetti sauce
- 6 lasagna noodles, cooked

Using slicer/shredder disc, shredding side up, shred mozzarella. Place in a small bowl and set aside. Using Chopping/Mixing Blade, place onion and garlic cloves into work bowl. Pulse until coarsely chopped. Add mushrooms to bowl. Continue to pulse until mushrooms are coarsely chopped. Place chopped vegetables in a large skillet with oil, over medium heat. Using Chopping/Mixing Blade, place zucchini in work bowl. Pulse until coarsely chopped. Add zucchini to skillet. Cook until tender, about 10 minutes; set aside. Without washing the work bowl, using Chopping/Mixing Blade, place Parmesan cheese chunks in bowl and process on High until coarsely chopped. Add the cream cheese, ricotta cheese, sour cream, egg, and Italian seasonings and process until creamy, about 30 to 40 seconds. Grease a 9X13-inch (33X23 cm) baking dish. Layer half each of noodles, cream cheese mixture, chopped vegetable mixture, and spaghetti sauce. Repeat layers once. Sprinkle with mozzarella. Bake, covered, at 350°F (180°C) for 25 minutes. Uncover and cook an additional 10 minutes. Let stand 10 minutes before serving. **Makes 8 servings.**

NOTE: Mozzarella cheese will shred easier if placed in freezer for one hour before shredding.

Baked Pineapple Bread Pudding

- 12 slices of white bread, torn into strips to fit food chute
20-ounce (565 g) can pineapple chunks, drained
2 eggs
1 cup (250 ml) half 'n half cream

Insert Chopping/Mixing Blade into food processor bowl and, with processor running, drop bread through food chute to make soft breadcrumbs. Pour into a greased 2-quart (2 L) casserole dish. Place pineapple chunks in food processor bowl with Chopping/Mixing Blade. Process pineapple for 20 seconds. Add eggs, cream, vanilla, melted butter or margarine, and sugar. Process until mixed. Pour pineapple mixture over soft breadcrumbs. Garnish with three pineapple rings overlapping in center. Bake at 350°F (180°C) for 1 hour or until golden. **Makes 8 servings.**

Apple Crisp

- 6 large Golden Delicious apples, peeled and cored and cut to fit in food chute (6 cups [1.5 L] sliced)
1 tablespoon (15 ml) lemon juice
½ cup (125 ml) sugar
1 tablespoon (15 ml) flour
1 teaspoon (5 ml) cinnamon
¼ teaspoon (1.25 ml) nutmeg

Using slicer/shredder disc, slicing side up, slice apples. Put apples in a large bowl. Drizzle lemon juice over apples. Sprinkle apples with sugar, flour, cinnamon, and nutmeg. Stir to mix, then put apples in ungreased 2-quart (2 L) baking dish. Using Chopping/Mixing Blade, place topping ingredients in work bowl and pulse until mixed. Crumble topping over apples. Bake at 375°F (190°C) for 30 minutes. Serve topped with vanilla ice cream. **Makes 6 servings.**

Customer Service

If you have a question about your food processor, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your food processor. This information will help us answer your question much more quickly.

MODEL: _____ TYPE: _____ SERIES: _____

This warranty applies to products purchased in the U.S. or Canada.

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products, one (1) year for Hamilton Beach products or one hundred eighty (180) days for Proctor-Silex products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900
In Canada 1-800-267-2826

hamiltonbeach.com or proctorsilex.com

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MODEL NUMBER

70450C

Lid/cover - 70450C



Lid/cover for model 70450C

Size : each
 Weight : .400
 Category : PROCTOR
 SILEX FP 70450C
 Product Code :
 01XPS9900137

\$USD5.99

Quantity 1

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Bowl for model 70450C



Bowl for model 70450C

Size : each
 Weight : .400
 Category : PROCTOR
 SILEX FP 70450C
 Product Code :
 02XPS9900136

\$USD5.99

Quantity 1

Add to Cart

Chopping blade - 70450C



Chopping blade for model 70450C

Size : each
 Weight : .400
 Category : PROCTOR
 SILEX FP 70450C
 Product Code :
 03XPS9900351

\$USD7.99

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6 Cup Bowl Food Processor 70450



PRODUCT FEATURES

- In-bowl blade storage
- Space-saving design
- 300 Watt motor
- Convenient On/Pulse dial
- Dishwasher safe
- TrueSharp™ blades

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Price: \$34.99

Quantity:

Availability: In Stock

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RECIPE SPOTLIGHT

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Lentil Soup

Ingredients:

Yield: 8 servings

- 1/2 pound bacon
- 1 large onion
- 6 parsnips, peeled, ends removed, cut into 1-inch pieces
- 8 celery ribs with leaves
- 6 carrots, ends removed
- 1 bag (16 oz.) lentils
- 2 quarts water
- 1 bay leaf
- 1 teaspoon salt
- Sour cream, optional

Instructions:

1. In a soup pot or Dutch oven, cook bacon until crisp. Remove and reserve four slices of bacon to be used as garnish. Leave bacon drippings in pot.
2. Using S-blade, chop onions and parsnips. Add chopped onions and parsnips to bacon drippings in pot and cook over medium heat until softened, about 7 minutes.
3. Using slicer/shredder disc, slicing side up, slice celery and carrots. Add the celery, carrots, lentils, water, bay leaf, and salt to onion mixture.
4. Bring to boil then reduce heat and simmer, covered, for 40 minutes. At serving time, garnish with sour cream and crumbled bacon.

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Note: Lentils do not need to be soaked overnight.

Note: Designed for full-size food processors with a minimum of 6 cup capacity.

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This warranty applies to products purchased in the U.S. or Canada. DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

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