



The Gourmet Grater

THE GOURMET GRATER <http://www.gourmetgrater.com>

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Ceramic Grater Recipes

By

GourmetGrater.com

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Helpful Information:

Your Gourmet Grater is a handcrafted, hand painted, ceramic grater that has been triple glazed for durability. Each grater is individual and unique; colors and tones will vary. If it's not stamped "Made in Spain", then it wasn't!

It is dishwasher safe on the top rack or you may wash all pieces in warm soapy water

When using your Gourmet Grater:

- Hard cheese, spices, and fine chocolates: Keep grater and brush dry for these.
- Garlic, other roots, vegetables, and fruits: Moisten grater and brush with cold water or olive oil.

How to use your Gourmet Grater:

- Garlic: Move garlic in any direction, moving quickly and softly. Grate until near fingers. (Discard root end as it's too acidic to eat.) You have just made the purest, finest garlic paste! Triple the flavor of minced garlic!
- Fibrous foods, like ginger: Move only in back and forth directions. Chili and bell peppers should be seeded first.
- Large food items (like cheese or carrots): Hold plate vertically (sideways) over dish or recipe, and move food until you have desired amount. Gravity will drop grated food down.
- For small items, like nutmeg or almonds: Keep the Gourmet Grater flat so the grooves fill up with food.

To remove the paste, pulp, or finely ground food - please use the included brush. The rasps can be sharp!

Have a recipe you would like to share, please share with us on our website: <http://www.gourmetgrater.com>

Aglione e Olio

A simple, yet enduring, easy meal that goes great with shrimp

Ingredients:

12 ounces angel hair or spaghetti pasta

1/3 cup olive oil

4-8 garlic cloves, made to paste on your Gourmet Grater

1/2 teaspoon red pepper flakes, crushed in your Herb Mill (or to taste)

1 tablespoon Italian Herbs blend, crushed in your Herb Mill
chopped parsley for garnishing on top

ground black pepper (to taste)

grated parmesan (pass separately on top of grater on table)

Directions:

1. Cook pasta according to directions, save a little pasta water for the sauce
2. Heat olive oil in a pan large enough to hold the cooked pasta
3. Sauté the garlic in oil. This will cook quickly but very evenly and should be light brown. Should take not more than a couple of minutes
4. Add the pepper flakes and Italian herbs. It doesn't have to be spicy, but the chili flakes add great color
5. Add in cooked pasta. Use a couple of tablespoons of the reserved pasta water, if needed, to create a creamy sauce. Toss your pasta well
6. Add salt and pepper to taste

I like to serve with chopped parsley on top, and let my guests pass around the parmesan cheese right on the Gourmet Grater at the table.

Alfredo Sauce

A classic pasta dish

Ingredients:

1/4 cup cream cheese

3/4 cup heavy cream

5 tablespoons parmesan cheese, grated on your Gourmet Grater

3 garlic cloves, made to paste on your Gourmet Grater

1/2 teaspoon salt

1/2 teaspoon cracked pepper (to taste)

2 tablespoons dry parsley or 1/2 cup fresh parsley, chopped fine

1 teaspoon nutmeg, fresh grated on your Gourmet Grater

Your favorite pasta, cooked according to directions- Fettucine is recommended

Directions:

The best way to make this consistent is to use a blender

1. Place all ingredients but the parsley in the blender
2. Blend until there are no clumps
3. Pour sauce into medium saucepan on medium-low heat, simmer for about 10 minutes, until sauce is thickened*
4. Cook pasta separately while the sauce is simmering
5. Pour sauce over hot pasta
6. Garnish with parsley

*If desired, add chicken, bacon, or any of your favorite meats. Cook selected meat in sauce to absorb flavor; if seafood, use a different pan and place on top of pasta before pouring Alfredo Sauce

Asian Marinade

A very versatile marinade, tastes great on chicken, pork, or steak

Ingredients:

1/2 cup soy sauce

1/4 cup real maple syrup

6 garlic cloves, made to paste on your Gourmet Grater

2 tablespoons ginger root, grated on your Gourmet Grater

1 teaspoon mustard powder (use French's prepared mustard if you need to)

1 teaspoon sesame oil

1 jalapeño, grated on your Gourmet Grater(optional)

1/2 cup fresh squeezed orange juice

Salt and pepper to taste

Directions:

1. Grate the garlic, ginger, and jalapeño to paste on your Gourmet Grater* (Chili paste is optional, but it tastes good with a bit of a kick)
2. Combine all ingredients well
3. Pour over meat in plastic or glass container*
4. Marinate for 30min up to 24hrs before cooking

*You can use your large rasp bowl to reduce the number of dishes when you are done. Grate everything in the bowl, mix well, add your meat, and toss to coat with the marinade.

Bacon Green Beans

A popular, tasty side dish

Ingredients:

2 pounds fresh green beans

4 slices bacon, chopped

4 garlic cloves, made to paste on your Gourmet Grater

1/2 small red onion, diced

Directions:

1. Rinse the green beans to remove any dirt. Trim the ends, and cut the beans in half or in thirds and set aside
2. Add diced onions to the bacon and cook in large skillet over medium heat
3. Once the bacon is near done, add the green beans and stir to coat. Cook for 1-2 minutes, covered
4. Add fresh garlic paste and cook for another 8 minutes or until tender

Garlic Mashed Potatoes

A flavor packed twist on mashed potatoes

Ingredients:

3 1/2 pounds russet potatoes
2 tablespoon sea salt (or to taste)
2 cups half-and-half
6 garlic cloves, grated to paste on your Gourmet Grater
6 ounces parmesan cheese, grated fresh on your Gourmet Grater
Dried/fresh parsley to garnish on top

Directions:

1. Peel and cut potatoes into 1" chunks
2. Add potatoes and salt into a pot, cover with water
3. Bring to a boil over medium-high heat and then reduce heat to maintain a rolling boil
4. Cook until potatoes fall apart when poked with a fork
5. Heat the half-and-half and the garlic paste in a medium saucepan over medium heat until simmering. Remove from heat and set aside
6. Remove the potatoes from the heat and drain off the water
7. Mash and add the garlic-cream mixture and parmesan; stir to combine
8. Let stand for 5 minutes so that mixture thickens and then serve with parsley on top

Garlic Pasta with Broccoli

An easy meal

Ingredients:

1 cup white wine or chicken broth

1/2 teaspoon Italian Herb blend, crushed in your Herb Mill

1/4 teaspoon black pepper, cracked in your Herb Mill

3 garlic cloves, made to paste on your Gourmet Grater

2 cups broccoli florets

1 tablespoon butter

4 cups hot cooked penne pasta (or use your favorite pasta)

2 Roma tomatoes, diced and strained

4 tablespoons parmesan cheese, freshly grated on your Gourmet Grater

1 tablespoon lemon juice (optional)

Directions:

1. Mix wine/broth, butter, herbs, pepper, garlic and broccoli in a large skillet
2. Heat to a boil. Cover and cook over medium-low heat for broccoli is tender-crisp
3. Add pasta and tomatoes* Toss to coat. Serve with cheese on top

*Sometimes I add lemon juice to this when I add the tomatoes

Ginger Ale

I have always been a fan of ginger ale. This recipe will fill a 2-liter bottle and will store refrigerated for about 2 weeks. As long as your bottle (cleaning and reusing a plastic bottle is perfect) has a tight seal it should stay nicely carbonated for that duration.

Ingredients:

3 tablespoons ginger root, finely grated on your Gourmet Grater
3/4 cup sugar
1/8 teaspoon active dry yeast
2 tablespoon fresh lemon juice
7 1/2 cups distilled or filtered water, divided

Directions:

1. In a saucepan over medium heat, bring the ginger, sugar, and 1/2 cup of water to a slow boil, stirring constantly until sugar is dissolved
2. Remove the ginger syrup from the heat, cover, and allow to set for 1 hour
3. Strain the ginger from the syrup using a fine mesh strainer (repeat if necessary until all ginger is removed)
4. Continue to allow the syrup to chill until it reaches room temperature. Speed this up by placing the container in an ice bath or the refrigerator
5. Place a clean funnel into a clean, plastic 2-liter bottle and pour in the syrup, yeast, lemon, and remaining water
6. Place the cap on the bottle and give it a good shake to mix the ingredients
7. Allow the ginger ale to rest at room temperature for 2 days. Check it for the desired carbonation and when that is reached chill it and serve

Ginger Carrot Soup

A tasty soup full of flavor

Ingredients:

2 tablespoons olive oil

1 tablespoon butter

3 garlic cloves, made to paste on your Gourmet Grater

2 shallots, made to paste on your Gourmet Grater

3 tablespoons ginger root, grated pulp from your Gourmet Grater

2 stalks lemon grass or zest of one lemon (It's easy to zest citrus on your Gourmet Grater)

1 teaspoon ground cumin (or chili powder, or paprika, or all)

1 teaspoon ground cinnamon

2 1/2 pounds carrots, peeled and diced

3 1/2 cups water

4 cups vegetable stock

1/2 cup orange juice

1/2 cup sour cream

salt and pepper to taste

Directions:

1. In large stockpot, heat oil and butter over medium-low heat, then add garlic, shallot, ginger, lemongrass or zest, cumin, and cinnamon. Cook for 5 min, stirring not burning
2. Increase heat, add carrots, water, and cook for around 15 min
3. Add stock, simmer till carrots really soft (20-30 min)
4. Let mix cool 5-10 min, discard lemon grass stalks if used. In two separate batches, puree in blender or food processor, or with hand wand in pot all at once
5. Add juice and sour cream. Stir in with salt and pepper to taste
6. Serve hot or chilled. Garnish with a spoonful of sour cream and sprinkle of chives or parsley

Ginger Dressing

An easy dressing that could double as a marinade for chicken or shrimp

Ingredients:

3 garlic cloves, made to paste on your Gourmet Grater*
2 tablespoons ginger root, grated on your Gourmet Grater*
3/4 cup olive oil
1/3 cup rice vinegar (white vinegar in a pinch)
1/2 cup soy sauce
1/2 cup orange juice
1 tablespoon brown sugar
Salt to taste

Directions:

1. Combine well and store in airtight container

*If you have a large rasp bowl, grate/paste everything directly in the bowl, and whisk everything together

Grilled Steak with Cracked Pepper Sauce

A perfect finish for grilled steak

Ingredients:

For the steak:

Olive oil to coat

1 teaspoon black peppercorns, cracked in your Herb Mill

Salt (to taste)

For the sauce:

2 tablespoons butter

2-3 garlic cloves, made to paste on your Gourmet Grater

1 shallot, minced (optional)

1 cup heavy cream

1 tablespoon black or green peppercorns, cracked in your Herb Mill

1 teaspoon beef base or 1 beef bouillon cube

1 teaspoon Dijon mustard

3 tablespoons brandy or red wine (optional)

1/2 teaspoon rosemary, crushed in your Herb Mill

Dash sea salt

Directions:

1. Coat your steaks with a small amount of olive oil, which will keep them from sticking to the grill. Sprinkle steaks, both sides with coarse black pepper and salt and rub in
2. In a small saucepan, sauté garlic and shallot until soft and transparent but not brown, about 2-3 minutes
3. Add the heavy cream, cracked pepper, beef base, and mustard; bring to a simmer
NOTE: The beef base may be enough salt. Add salt if desired
4. Let the sauce simmer; it will reduce and become thicker, about 10 minutes. While simmering you may add some brandy/red wine for added flavor
5. Grill your steaks to desired doneness
6. Let steaks rest for 5 minutes, and drizzle sauce over the steaks.
7. Using your Herb Mill, garnish sauce with finely ground (crushed) rosemary

"Homemade" Spaghetti Sauce

Submitted by Bradley L; Mission Hills, CA

Ingredients:

1/4 cup olive oil

1 cup mushrooms, chopped

1 vine ripe tomato, cut in pieces

3 garlic cloves, made to paste on your Gourmet Grater

1/4 cup carrot, grated on your Gourmet Grater (this cuts the acidity and adds a natural sweetness)

One jar of your favorite spaghetti sauce (I like Prego)

Directions:

1. In a sauté pan, heat up oil. Add mushrooms and tomatoes. Cook for a few minutes
2. Add garlic and carrot, cook for one more minute
3. Lastly, add sauce, and simmer on low for 5 minutes. Call it homemade!
4. Serve over pasta and have a Gourmet Grater with a wedge of romano, asiago, or parmesan cheese on top

Italian “Ribeye to Die For” Marinade

Goes great with steaks and chicken

Ingredients:

6 garlic cloves, made to paste on your Gourmet Grater

1 tablespoon fresh oregano, chopped*

1 tablespoon fresh basil, chopped*

1 tablespoon fresh parsley, chopped*

1 teaspoon fresh rosemary, chopped*

1 tablespoon kosher salt

1/2 cup olive oil

3 tablespoons balsamic vinegar

1 teaspoon white pepper

*If you have our European Herb Mill, just crush the dried Italian Herb blend to create the flavor of fresh herbs!!

Directions:

1. Mix all ingredients together well
2. Pour over meat
3. Marinate at least 30 minutes up to 3 hours. Make sure you are using ribeye or other top cuts like a filet
4. Grill steaks to desired doneness. I like to coat the grill with Weber nonstick spray

Jalapeño Ranch Salad Dressing

Add a little zip to your Ranch

Ingredients:

- 1 jalapeño, made to paste on your Gourmet Grater
- 1 packet Hidden Valley Ranch dip/dressing*
- 1 cup milk
- 1 cup mayonnaise

Directions:

1. Make ranch dressing according to directions on the packet
2. Add as much (or as little) of the chili paste to your dressing
3. Store according to packet directions

*You can also use bottled Hidden Valley Ranch Salad Dressing, simply add the chili paste to your desired amount of Ranch!

Jerk Chicken

Spicy! Chicken

Ingredients:

1/2 cup malt vinegar (or white vinegar)
2 tablespoons dark rum
2 habañeros, made to paste on your Gourmet Grater
2 shallots, made to paste on your Gourmet Grater
4 green onion tops, chopped
1 tablespoon dried thyme, ground in your Herb Mill
2 tablespoons olive oil
2 teaspoons salt
2 teaspoons black pepper, ground in your Herb Mill
4 teaspoons ground allspice
4 teaspoons ground cinnamon
4 teaspoons nutmeg, grated on your Gourmet Grater
4 teaspoons ginger, made to paste on your Gourmet Grater
2 teaspoons molasses
1 (5 or 6 pound) roasting chicken, cut in half, lengthwise
1/2 cup lime juice
Salt and pepper

Safety note: Habañero chili peppers are very hot and can cause extreme pain if they come in contact with your eyes. We strongly recommend wearing protective gloves while handling the chilies and the jerk paste

Directions:

1. Mix ingredients well and pour over chicken in a plastic or glass container
2. Let marinate for at least 2 hours
3. Pull chicken out of the marinade to grill or cook in oven
4. *If you like, save the remaining marinade to baste the chicken as you cook it. You must bring the marinade to a boil for at least 5 minutes before lowering the temperature to a simmer for reduction purposes

Pico de Gallo (Salsa Fresca)

Super easy dip for chips or nachos

Ingredients:

3 Roma tomatoes, diced small

1/4 onion, finely chopped

1/2 jalapeno, made to paste on your Gourmet Grater

1/3 cup fresh cilantro, chopped finely

2 garlic cloves, made to paste on your Gourmet Grater

1/2 teaspoon salt

1 teaspoon fresh lime juice (add more if you like it juicy!)

1/2 bell pepper (any color) (optional), diced

Directions:

1. Combine all ingredients; cover and refrigerate for at least 1 hour

This makes a great base for guacamole - just add some ripe, mashed avocados, one heaping spoon of sour cream, and fork together

Teriyaki Sauce

A simple sauce to put over beef, chicken, pork, or fish

Ingredients:

1/3 cup soy sauce

2 tablespoons sake (optional)

1/4 cup pineapple juice

1 tablespoon ginger root, grated on your Gourmet Grater (If you prefer no solids, squeeze the ginger pulp to extract just the juice)

3 garlic cloves, made to paste on your Gourmet Grater

4 tablespoons brown sugar, packed

2 tablespoons honey

Spicy Teriyaki

1 jalapeño, grated on your Gourmet Grater (to taste)

Directions:

1. Add all ingredients to a medium saucepan. Mix well, and bring to a boil
2. Reduce heat, and simmer for 10 minutes until sauce thickens*

*I like to cook my meat (usually salmon) in the sauce as it reduces. For use with chicken, beef, or pork, just brown meat first, preferably in sesame oil