

Hamilton Beach® 3-in-1 Spiralizer

Good Thinking. Features:

Healthy Cooking Made Easy – Create fun and healthy meals with fresh vegetables and fruit. Use zucchini, potatoes, apples, cucumber and more. Making noodles from summer squash or zucchini is a great way to incorporate more vegetables into your family's diet. Spiral-cut apples are a fun after-school snack and homemade cucumber salads are now simple to prepare.

Three Versatile Options– The 3-in-1 Spiralizer includes spiral, ribbon, and grater discs. The ribbon and spiralizer discs produce long, nearly continuous "ribbons" or "strings". The grating disc grates hard foods, such as Parmesan cheese or nuts. Blades are easily changed and are stored inside the base when not in use

Easy to Use – With two speeds and a comfortable grip handle, spiralizing is as simple as adding the food to the chamber and pressing a button. With 200 watts of power, making a large batch of homemade potato chips or zucchini noodles is no problem. Hand-crank spiralizers can be time consuming and cumbersome to use, ours makes spiralizing quick and easy.

Recipes Included – The 3-in-1 Spiralizer comes with recipes to get the most out of this handy kitchen tool.



Product Name/MSRP

Hamilton Beach® 3-in-1 Spiralizer (Model 59998)
MSRP: \$39.99

Availability: May 2016

Toll-Free Number and Website: 800-851-8900;
hamiltonbeach.com

Media Contact

Mary Beth Brault 804-418-8868 marybeth.brault@hamiltonbeach.com

facebook.com/hamiltonbeach

@HamiltonBeach

youtube.com/hamiltonbeachbrands

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Recipe from our Kitchen

Spicy Cucumber Salad



Ingredients

- 6 medium cucumbers
- 1 cup thinly sliced red onion
- 1 cup chopped fresh dill
- 1 ¼ cups sugar
- 1 cup apple cider vinegar
- 1 teaspoon salt
- ½ teaspoon coarse black pepper
- ¼ teaspoon red pepper flakes

Directions

1. Using the ribbon disc, add one piece of cucumber to food chamber. Process until sliced. Repeat with remaining cucumbers. In a bowl, mix cucumbers, onion, and dill.
2. In a small saucepan over medium high heat, bring remaining ingredients to a rolling boil.
3. Add vinegar mixture to cucumbers. Stir until well blended. Cool. Refrigerate overnight for flavors to blend.

All recipes are created, tested and approved by the Hamilton Beach Test Kitchen.