

CHOCOLATE ORANGE FONDUE

preparation: 20 minutes • **processing:** 4 minutes • **yield:** 2 1/4 cups (540 ml)

1 cup (240 ml) heavy
whipping cream

2 teaspoons grated
orange peel

8 ounces (227 g) semi-sweet
baking chocolate, chopped

3 Tablespoons (45 ml)
Grand Marnier

1. Place whipping cream, orange peel, and chocolate into the Vitamix container in the order listed and secure lid.
2. Select Low speed.
3. Turn machine on and then switch to High speed.
4. Blend for 4 minutes or until mixture is smooth and warm.
5. Pour mixture into fondue pot.
6. Stir in Grand Marnier.



Dippers include sponge cake, pound cake, sliced apples, sliced pears, marshmallows, strawberries, bananas, and fresh pineapple chunks.

PEACH SOY SHERBET

preparation: 15 minutes • **processing:** 30–60 seconds • **yield:** 3 1/2 cups (840 g)

1 cup (240 g) soy milk
1 pound (454 g) frozen
unsweetened peach slices
1/4 cup (50 g) granulated
sugar or other sweetener
to taste

1. Place all ingredients into the Vitamix container in the order listed and secure lid.
2. Select Low speed.
3. Turn machine on and then switch to High speed. Use the tamper to press the ingredients into the blades.
4. In about 30 to 60 seconds, the sound of the motor will change and four mounds should form in the mixture.
5. Stop machine. Do not over mix or melting will occur. Serve immediately.



For best results, allow frozen fruit to thaw at room temperature 15 minutes before blending.

TORTILLA SOUP

preparation: 20 minutes • **processing:** 6 minutes 10 seconds • **yield:** 3 cups (720 ml)

soup base

1 1/2 cups (360 ml) chicken, beef, or vegetable broth

1/2 Roma tomato,
2 ounces (57 g)

1/2 carrot, 1 1/2 ounces (43 g)

1/2 stalk celery, 1 ounce (28 g)

2 Tablespoons (20 g)
chopped onion

1 garlic clove, peeled

1 Tablespoon chopped
yellow squash

2 Tablespoons (20 g)
chopped red bell pepper

1 cup (90 g) sliced cabbage

1 white mushroom

1/4 teaspoon kosher salt

1 teaspoon taco seasoning

dash of cumin

add-in ingredients

1/4 cup (35 g) diced,
cooked chicken

1/4 fresh jalapeño,
1 ounce (28 g)

2 Tablespoons (15 g)
sliced olives

2 Tablespoons (25 g) unsalted
canned corn, drained

1 ounce (30 g) tortilla chips

1/4 cup (33 g)
cheddar cheese

1. Place all soup base ingredients into the Vitamix container in the order listed and secure lid.
2. Select Low speed.
3. Turn machine on and then switch to High speed.
4. Blend for 6 minutes or until heavy steam escapes from the vented lid.
5. Reduce to Low speed and remove the lid plug. While machine is running, drop in chicken, jalapeño, olives, corn, chips, or cheese, if desired. Replace lid plug.
6. Blend for an additional 10 seconds.

WHOLE FRUIT MARGARITA

preparation: 15 minutes • **processing:** 40 seconds • **yield:** 3 1/2 cups (840 ml)

1/4 cup (60 ml) water
4 ounces (120 ml) tequila
2 ounces (60 ml)
Grand Marnier or triple sec
1 medium orange,
peeled, halved
1 lime, peeled
1 lemon, peeled, halved
6 Tablespoons (75 g)
granulated sugar
4 cups (960 ml) ice cubes

1. Place all ingredients into the Vitamix container in the order listed and secure lid.
2. Select Low speed.
3. Turn machine on and then switch to High speed.
4. Blend for 40 seconds or until desired consistency is reached. If necessary, use the tamper to press the ingredients into the blades.
5. Pour into salt-rimmed margarita glasses.



For a fun variation, serve in sugar-rimmed margarita glasses.