

ENDURANCE® FOOD MILL

*Make delicious soups,
applesauce, baby food
and riced potatoes
quickly and easily!*

The three stainless steel disks
are easy to insert as follows:

1. Using slight pressure, press crossbar down and turn clockwise to unlock.
2. Insert desired disk, curved side up.
3. Insert crossbar and with slight pressure down, turn the crossbar and lock it into place.



Choose the right disk for your need:

Fine, 2 mm

- Fruit jellies and sauces
- berry fruit juices
- baby food

Medium, 3 mm

- Vegetable purées for soups and sauces
- cranberry and apple sauces

Coarse, 5 mm

- Potato, squash, and vegetable purées with coarse texture
- riced potatoes
- tomato sauce

PLEASE NOTE: *Best results are obtained by cooking food prior to processing in the Food Mill.*



R.S.V.P. International, Inc., Seattle, WA

Easy Applesauce

For the best flavor and texture, cook apples with the skin on and then purée them in a food mill. Makes about 3-1/2 cups.

4 lbs. apples (8 to 12 medium),
unpeeled, cored, and cut into
rough 1-1/2" chunks

1/4 cup granulated sugar
1/16 tsp. (pinch) of salt
1 cup water

1. Toss apples, sugar, salt and water in heavy stock pot or Dutch oven. Cover and cook apples over medium high heat until they begin to break down (about 15 to 20 minutes), stirring occasionally to break up any large pieces.
2. Process the cooked apples through the Food Mill fitted with the medium disk. Season with extra sugar or add water to adjust consistency as desired. Can be covered and refrigerated for up to 5 days.

Leek & Potato Soup

Velvety smooth and delicious! Serve hot or cold. Serves 6.

1/2 cup chopped leeks
(white part only)

2 Tbl. melted butter

4 cups potatoes, thinly sliced
4 cups chicken stock
1-2 cups cream

1. Place chopped leeks in skillet with melted butter over medium high heat. Sauté 3-5 minutes or until soft.
2. Add the potatoes and chicken stock.
3. Simmer covered 15 minutes or until tender; remove from heat.
4. Process the mixture through the Food Mill fitted with the medium disk.
5. Stir in the cream until blended. Add salt and pepper to taste.

Other great uses for the Food Mill:

- Sift flour or powdered sugar
- Break up sugar lumps
- Purée berries for ice cream or dessert sauces
- Strain berry seeds for jams or jellies
- Sieve lumps from gravy and sauces