

# Download French Cooking Simplified Food Processor

Item arrives in packaging that reveals what's inside. To hide it, choose Ship in Amazon packaging at checkout. What is sauce? Food historians tell us sauces were "invented" for many reasons. The three primary reasons are: 1. Cooking medium 2. Meat tenderizer ABOUT THIS SITE: The food notes provided for each state are meant as starting points for your research. They are not comprehensive; nor are they presented in a standardized format containing exactly the same information for each state, as you would find in an encyclopedia. Add the dates, golden berries, flax, water and chia seeds to your food processor. Pulse until the mixture comes together. It will be wet. Add the oats, cranberries, pistachios and pulse just enough so that it gets mixed in with the previous mixture just like in the picture.