

AeroGarden™


English

Herb'n Serve™

for English, French & Spanish



Vinaigrette & Marinade Maker



**Garden fresh
vinaigrettes and marinades
at the touch of a button!**

PLEASE READ BEFORE STARTING

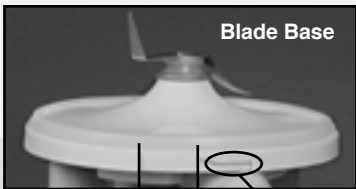
Important Safety Instructions

- Blade is sharp – *USE CAUTION*.
- Keep out of reach of children.
- Do not place *Power Base* in any liquid, or in dishwasher.
- Use *Herb 'n Serve* on flat, sturdy and dry surface.
- Completely assemble *Blade Base* and *Carafe* before placing on *Power Base*.
- WHEN POWER IS ON:
 - Hold *Power Base* with hand. Never leave *Herb 'n Serve* unattended while in use.
 - DO NOT –
 - ~ Add ingredients.
 - ~ Remove lid.
 - ~ Run motor for more than 1 minute.
- Avoid contact with moving parts. Keep hands, hair, clothing and utensils away from blade during operation to reduce risk of injury and/or damage to unit.
- Do not place in microwave.
- Use only non-rechargeable AA alkaline batteries.

Table of Contents

<i>Herb 'n Serve Features</i>	2
<i>Getting Started</i>	3
<i>Create Your Own Vinaigrette or Marinade</i>	6
<i>Recipes For Your Herb 'n Serve</i>	7
Vinaigrettes	
Balsamic Vinaigrette, Basil Vinaigrette, Italian Vinaigrette & Low-Fat Italian Vinaigrette.....	8
Greek Salad Dressing, Garlic Lovers' Vinaigrette & Classic Caesar Dressing	9
Asian Vinaigrette, Oregano-Lime Vinaigrette & Parsley-Chili Vinaigrette.....	10
Marinades	
Lemon Herb Marinade.....	11
Italian Herb Marinade, Jamaican Jerk Marinade & Red Wine Marinade	12
White Wine Marinade, French Marinade with Herbes de Provence & Asian Marinade.....	13
Lemon Mint Marinade, Basil Marinade & Fiery Chili-Lime Marinade	14

Herb 'n Serve Features



Getting Started

Before First Use – Disassemble and Clean Herb 'n Serve

NOTE: DO NOT put *Power Base* in dishwasher or immerse in liquid.

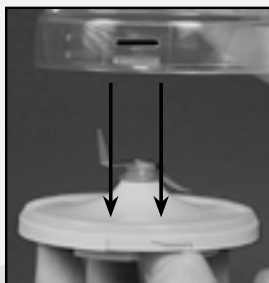


Remove Carafe from Power Base

Twist *Carafe* to the right until *Black Line* near base of *Carafe* and “unlock” icon are aligned. Lift up *Carafe*.

Remove Blade Base from Carafe

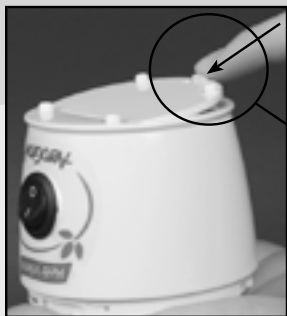
- Hold *Carafe* with one hand and grasp underside of *Blade Base* with other hand.
- Rotate *Blade Base* to the right until *Black Line* near base of *Carafe* and *Locking Tab* are no longer aligned.



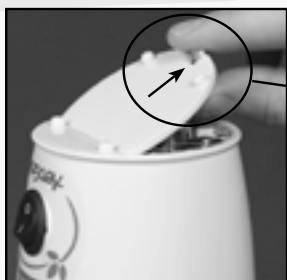
- Pull down *Blade Base*.
Carafe, Lid and *Blade Base* are now ready for cleaning.

Insert Batteries

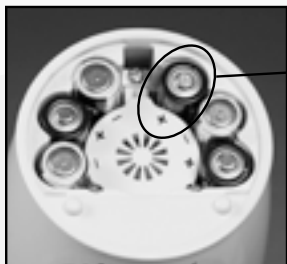
While *Herb 'n Serve* is disassembled, insert batteries in *Power Base*.



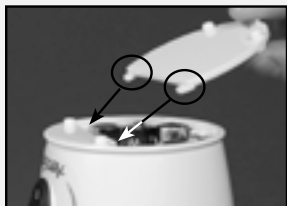
- Turn *Power Base* upside down.
- Push in *Locking Tab* with finger or small coin. *Battery Cover* will release and lift up.



- Grasp *Battery Cover* and pull off.



- Insert batteries following (+) and (-) markings.



- Replace *Battery Cover*.
 - Insert two *End Tabs* into *Slots* in *Battery Compartment*.

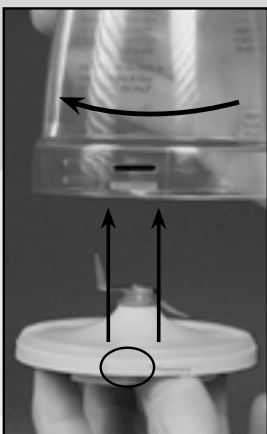


- Push down on *Battery Cover* until *Locking Tab* snaps in place.

Assemble Herb 'n Serve

Attach Blade Base to Carafe

- Align *Locking Tab Opening* with *Black Line* near bottom of *Carafe*.
- Push up on *Blade Base*.
- Rotate *Blade Base* to the left until it stops.
(*Locking Tab* and *Black Line* will be aligned when *Blade Base* is properly seated.)



Secure Carafe to Power Base

- Align *Black Line* near bottom of *Carafe* with "unlock" icon on *Power Base*.
- Rotate *Carafe* to the left until *Black Line* and "lock" icon are aligned.

NOTE: Carafe must be properly secured to Power Base for Herb 'n Serve to operate.

Place and Lock Lid on Carafe

- Lower *Lid* straight down into *Carafe* so that *Lid Lock* is next to (not on top of) *Carafe Tab*.
- Turn *Lid* to the left until you hear a click.



Create Your Own Vinaigrette or Marinade

With fresh herbs and your *Herb 'n Serve*, you'll soon discover that mixing up delicious vinaigrettes and marinades is a snap! We have provided basic recipes on the *Carafe* and additional recipes to inspire you, but there are no limits to what you can create on your own.

Just add ingredients in the order listed and complete the following steps. Follow ratios of acid (such as vinegar, wine or citrus) to oil on the *Carafe* and add a handful of any AeroGarden herbs that inspire you.

- 1 Decide to make a vinaigrette or marinade. For vinaigrettes, use the side of *Carafe* with two marks – one for “Vinegar” and one for “Oil.”

For marinades, use the side of *Carafe* that has three marks – two for “Vinegar, Citrus or Wine” and one for “Oil.”

- 2 Remove *Lid* – turn it to the left (to unlock), and push top of *Lid* away from you to loosen seal.

Pour in vinegar, citrus or wine to either the “Vinegar” line for vinaigrette, or “Vinegar, Citrus or Wine #1” line for marinades.



- 3 Add a handful of AeroGarden herbs to *Carafe* (leaves only).



- 4 Place *Lid* on *Carafe* and turn power ON until herbs are chopped (about 30 seconds).

NOTE: Remember to firmly hold *Carafe* and Power Base before turning power ON. Do not operate motor continuously for more than 1 minute.



Continued on next page

- 5** Turn OFF *Herb 'n Serve* and remove *Lid*.



- 6** Add oil to "Oil" line. Marinades also require additional vinegar, citrus or wine added to the "Vinegar, Citrus or Wine #2" line at this time.



- 7** Add dry seasonings (such as salt and pepper).

- 8** Place *Lid* on *Carafe* and turn power ON until ingredients are mixed.

- 9** Once mixed, turn *Herb 'n Serve* OFF, remove *Lid*, pour and enjoy!



Recipes for Your Herb 'n Serve

The vinaigrette recipe on the *Carafe* makes enough for two large salads. The marinade recipe on the *Carafe* makes enough to cover about one pound of meat, fish, poultry or vegetables.

We have also included vinaigrette and marinade recipes on the following pages that are quick, easy and tasty. There's no need to measure – simply use the lines on the side of the *Carafe*. We've also listed the ingredients for each recipe in **bold type** so you can quickly obtain what you need.

NOTE: Remember to always secure Lid on Carafe and firmly hold Carafe and Power Base before turning power ON.

VINAIGRETTES

Use the "Vinegar" and "Oil" markings on the *Herb Vinaigrette* side of *Carafe* for these recipes.

Balsamic Vinaigrette

A classic dressing that can be made with just about any combination of herbs from your AeroGarden.

- 1) Add **balsamic vinegar** to "Vinegar" line.
- 2) Add **chives** and a handful of AeroGarden **herbs**.
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **Olive oil** to "Oil" line
1 tsp **Dijon mustard**
Salt and **pepper** to taste
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

Basil Vinaigrette

This vinaigrette tastes great on a green salad or mixed with pasta and Parmesan cheese.

- 1) Add **balsamic vinegar** to "Vinegar" line.
- 2) Add handful of **basil** leaves from AeroGarden.
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **Olive oil** to "Oil" line
1/4 tsp **dry mustard**
Salt and **pepper** to taste
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

Italian Vinaigrette

This quick and easy dressing served over mixed greens makes the perfect side dish to pasta or pizza.

- 1) Add **white wine vinegar** to "Vinegar" line.
- 2) Add handful of AeroGarden **herbs** (*oregano & basil blend well*).
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **Olive oil** to "Oil" line
3 **garlic cloves**, minced
1 tsp **Dijon mustard**
Salt and **pepper** to taste
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

Low-Fat Italian Vinaigrette

The flavor of classic Italian dressing without all the calories.

- 1) Add **cider vinegar** to "Vinegar" line.
- 2) Add handful of AeroGarden **herbs** (*oregano & basil blend well*).
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **Unsweetened apple juice**
to "Oil" line
3 **garlic cloves**, minced
1 tsp **Dijon mustard**
Salt and **pepper** to taste
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

NOTE: Remember to always secure Lid on Carafe and firmly hold Carafe and Power Base before turning power ON.

Greek Salad Dressing

Toss this lemony dressing with salad greens, feta cheese, black olives, cucumbers and a few thinly sliced red onions.

- 1) Add **lemon juice** to "Vinegar" line.
- 2) Add small handful of AeroGarden **oregano**.
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **Olive oil** to "Oil" line
2 **garlic cloves**, minced
Salt and **pepper** to taste
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

Garlic Lovers' Vinaigrette

This vinaigrette uses 15 cloves of roasted garlic! Toss it with fresh greens, use it as a dipping sauce for vegetables or just drizzle some on a slice of crusty bread.*

- 1) Add **rice wine vinegar** to "Vinegar" line.
- 2) Add handful of AeroGarden **herbs** (*oregano, thyme and/or basil work well with garlic*).
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **Olive oil** to "Oil" line
2 Tbsp **lemon juice**
15 cloves **roasted garlic**,
finely chopped
Pepper to taste
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

* To roast garlic, preheat oven to 400°F. Peel outer skin from head of garlic and slice ¼ to ½ inch off the tip. Place garlic head on aluminum foil and coat with olive oil. Wrap head in foil and bake for 45 minutes. Allow to cool, then remove skins.

Classic Caesar Dressing

Toss this dressing with romaine lettuce, croutons and freshly grated Parmesan cheese for a delicious Caesar Salad.

- 1) Add **red wine vinegar** to "Vinegar" line.
- 2) Add handful of AeroGarden **herbs** (*oregano, basil and thyme blend well*).
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **Olive oil** to "Oil" line
2 Tbsp **lemon juice**
2 **garlic cloves**, minced
1 Tbsp **Dijon mustard**
1/2 Tbsp **anchovy paste**
1/2 Tbsp **Worcestershire sauce**
Salt and **pepper** to taste
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

Asian Vinaigrette

Spice up spaghetti or soba noodles with this vinaigrette, a sprinkling of toasted sesame seeds and steamed vegetables.

- 1) Add **soy sauce** to "Vinegar" line.
- 2) Add small handful of AeroGarden **herbs**.
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **Peanut oil** to "Oil" line
4 Tbsp **rice wine vinegar**
1 Tbsp **brown sugar**
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

NOTE: Remember to always secure Lid on Carafe and firmly hold Carafe and Power Base before turning power ON.

Oregano-Lime Vinaigrette

This zesty dressing will add fresh delight to taco salads.

- 1) Add **lime juice** to "Vinegar" line.
- 2) Add handful of AeroGarden **oregano**.
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **Olive oil** to "Oil" line
2 Tbsp **soy sauce**
1 tsp **sugar**
Dash of **cayenne pepper**
Black pepper to taste
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

Parsley-Chili Vinaigrette

Try over cooked, flaky fish for a unique flavor burst.

- 1) Add **sherry vinegar** to "Vinegar" line.
- 2) Add handful of AeroGarden **parsley**.
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **Olive oil** to "Oil" line
1 finely chopped AeroGarden **chili pepper**
1 **garlic clove**, minced
1 tsp **salt**
Pepper to taste
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

MARINADES

Many marinade recipes use two different types of “acids,” such as wine and vinegar, or lemon juice and vinegar. You will get better results with the *Herb 'n Serve* if you blend herbs in a small amount of “acid” before adding additional liquid ingredients. Even if following a recipe with only one “acid,” be sure to fill *Carafe* only to first fill line. Then add and chop your herbs before adding additional liquid ingredients.

Marinate foods in non-reactive containers, such as glass or ceramic containers or resealable plastic bags.

Marinating Times

For best results, let meat, poultry or tofu marinate in refrigerator for 12 to 24 hours. Fish and shrimp only require about 1 hour. Vegetables absorb marinade best if they are first blanched for 1 to 3 minutes. Marinate blanched vegetables for about 4 hours before serving or cooking.



NOTE: Do not reuse meat, poultry or fish marinades as they may contain harmful bacteria. Do not reuse meat marinades to baste during cooking unless you have first boiled marinade on a stove top or cooked it in a microwave-safe container at full power for about 3 minutes. THE CARAFE IS NOT MICROWAVE-SAFE.

Use “Vinegar, Citrus or Wine #1 and #2” and “Oil” markings on *Herb Marinade* side of *Carafe* for the following recipes.

Lemon Herb Marinade

This basic recipe works with any combination of herbs from your AeroGarden. Try it with chicken, fish or vegetables.

- 1) Add **lemon juice** to “Vinegar, Citrus or Wine #1.”
- 2) Add handful of AeroGarden **herbs**.
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: Additional **lemon juice** to “Vinegar, Citrus or Wine #2”
Olive oil to “Oil” line
3 **garlic cloves**, minced
1 Tbsp **lemon zest**
1 tsp **sugar**
Salt and **pepper** to taste
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

NOTE: Remember to always secure Lid on Carafe and firmly hold Carafe and Power Base before turning power ON.

Italian Herb Marinade

Bring a taste of Italy to your chicken, vegetable or fish dishes with this delicious marinade.

- 1) Add **lemon juice** to "Vinegar, Citrus or Wine #1."
- 2) Add handful of AeroGarden **herbs** (*parsley, chives, thyme and/or oregano blend well*).
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **Balsamic vinegar** to "Vinegar, Citrus or Wine #2"
Olive oil to "Oil" line
3 **garlic cloves**, minced
1 tsp **capers**
1 tsp **anchovy paste**
1 Tbsp fresh ground **pepper**
Salt to taste
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

Jamaican Jerk Marinade

Add some Caribbean fire by grilling chicken breasts in this hot and spicy jerk marinade.

- 1) Add **tarragon vinegar** to "Vinegar, Citrus or Wine #1."
- 2) Add handful of AeroGarden **thyme** leaves.
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **White wine** to "Vinegar, Citrus or Wine #2"
Soy sauce to "Oil" line
3 to 5 finely chopped **jalapeño chili peppers** (or other AeroGarden chili peppers)
5 **garlic cloves**, minced
2 tsp ground **allspice**
1 Tbsp **brown sugar**
1 tsp **pepper**
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

Red Wine Marinade

A basic marinade that tastes great with beef or lamb.

- 1) Add **red wine vinegar** to "Vinegar, Citrus or Wine #1."
- 2) Add handful of AeroGarden **herbs** (*parsley, chives, thyme and/or oregano blend well*).
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **Dry red wine** to "Vinegar, Citrus or Wine #2"
Olive oil to "Oil" line
3 **garlic cloves**, minced
Salt to taste
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

White Wine Marinade

Brings delightful fresh flavors to any fish dish. For flaky fish, such as trout or cod, use as a basting sauce.

- 1) Add **lemon juice** to "Vinegar, Citrus or Wine #1."
- 2) Add handful of AeroGarden **herbs**.
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **White wine** to "Vinegar, Citrus or Wine #2"
Olive oil to "Oil" line
1 Tbsp **lemon zest**
1/4 to 1/2 tsp **hot sauce**
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

French Marinade with Herbes de Provence

Travel to the French countryside with this enchanting marinade, perfect for fresh seafood.

- 1) Add **lemon juice** to "Vinegar, Citrus or Wine #1."
- 2) Add handful of French AeroGarden **herbs** (*a little bit of everything is best*).
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **Dry white wine** to "Vinegar, Citrus or Wine #2"
Olive oil to "Oil" line
2 **garlic cloves**, minced
1 Tbsp fresh ground **pepper**
Salt to taste
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

NOTE: Remember to always secure Lid on Carafe and firmly hold Carafe and Power Base before turning power ON.

Asian Marinade

A delicious marinade for beef, chicken or tofu that adds delightful flavors to stir-fried or grilled dishes.

- 1) Add **lime juice** to "Vinegar, Citrus or Wine #1."
- 2) Add handful of AeroGarden **herbs**.
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **Soy sauce** to "Vinegar, Citrus or Wine #2"
Olive oil to "Oil" line
2 Tbsp **sesame oil**
3 **garlic cloves**, minced
1 Tbsp finely grated **fresh ginger**
1 tsp **brown sugar**
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

Lemon Mint Marinade

The refreshing combination of lemon and mint in this marinade enhances chicken or lamb kabobs.

- 1) Add **dry white wine** to "Vinegar, Citrus or Wine #1."
- 2) Add handful of AeroGarden **mint, oregano** and **chives**.
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **Fresh lemon juice** to "Vinegar, Citrus or Wine #2"
Olive Oil to "Oil" line
2 Tbsp **lemon zest**
Salt and **pepper** to taste
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

NOTE: *Remember to always secure Lid on Carafe and firmly hold Carafe and Power Base before turning power ON.*

Basil Marinade

Bring a blast of basil to grilled firm fish (such as swordfish or tuna). Also great drizzled on fresh mozzarella and tomatoes.

This recipe uses only the first two lines on Carafe.

- 1) Add **lemon juice** to "Vinegar, Citrus or Wine #1."
- 2) Add handful of AeroGarden **basil** leaves and a few sprigs of **chives**.
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **Olive oil** to "Vinegar, Citrus or Wine #2"
1 Tbsp licorice or anise **liqueur** (such as Sambuca)
3 **garlic cloves**, minced
Salt and **pepper** to taste
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

Fiery Chili-Lime Marinade

Add a spicy kick to chicken wings or spareribs.

- 1) Add **lime juice** to "Vinegar, Citrus or Wine #1."
- 2) Add handful of AeroGarden **oregano**.
- 3) Turn ON *Herb 'n Serve* until herbs are chopped.
- 4) Turn OFF & Add: **Dark rum** to "Vinegar, Citrus or Wine #2"
Peanut oil to "Oil" line
1 Tbsp diced **jalapeño chili pepper** (or other AeroGarden chili pepper)
3 **garlic cloves**, minced
1 Tbsp **lime zest**
Salt and **pepper** to taste
- 5) Turn ON *Herb 'n Serve* to mix ingredients.

Limited Warranty

What Is Covered – This warranty covers any defects in materials or workmanship with the exceptions stated below.

How Long Coverage Lasts – This warranty runs for 90 days from date of original purchase for the original purchaser/user.

What Is Not Covered – This warranty shall not apply to problems arising from: normal wear; failure to adhere to enclosed operating instructions; serial numbered products if the serial number has been removed or defaced; products subject to negligence, accident, improper use, maintenance or storage; products damaged by circumstances beyond AeroGrow International, Inc.'s control; loss or damage to removable parts; or products modified (including, but not limited to, modifications through the use of unauthorized parts or attachments) or repaired by anyone other than AeroGrow International, Inc., or its designee. This warranty excludes all incidental or consequential damages.

What AeroGrow Will Do – AeroGrow International, Inc., at its option, will repair any defects in materials or workmanship or will replace this product with one of similar features and price. AeroGrow International, Inc.'s sole obligation and your exclusive remedy under this warranty shall be limited to such repair or replacement.

To Return This Product – If you have questions or concerns regarding your *Herb 'n Serve*, please contact Customer Service at 1-800-476-9669. Please **do not return any product without contacting AeroGrow for return authorization**. Unauthorized returns, as well as C.O.D. shipments, will be refused. For more information regarding returns, please see the Customer Care section at www.aerogrow.com.

Due to continuing improvements, actual product may differ slightly from the product described herein. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may have other legal rights that vary from state to state. If you have any questions please feel free to a customer service representative at customerservice@aerogrow.com.

AeroGrow International, Inc. • P.O. Box 18450, Boulder, CO 80308

AeroGrow International, Inc.
P.O. Box 18450
Boulder, CO 80308

QUESTIONS?

Call: 1-800-476-9669

Visit: www.aerogardensupport.com