



Beyond the Traditional

Nourish the Season with Globally Inspired Recipes

A VITAMIX RECIPE COLLECTION



Whole-Food Inspiration from Vitamix

2025 | Issue No. 4

Celebrate The Season

The holidays are here, along with the dishes that make them special. Whether you're planning quiet family dinners or entertaining a house full of guests, the Vitamix Culinary Team has you covered. From recipes passed down for generations to fresh takes inspired by global flavors, **Vitamix helps you make every meal worth celebrating.**



Holiday Punch

On Every Home Chef's Wish List 12-Cup Food Processor Attachment Bundle

Combine the power of your Vitamix motor base with the precision of a large-capacity, full-feature food processor—and enjoy the added versatility from three bonus cutting discs.

*Shop the
Food Processor Attachment*



*Brussels Sprouts and Jicama Slaw
with Spicy Candied Peanuts*



Lisa Langford
VITAMIX COPYWRITER

Holiday *Traditions*

Vitamix Copywriter Lisa Langford shared a Depression-era tradition her mother passed down—enjoying an orange with a peppermint stick—which inspired our **Orange Peppermint Treat**. This refreshing blend of mint and citrus can be served with a candy cane for festive flair, or with 3–4 ounces of bourbon for a spirited holiday twist.

[Get the Recipe](#)



Holiday *Traditions*

Cool, creamy, and sweet, the **Grasshopper** is a classic dessert cocktail that marries rich chocolate with refreshing mint. **Vitamix Senior Culinary Team Manager Adam Wilson** shares his dad's recipe—a Wilson family holiday tradition—reimagined with crème de menthe, crème de cacao, dairy-free frozen yogurt, and soy milk for a vibrant, vegan sip that's as indulgent as it is refreshing.

[*Get the Recipe*](#)



Adam Wilson
VITAMIX SENIOR CULINARY
TEAM MANAGER





Derek Clayton
VITAMIX CULINARY
TEAM MEMBER

New Takes on Classic Sides

For **Vitamix Culinary Team member Derek Clayton**, side dishes are about foods that evoke comforting, happy, holiday memories. Inspired by the vibrant flavors shaping today's kitchens—like those from Latin America—Derek reimagines beloved holiday sides with a fresh, modern twist. “I’m inspired by memories of foods I used to enjoy,” Derek says, “and then combining them with a new sensibility,”

*Masa and
Chorizo Stuffing*

*Green Bean and
Poblano Casserole*

*Sweet Potato Casserole
with Nuts and Pepitas*

*Elote Style
Creamed Corn*

YOUR
Holiday Table
STARTS HERE



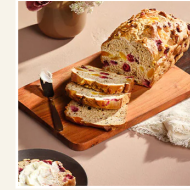
Chimichurri

This bright, herb-forward South American sauce brings out the best in grilled fish, chicken, and steak. Making chimichurri in your Vitamix is quick and easy—just use the Dips & Spreads Program to create a fresh, customizable blend.

[Get the Recipe](#)



[Acorn Squash
Soup](#)



[Apricot Cranberry
Bread](#)



[Chimichurri](#)



[Dulce de Leche
Crème Brûlée](#)



[Cranberry
Relish Sauce](#)



[Jalapeño Tequila
Cocktail](#)



[Maafe](#)



[Mexican
Hot Chocolate](#)



[Mexican Hot
Chocolate Cookies](#)



[Eggnog](#)

Whether you're carving the turkey, whipping up seasonal sides, or blending something delicious, these recipes make every holiday gathering feel special.



[Pisco Punch](#)



[Tonkotsu Ramen](#)



[Stress-Free
Turkey Gravy](#)



[Honey Thyme
Butter](#)



[Roasted Turkey Breast
with Winter Spice Blend](#)



[Chocolate Chip
Cookie Frappe](#)



[Sweet Potato
Latke](#)



[Holiday Fruit
Smoothie](#)



[Whole Wheat
Cinnamon Date Rolls](#)



[Thyme Honey
Ham Glaze](#)

'Tis the Season *for Indulging.*

Count calories in January—the holidays are for treating yourself to something sweet, rich, and irresistible. Whether you're a beginner or a seasoned pro, Vitamix has a recipe that'll keep everyone coming back for more.

Chocolate Fondue

Chocolate Fondue is a holiday crowd-pleaser—rich, creamy, and perfect for sharing. Simple to make and easy to customize, it turns dessert into a festive experience everyone can enjoy together.

1 cup (240 ml) almond milk [or your favorite milk]

$\frac{2}{3}$ cup (113 g) semi-sweet chocolate chips

$\frac{2}{3}$ cup (113 g) bittersweet chocolate chips

$\frac{1}{2}$ Tablespoon instant espresso powder, optional

1 pinch kosher salt, optional

2 Tablespoons (30 ml) brandy [or your favorite liqueur], optional

1 Step 1: Load & Lock

Place ingredients into the Vitamix container and secure the lid.

2 Step 2: Blend & Tamp

Start the blender on its lowest speed, increase to its highest speed. Blend for 3½ minutes, pushing ingredients toward the blades with the tamper.

3 Step 3: Pour & Enjoy

Pour into a fondue pot to keep warm. *Dip and enjoy!*



Chocolate Fondue



Mia Hackney
VITAMIX CULINARY
TEAM MEMBER

Bløtkake

*For Vitamix Culinary Team member Mia Hackney, the holidays wouldn't be complete without her dad's signature **Bløtkake**, a traditional Norwegian wet cake he learned to make in Oslo. This advanced, layered dessert is light, airy, and customizable.*

FOR THE CAKE:

5 eggs
1 cup granulated sugar
1 ½ cup all-purpose flour
2 teaspoons baking powder

FOR THE WHIPPED CREAM:

2½ cups heavy whipping cream
2 Tablespoons granulated sugar
¼ teaspoon vanilla extract

FOR THE FILLING:

1 lb. strawberries
1 Tablespoon granulated sugar
¼ teaspoon lemon juice
2 cups vanilla almond milk,
unsweetened

1 Step 1: Prep Cake

Preheat oven to 350°F (175°C). Lightly grease a 9-inch round cake pan and place a sheet of parchment paper in the bottom by cutting it into a circle. Grease the top of the parchment.

2 Step 2: Blend Batter

Place the eggs and sugar into the Vitamix container and secure the lid.

Run the Smoothie Program or start the blender on its lowest speed, then quickly increase to its highest speed. Blend for 40–50 seconds, until lightened in color.

Sift the flour and baking powder together and place into the container with the blended eggs and sugar. Secure the lid.

Select Variable 4. Pulse 6 to 8 times, stopping once to remove the lid and scrape down the sides of the container.

3 Step 3: Bake Cake

Pour the batter into the prepared cake pan and place in the preheated oven. Bake for 30–35 minutes, or until a toothpick inserted in the center of the cake comes out clean.

Cool completely.

4 Step 4: Whip Topping

Place all ingredients into the Aer® Disc container in the order listed and secure the lid.

Run the Whip Program or start the blender on its lowest speed, then increase to its highest speed. Blend for 30 seconds.

Chill until ready to assemble cake.

5 Step 5: Blend Fruit Filling

Place half of the hulled strawberries, sugar, and lemon juice into the Vitamix container and secure the lid.

Run the Smoothie Program or start the blender on its lowest speed, then quickly increase to its highest speed. Blend for 40–50 seconds, using the tamper to push ingredients toward the blades.

Chill until ready to assemble cake.

Slice the remaining strawberries into ¼-inch thins.

6 Step 6: Soak Cake

Carefully remove the cooled cake from the pan and parchment. Trim off the very top of the cake if it is rounded. Slice the cake horizontally into 2 layers.

Place the top layer upside-down onto the plate that it will be served on to begin the build.

Pour 1 cup of milk evenly over the entire surface of this layer. Evenly spread ½ cup of blended strawberry filling on top, followed by ½ cup of whipped cream, then ½ of the sliced strawberries in a single layer.

Place the remaining bottom layer of the cake right-side-up on top of the assembled first layer. Pour the remaining 1 cup of milk evenly over the entire top surface.

7 Step 7: Cover with Whipped Cream

Cover the top and sides of the cake with the remaining 2 cups of whipped cream. Use the remaining strawberry purée and slices to decorate the top of the cake.

Serve immediately or chill up to a day before slicing and serving.



Bløtkake

Kid-Friendly Recipes for Winter Break

Even the pickiest eaters will get in on the holiday fun with these simple-to-make, yummy-to-eat recipes.



Banana Blueberry
Orange Smoothie



Peanut Butter & Jelly
with Berry Dipping Sauce



Applesauce



Hummus





Three Ingredients

Whip up rich, creamy **Peanut Butter Hot Chocolate** in minutes with your Vitamix using the Hot Soup Program. Just as it warms soup, the blades' friction melts the chocolate as it heats the milk, blending them into a perfectly smooth drink. With just three ingredients, you can make a full container that's perfect for holiday entertaining.

[Get the Recipe](#)



QUICK Cleaning Tips

A little care goes a long way in keeping your Vitamix performing—and looking—its best. Here are a few quick cleaning tips to keep your container clear and your blends tasting their best.

Don't Wait. Rinse your container right after blending to prevent buildup.

Blend with Soap. Add warm water and a drop of dish soap, then blend on high for 30 seconds.

Soak Up the Sun. Got a spice-stained container? Set it in the sun for a few days—the natural light helps gently fade stubborn marks.

[Read Our Container Cleaning Guide](#)

Give a gift they'll reach for daily.

From comforting soups to nut butters and smoothies, Vitamix delivers chef-level results with effortless cleanup.

[Learn More](#)

Inspired?

Save your favorite recipes to the Vitamix Recipe Center for easy access anytime.

SIGN IN TO YOUR [VITAMIX.COM](#) ACCOUNT
(*New here? Create one in seconds.*)

1

Navigate to Recipes.

2

Click Save on any recipe you love.

3

Go to My Account.

4

Open Recipe Book to view all your saved favorites.

In the Spotlight Featured Products

Celebrate the season with tools that make prep effortless and gatherings unforgettable. From containers to attachments, these products help you create delicious food without missing a moment of the holiday magic.



Aer® Disc Container

Master whipping, muddling, foaming, and emulsifying with one of our most versatile containers.

[Shop Now](#)



Food Processor Attachment

Combine the power of your Vitamix motor base with the precision of a large-capacity, full-feature food processor.

[Shop Now](#)



Stainless Steel Container

Durable, non-reactive, and easy to clean—our stainless steel container delivers professional performance in every blend.

[Shop Now](#)

Love All Things Vitamix?

Keep an eye on your inbox for more
quarterly tips, offers, and recipes.

FOLLOW AND TAG US ON SOCIAL MEDIA

