

# Hamilton Beach® Stay or Go® Blender



**Product Name/MSRP:**

Hamilton Beach® Stay or Go® Blender  
(Model 52400) MSRP: \$39.99

**Availability**

April 2014

**Toll-Free Number and Website**

800-851-8900; [www.hamiltonbeach.com](http://www.hamiltonbeach.com)

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**Press Room**

Go to [www.hamiltonbeach.com](http://www.hamiltonbeach.com) and click "press room."

Images of Hamilton Beach® products online at

<http://www.hbps-imagebank.com>



## Good Thinking® Features

**A Size for Every Job** – The Stay or Go® Blender includes one 32 oz. jar, one 8 oz. grinding cup with shaker lid, and two 16 oz. travel jars with drinking lids. From salsas to on-the-go smoothies, the Stay or Go® Blender has the right size for every job.

**Shatterproof, BPA-Free Tritan™ Jars and Grinding Cup** – Tritan™ jars are tough, lightweight and dishwasher safe. They are built to withstand the rigors of crushing ice and grinding food, and feature glass-like clarity.

**Multiple Blending Options** – With the advanced geometry of its design and a powerful 650 watt peak-power motor, the Stay or Go® Blender is perfect for blending your favorite drinks or foods, as well as chopping nuts or finely grinding parmesan cheese.

**Pulse Action** – Gives you greater control over chopping, mixing and blending.



## Mediterranean Pasta Sauce

**Ingredients**

- 1 can (15 oz.) whole tomatoes
- 1/3 cup roasted red pepper
- 1 jar (6 oz.) marinated artichoke hearts, drained
- 3 cloves garlic
- 1 teaspoon cinnamon
- 1 small onion, quartered
- 1 teaspoon dried oregano
- 1 teaspoon dried basil

**Directions**

1. Blend tomatoes in blender on low speed until smooth.
2. Add other ingredients and pulse until coarsely chopped. Heat, if desired, and pour over pasta.

Yield: 2 cups

*Test Kitchen Tip:* Make an extra batch and freeze for future use. Store in freezer containers or plastic freezer bags, label and date. This sauce can be frozen for up to 4 months.