

overview

Formatting recipes correctly makes them legible and easy to follow. It is also a good opportunity to practice math and language arts skills.

objectives

Students will learn:

- to correctly format a recipe collection.
- in the course of drafting the recipe, practice math and language arts skills.
- to systematize a recipe collection into uniform presentation.

begin with

Name of the Recipe: Highlight what is great about the recipe and a variety of ways to use it. Mention any easy adjustments that can be made to it, where it comes from in the garden, etc.

Equipment: If you so desire, this is when you'd list what equipment is needed to complete recipe.

Yield: List the number of people the recipe serves or how many cups it produces.

ingredients

- 1. List ingredients in the order they are used in the procedure.**
- 2. Spell out all measurements**
e.g. 2 tablespoons olive oil
not 2 Tbls. Olive oil
- 3. Name the ingredient, then what you are doing to it**
e.g. 1 pound potatoes, washed, peeled and roughly chopped
not 1 pound washed, peeled and chopped potatoes
- 4. Be careful where you put your action in relation to ingredient**
e.g. ½ cup peanuts, chopped (this means first measure ½ cup of peanuts then chop them)
e.g. ½ cup chopped peanuts (this means first chop peanuts then measure ½ a cup)
- 5. Describe the ingredient before you name it**
e.g. 2 cups fresh carrot juice
not 2 cups carrot juice, fresh
e.g. ½ cup raw, unsalted cashews
not ½ cup cashews, raw and unsalted
- 6. List action then description**
e.g. ½ cup cilantro leaves, chopped fine
not ½ cup cilantro leaves, finely chopped

procedure

1. Be as clear as possible.

2. Try not to use extra words.

e.g. In small bowl, soak cashews in enough water to cover for 1 hour.

not In a small bowl soak the cashews in enough water to cover. Then let it sit for 1 hour.

3. First, list equipment, then procedure

e.g. In blender or food processor combine basil, cilantro and pine nuts. Process until paste forms.

not Combine basil, cilantro and pine nuts in a blender or food processor. Process until paste forms.

4. First list equipment and utensil, then procedure

e.g. In a small bowl, using a whisk, mix together water and cornstarch

not Mix together water and cornstarch in a small bowl, using a whisk

5. First list equipment then amount of heat, then procedure

e.g. In sauté pan, over medium flame, cook onions until clear.

not Cook onions until clear in a sauté pan over a medium heat.

6. Try not to use extra equipment

e.g. In large bowl, using a whisk, combine all dressing ingredients until smooth. Add asparagus, toss to coat. Taste, season with salt and pepper.

not In a small bowl, using a whisk combine all dressing ingredients until smooth. In large bowl toss asparagus in salt and pepper to taste. Pour dressing over asparagus toss to coat.