

HOME COOKING ASSIGNMENT

You are to prepare 5 different recipes at home. Each item requires following a **recipe** of at least **three steps**. Part of the process of cooking is clean up, so be sure you finish the job you begin. Be honest in your evaluation--if you make a mistake, learn from it! Enjoy!
Remember, **signatures** and comments must only be from a parent/guardian.

Attach the recipes you used & take pictures as you prepare your food 5-8 pics per recipe

	Date	Recipe Name	summary of experience	Parent/Guardian Signature & Comments
1		Main Dish		X
2		Side Dish		X
3		Dessert		X
4		soup or salad (not canned soup or bag garden salad)		X
5		Free Choice		X

Information

You are to prepare 5 different recipes at home. Each item requires following a *recipe* of at least *three* steps. You have several weeks to work on this project. It should not be anything that is viewed as financially inconvenient. It is important for you to become familiar with your kitchen at home, help lighten the load of whoever prepares the meals on a regular basis, and gain experience. I suggest spending time with an older family member and learn how to make something special so that you can pass it down someday to your own family. I'm sure that person would feel really happy to show you!

While you are cooking take a few pictures that illustrate the process from beginning to end. For example: If you are making chocolate chip cookies take pictures at beginning of process with all ingredients, mixing the ingredients, scooping the cookie dough and placing cookies on sheet, and what they looked like when you took them out of oven. **You must be present in the pictures to receive full credit. You need 5-8 pictures per recipe the more pictures documenting the process the better.** You can show me your photos on your phone/iPod but please put them in a separate folder or make one photo collage per recipe. If you do not have pictures to show off your hard work in the kitchen, **you will not earn credit.**

Again, you choose your own recipes, so pick budget friendly ones that your whole family will enjoy. Part of the process of cooking is clean up, so be sure you finish the job you begin. Be honest in your evaluation--if you make a mistake, learn from it!

You may type, handwrite neatly on an index or recipe card, cut out your recipe from box or bag or magazine or print out your recipes. **All recipes must include ingredients, amounts and complete directions.** Below is a perfect example of exactly how your recipes need to be turned in. Examples of recipes that will not be accepted: beverages, sandwiches, canned soup, ramen noodles, mac & cheese from a box, cereal, instant oatmeal, garden salads. Try new things and challenge yourself a bit...you'll be impressed with what you can actually make!

Grandma Ople's Apple Pie

Ingredients

2 rolls of refrigerated pie crust dough

1/2 cup unsalted butter

3 tablespoons all-purpose flour

1/4 cup water

1/2 cup white sugar

1/2 cup packed brown sugar

8 Granny Smith apples - peeled, cored & sliced

Directions

1. Preheat oven to 425 degrees F. Melt the butter in a saucepan. Stir in flour to form a paste. Add water, white sugar and brown sugar, and bring to a boil. Reduce temperature and let simmer.
2. Place the bottom crust in your pan. Fill with apples, mounded slightly. Cover with a lattice work crust. Gently pour the sugar and butter liquid over the crust. Pour slowly so that it does not run off.
3. Bake 15 minutes in the preheated oven. Reduce the temperature to 350 degrees F. Continue baking for 35 to 45 minutes, until apples are soft.