RATING RECIPE FORMATS

Name _____ Period _____

ASSIGNMENT DIRECTIONS

There are three standard recipe formats - all three formats are acceptable. However, the examples below have some missing information. Out to the side of each recipe, list the things that should be inserted to make each recipe more clear.

STANDARD FORMAT

3 Envelopes unflavored gelatin
Cold fruit juice*
Fruit juice, heated to boiling

Directions
Pans: a pan

1. **Sprinkle** gelatin over juice in a medium bowl.
2. **Let stand** 1 minute.
3. **Add** juice.
4. **Stir** until gelatin is completely dissolved.
5. **Pour** into a pan.
5. **Chill** until firm.
7. **Cut** into squares to serve.

Note: Do not use fresh or frozen pineapple juice.
Enzymes in the juice will keep the gelatin from gelling.

MICROWAVE DIRECTIONS
Same as above, except for Step 3.
3. Heat 1 1/2 cup fruit juice in a 2-cup measuring cup in the microwave oven for 3 to 4 minutes on high or until the juice starts to boil. Add hot juice to cold mixture.

ACTION FORM

Gelatin Squares

Heat to boiling: 1 1/2 cup fruit juice
Pour into a medium bowl:
        1 1/2 cup cold fruit   juice
Sprinkle onto cold juice: unflavored gelatin
Let stand
Add hot juice.
Stir gelatin.
Pour into 9-inch square pan.
Chill
Cut into 1-inch squares to serve.
Yield: About 6 dozen

*Do not use some types of juice. Enzymes in these juices will keep the gelatin from gelling.

NARRATIVE FORM

Gelatin Squares

Heat to boiling 1 1/2 cup fruit juice.* Pour 1 1/2 cup cold fruit juice into a medium bowl and sprinkle in 3 envelopes unflavored gelatin. Let stand 1 minute. Add the hot juice. Stir until gelatin is completely dissolved. Pour mixture into a 9-inch square pan. Chill until firm. Cut into 1-inch squares. Yield: About 6 dozen.

*Do not use fresh or frozen pineapple juice. Enzymes in the juice will keep the gelatin from gelling.

** If all three recipe formats provided all the needed information, which one would you be most likely to use?
Why?