

Subject: _____

Name: _____

Period: _____

Date: _____

What's in a Recipe?

Before you cook anything, read its recipe. The parts of the recipe will help you get ready. They tell you these things ahead of time: what foods and equipment you need, how to make the dish, and how many people it serves.

The **name** of a recipe can tell you what foods are in the dish and how to cook them. Read the name of this recipe. What foods do you think are in the dish?

How do you think you cook the dish?

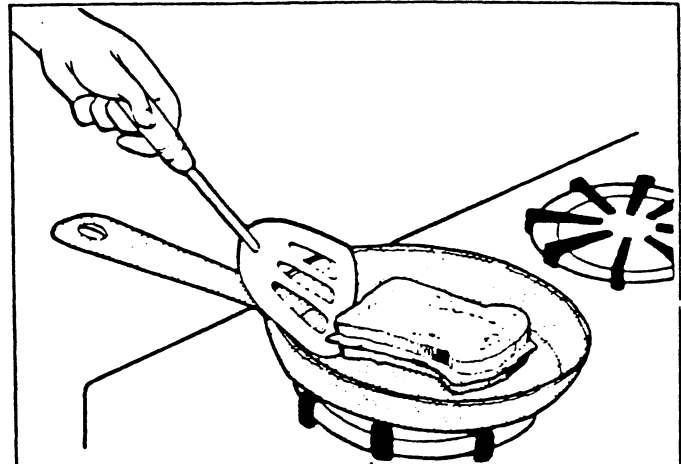
The list of **ingredients** tells what food you put together. And it tells how much you need of each food. Put a check in front of each ingredient in the recipe.

The **directions** tell exactly how to prepare and cook the ingredients. They help you decide what equipment you need. Read the directions in the recipe. What cooking equipment do you need?

What ingredient do you put on the bread before you cook it?

When is the sandwich done?

Most recipes tell you the **yield**—how many servings you'll get. What is the yield in the recipe?



Cheese Sandwich

(Makes 1 sandwich)

- 1 tablespoon butter
- 2 slices of bread
- 1 slice of cheese

Spread butter on one side of each slice of bread.

Put a frying pan on a stove burner. Turn the burner on to medium high.

Put one slice of bread with the butter side down into the pan. Then put the cheese on top of the bread. Put the other slice of bread on top of the cheese so that the butter side is facing up.

Cook until the bottom side is golden brown. Turn the sandwich over. Cook until the other side is also golden brown.

Serve right away.

Bonus: Start a cookbook. Look for recipes that you'd like to make. Copy them from newspapers, magazines, and food packages.

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Cheese Bread

How do you think you cook the dish?

Fry it.

The list of **ingredients** tells what foods you put together. And it tells how much you need of each food. Put a checkmark in front of each ingredient in the recipe.

The **directions** tell exactly how to prepare and cook the ingredients. They help you decide what equipment you need. Read the directions in the recipe. What cooking equipment do you need?

Tablespoon Butter knife

Frying pan Spatula

What ingredient do you put on the bread before you cook it?

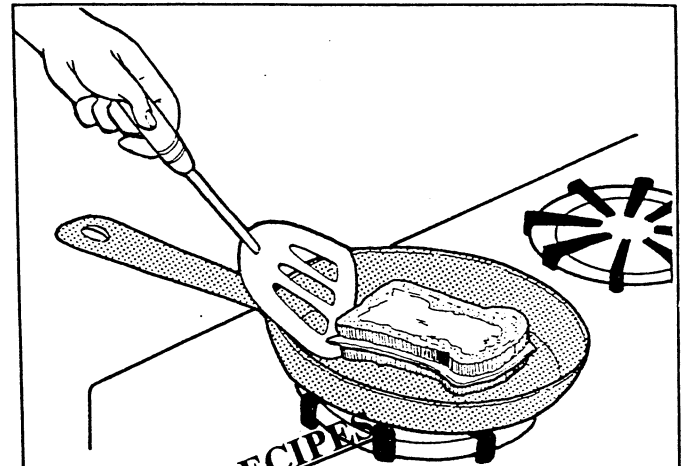
Butter

When is the sandwich done?

Bread is golden brown in color.

Most recipes tell you the **yield**—how many servings you'll get. What is the yield in the recipe?

1 sandwich



Cheese Melt Sandwich
(Makes 1 sandwich)
1 Tablespoon butter
2 slices of bread
1 slice of cheese

Spread butter on one side of each slice of bread.

Put a frying pan on a stove burner. Turn the burner on to medium high.

Put one slice of bread with the butter side down into the pan. Then put the cheese on top of the bread. Put the other slice of bread on top of the cheese so that the butter side is facing up.

Cook until the bottom side is golden brown. Turn the sandwich over. Cook until the other side is also golden brown.

Serve right away.

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