

Unit # _____ Period _____ Date _____
 Unit Members: _____ Key _____

Potato Soup

Prepare 1 cup **medium** white sauce:

- 2 Tbs. margarine or butter
- 2 Tbs. flour
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1 cup milk

Melt margarine in saucepan over **low** heat. Blend in flour, salt and pepper. Cook over **low** heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute.

Add 1/2 can cream of mushroom soup to the white sauce. Let sit on **warm** heat in pan until vegetables are ready to add.

Boil together in saucepan 15 to 20 minutes:

- 2 diced potatoes, washed and peeled
- 1 stalk diced celery, washed
- 2 Tbs. onion, chopped fine
- salt and pepper to taste
- Add enough water to cover vegetables

Boil vegetables until they are soft enough to eat. Be careful all the water does not boil out.

Mix the vegetables, white sauce/soup mixture together. Add the vegetable water to the desired consistency. Serve.

For clam chowder: Clams must be brought from home.

After everything has been mixed together, add 1 can minced clams to the soup. For extra flavor, add the clam juice for desired flavor.

Corn Bread - 1/2 the recipe

- 1/2 cup 1 cup yellow cornmeal
- 1/2 cup 1 cup flour
- 1 tbs. 2 Tbs. sugar
- 2 tsp. 4 tsp. baking powder
- 1/4 tsp. 1/2 tsp. salt
- 1/2 cup 1 cup milk
- 1/8 cup 1/4 cup shortening
- 1/2 egg 1 egg

Heat oven to 425°. Grease muffin tins. Blend all ingredients about 20 seconds. Beat vigorously 1 minute. Pour into muffin tins. Bake 15 minutes. Yield: 12 muffins.

Evaluation:

Good product	10
All shared in the work	10
Clean up	10
Finished on time	<u>10</u>
Total Points	40

_____ **Student's grade**