# Day 1-Equipment List Caesar Salad – p. 454

Prep. Time – 15 minutes

Makes: 6 servings (each group will make one recipe)

Cook Space Needed – surface preparation
Equipment Needed:
6 Large Salad Bowls
6 Cutting Boards
6 Chef Knives
6 Wire whisks
6 Salad spinners
6 Liquid measuring cup
6 Lemon juicer
6 Tablespoon measure
6 Teaspoon measure
$6 - \frac{1}{4}$ teaspoon measure
6 cup measure
6 Salad tongs
6 Microplane
6 - 1/3 cup measure

### Croutons – p. 455

Prep. Time – 10 minutes

Cook Time -30 minutes

Total Time – 40 minutes

Makes: 16 servings (Each person will learn knife skills, each group will season their croutons as they wish)

<u>Cook Space Needed</u> – Surface preparation and oven (300°)

- Equipment Needed
- 24 Cutting board
- 24 Bread knife
- 6 Microwave safe liquid measuring cup

Microwave

- 6 (15x10x1)-inch pan
- 6 Pancake turner
- 6 Oven mitts
- 6 Teaspoon measure
- $6 \frac{1}{2}$  teaspoon measure
- 6 Gallon size Ziploc bag
- 6 sets oven mitts

### Pizza Dough – p. 543

Prep. Time – 45 minutes

Total Time -1 hr. 35 minutes

Makes: 2 pizzas (16 slices) Make 6 times

<u>Cook Space Needed</u> – surface preparation, oven (425°)

Equipment Needed:

6 Large bowls	6 Chef knives
6-1 cup measures	6 teaspoon measures
$6 - \frac{1}{2}$ cup measures	6 large dinner spoons
6 – Tablespoons	12 pizza pans
6 liquid measuring cups	6 sets oven mitts
6 mixers	6 pizza cutters
6 extension cords	
6 rubber scrapers	
6 pastry clothes	
Plastic wrap	
6 (10 inch) skillets	
6 pancake turners	

6 cutting boards

### Calzone – p. 545

Prep. Time – 45 minutes

Total Time – 1 hour, 40 minutes

Makes: 6 servings (agent will demonstration this recipe)

<u>Cook Space Needed</u> – surface preparation, oven (375°)

Equipment Needed:

Large bowls	Small bowl
1 cup measure	Fork
<sup>1</sup> / <sub>2</sub> cup measure	2 cookie sheets
Tablespoon measures	Rolling pin
Liquid measuring cup	Pastry brush
Mixer	Pancake turner
Extension cord	Large serving platter
Rubber scraper	Pastry server
Pastry cloth	Oven Mitts
Plastic wrap	
Cutting board	
Chef knife	

<sup>1</sup>/<sub>4</sub> cup measure

## **Chocolate Brownies – p. 198**

Prep. Time – 25 minutes

Total Time: 3 hours, 10 minutes

Makes: 16 brownies (6 recipes)

<u>Cook Space Needed</u> – surface preparation, oven (350°)

Equipment Needed:

6 (9-inch) square baking pans	6 sets oven mitts
Paper towels	6 icing spreaders
6 (1 quart) saucepans	
6 long handled stirring spoons	
6 medium mixing bowls	
6 mixers	
6 rubber scrapers	
6 cutting boards	
6 chef knives	
6 dinner knives	
6 - 1 cup measures	
$6 - \frac{1}{2}$ cup measures	
$6 - \frac{1}{4}$ cup measures	
6 teaspoon measures	

# **Creamy Chocolate Frosting – p. 152**

Prep. Time – 15 minutes

Makes: 2 cups frosting (6 recipes)

<u>Cook Space Needed</u> – surface preparation

Equipment Needed:

6 (1/3 cup) measures

6 liquid measuring cups

Paper towels

6 (1 cup measures)

6 sifters

6 large spoons

6 icing spreaders

6 teaspoon measures

6 Tablespoon measures

6 large mixing bowls

6 rubber scrapers

6 mixers

Wax paper

# **Day 1-Shopping List**

#### Caesar Salad - p. 454

- 7 cloves garlic
- 2 cups olive oil
- 9 lemons
- 2 Tablespoon Worcestershire sauce
- 1<sup>1</sup>/<sub>2</sub> teaspoons salt
- 1<sup>1</sup>/<sub>2</sub> teaspoons ground mustard
- Fresh ground pepper
- 6 large bunches romaine lettuce
- 2 cups freshly grated Parmesan cheese

#### <u>Croutons – p. 455</u>

- 30 slices (1/2 inch thick) Italian bread
- 1 <sup>1</sup>/<sub>2</sub> cups butter
- 3 cloves garlic
- 2 teaspoons Italian seasoning
- <sup>1</sup>/<sub>2</sub> teaspoon salt
- 2 teaspoons basil\*
- 2 teaspoons oregano\*
- <sup>1</sup>/<sub>4</sub> teaspoon garlic powder\*
- 2 teaspoons Herb de Provence\*

\*Denotes letting participants try other flavors of croutons besides Italian seasoning or garlic croutons

#### <u>Pizza – p. 543</u>

- 21 cups all-purpose or bread flour
- 7 Tablespoons sugar
- 2 Tablespoons + 1 teaspoon salt
- 7 packages regular active or fast-acting yeast (individual or 3 strips of 3)
- 1<sup>1</sup>/<sub>4</sub> cup + 1 Tablespoon olive oil

#### Pizza Toppings

- 6 pounds lean ground beef (at least 80%)
- 3 large onions
- 3 medium bell peppers
- 12 cloves garlic
- 4 Tablespoons Italian seasoning
- 6 cans (8 oz. each) pizza sauce
- 2 small containers mushrooms
- 12 cups shredded mozzarella, Cheddar or Monterey Jack cheese
- 1 <sup>1</sup>/<sub>2</sub> cups grated Parmesan cheese, freshly grated
- 1<sup>1</sup>/<sub>2</sub> cups cornmeal

#### Calzones - p. 545

- \*Pizza dough ingredients have been added to pizza list above.
- 2 cups shredded mozzarella cheese
- 1/4 lb. salami
- <sup>1</sup>/<sub>2</sub> cup ricotta cheese
- <sup>1</sup>/<sub>4</sub> cup chopped fresh basil

#### 2 Roma tomatoes

1 egg

#### Chocolate Brownies - p. 198

4 cups butter

30 oz. unsweetened baking chocolate

10<sup>1</sup>/<sub>2</sub> cups sugar

<sup>1</sup>/<sub>4</sub> cup vanilla

18 eggs

6 cups all-purpose flour

3 cups chopped walnuts

#### <u>Creamy Chocolate Frosting – p.152</u>

2 cups butter

18 oz. unsweetened baking chocolate

18 cups powdered sugar

<sup>1</sup>/<sub>4</sub> cup vanilla

1<sup>1</sup>/<sub>2</sub> cups milk