

Day 2-Equipment List

Santa Fe Salad p. 459

Prep time-25 minutes * Total 40 minutes

(serves 6)

Cook space needed: surface prep/oven

Equipment Needed:

6 Measuring cups-liquid and dry

6 Measuring spoons

24 Cutting boards

24 Chef knives

6 cookie sheets

6 timers

6 blenders + extension cords

6 serving platters

6 vegetable peelers

6 small bowls for dressing

6 spoons for dipping dressing

Burger Bash – p. 314

Prep. Time – 10 minutes * Cook Time – 30 minutes * Total Time – 40 minutes

Makes: 30 burgers (Each person will make their own patty and top with Caprese, Hawaiian or Avocado Burgers)

Use recipe from page 316 Patty Melts ground beef and salt

Cook Space Needed – Surface preparation, gas or charcoal grill, or griddle

Equipment Needed-

6 griddles or indoor grills

24 Cutting boards

24 Chef knives

6 medium bowls

6 sets measuring spoons

6 sets measuring cups, dry

Plastic wrap or Wax paper

6 timers

6 thermometers

6 turners/spatulas

6 Small bowls for pesto/mayo mix

Roasted Sweet Potato Wedges pg 40

Cooking With Extension

Prep. Time – minutes * Total Time – minutes

Makes: 4 servings

Cook Space Needed – surface preparation, oven (425°)

6 Chef Knives

6 Cutting boards

6 Measuring spoons

6 Large mixing bowls

6 Vegetable peeler or paring knife

6 Mixing spoons

6 Baking sheets

6 Hot pads

6 Timers

Broiled Pineapple p. 614

Prep Time 15 minutes * Total Time 15 minutes

Cook Space Needed: Broiler & Work Surface

Equipment Needed:

6 Broiler pans

12 small bowls

6 measuring spoon sets

6 mixing spoons

6 timers

6 turners

6 spoons

6 serving bowls or platters

Chocolate Cream Cheese Brownies – p. 199 (lower calorie-due to size cut)

Prep. Time – 25 minutes * Baking Time 45-50 minutes * Total Time: 3 hours, 15 minutes
(cooling time 2 hours)

Makes: 48 brownies per recipe 13 x 9 pan 8x6 rows (6 recipes)

Cook Space Needed – surface preparation, oven (350°)

Equipment Needed:

6 (13 x 9-inch) baking pans

Paper towels

6 (1 quart) saucepans

6 long handled stirring spoons

6 medium mixing bowls

6 large bowls

6 mixers

6 rubber scrapers

6 cutting boards

6 chef knives

6 dinner knives

6 dry and liquid measuring cups

6 measuring spoons

6 sets oven mitts

6- 1 qt saucepans

6 mixing spoons

6 spoons for dropping cream cheese

6 timers

6 cooling racks

6 knives to cut brownies

Day 2-Shopping List

Santa Fe Salad with Tortilla Straws

1 pkg flour tortillas (7-8 inch)

1 ½ tsp kosher or sea salt

1 ½ tsp chili powder

Cooking spray

3 cups ranch dressing

6 medium ripe avocados

12 cups iceberg lettuce

12 cups Romaine lettuce

6 large tomatoes

6 cups jicama

4 ½ cups cheddar cheese

1 ½ cup pitted ripe olives

Burger Bash p. 314

Burger – patty melt page 316 meat and salt only

7 ½ pound ground beef (1/4 # per person)

5 tbsp salt (1/2 tsp per person)

? split Italian rolls and buns

All ingredients we will need to decide upon since there is an option

Caprese

1 cup mayo

1 cup pesto

Split Italian rolls

Thick slices fresh mozzarella cheese

Sliced tomatoes

Coarse ground pepper from pepper mill

Hawaiian

Mozzarella cheese

Smokey bbq sauce

Grilled pineapple slices

Hamburger buns

Chicken Avocado BLT Burgers (minus chicken)

Mayo

Sliced avocado

Crisp bacon

Lettuce leaves

Tomato slices

Roasted Sweet Potato Wedges – page 40 CWE

60 (8 ounce) sweet potatoes, peeled

2 1/8 cups olive oil

1/4 cup plus 2 teaspoon curry powder

3 tablespoons ground cumin

3 3/4 teaspoon ground cloves

1/3 cup teaspoon salt

2 tablespoons plus 1teaspoon pepper

Broiled Pineapple page 614

Prep Time 15 minutes * Total Time 15 minutes

Serves-4 Figured for 6 groups

6 Cans 20 oz sliced pineapple in juice

¼ cup plus 2 tablespoon packed brown sugar

¾ cup lime juice

¾ cup honey

3 cups vanilla fat-free yogurt

2 tablespoons honey (listed twice)

3 teaspoon grated lime peel

Chocolate Cream Cheese Brownies – p. 199

Cream cheese filling

12 – 8 ounce cream cheese

3 cups sugar

12 teaspoons vanilla (¼ cup)

6 eggs

Brownies

6 cups butter

24 oz. unsweetened baking chocolate

12 cups sugar

¼ cup vanilla

24 eggs

9 cups all-purpose flour

3 teaspoons salt

6 cups chopped nuts (pecans)