

Name: _____

Core: _____

Unit 2 Extra Credit Project

Thanksgiving Family Feast

Thanksgiving is this Thursday and your family has decided that if you want to come, you have to bring a dish that can feed everyone. If you do not bring enough for everyone, you will not be invited to next year's Thanksgiving Feast. You asked Mr. Kennedy for help and he decided to turn your problem into a Math project!

Here are the six recipes you can choose from:

Baked Macaroni and Cheese

Green Bean Casserole

Stuffing

Mashed Potatoes

Pumpkin Pie

Apple Pie

The recipe I have chosen: _____

Step 1: Get recipe sheet from Mr. Kennedy!

Step 2: Answer these questions:

a. How many people are coming to your feast {minimum you can choose is 12}? _____

b. How many people does the recipe feed? _____

c. What do you have to multiply the recipe by so that it feeds your family? ****multiply by _____****
{Thanksgiving leftovers are a good thing!}

Next Steps {check off each step when finished}:

___ 1. Read the original recipe

___ 2. Multiply each ingredient in the recipe by your multiple in Question c.

___ 3. Multiply each amount in the recipe directions that is circled by your multiple in Question c.

___ 4. Fill in the new ingredient list on the back of the recipe sheet.

___ 5. Fill in the new amounts in the recipe directions on the back of the recipe sheet.

___ 6. Double check your ingredient list and recipe directions are correct before you hand the new recipe in.
Your family will be very mad if the food you bring tastes bad!

Baked Macaroni and Cheese

Total Time to Make: 50 minutes Servings: 6 people

Ingredient List

2 cups milk

2 tablespoons butter

2 tablespoons all-purpose flour

1/2 teaspoon salt

1/4 teaspoon freshly ground black pepper

1 (10-oz.) block extra sharp Cheddar cheese, shredded

1/4 teaspoon ground red pepper (optional)

1/2 (16-oz.) package elbow macaroni, cooked

Recipe Directions

Step 1

Preheat oven to 400°. Microwave milk at HIGH for 1 1/2 minutes. Melt butter in a large skillet or Dutch oven over medium-low heat; whisk in flour until smooth. Cook, whisking constantly, 1 minute.

Step 2

Gradually whisk in warm milk, and cook, whisking constantly, 5 minutes or until thickened.

Step 3

Whisk in salt, black pepper, 1 cup shredded cheese, and, if desired, red pepper until smooth; stir in pasta. Spoon pasta mixture into 1 lightly greased 2-qt. baking dish; top with remaining cheese. Bake at 400° for 20 minutes or until golden and bubbly.

Baked Macaroni and Cheese

Total Time to Make: 50 minutes Servings: _____ people

Ingredient List

_____ cups milk

_____ tablespoons butter

_____ tablespoons all-purpose flour

_____ teaspoon salt

_____ teaspoon freshly ground black pepper

_____ (_____ ounces) block extra sharp Cheddar cheese, shredded

_____ teaspoon ground red pepper (optional)

_____ (16 oz. each) packages elbow macaroni, cooked

Recipe Directions

Step 1

Preheat oven to 400°. Microwave milk at HIGH for 1 1/2 minutes. Melt butter in a large skillet or Dutch oven over medium-low heat; whisk in flour until smooth. Cook, whisking constantly, 1 minute.

Step 2

Gradually whisk in warm milk, and cook, whisking constantly, 5 minutes or until thickened.

Step 3

Whisk in salt, black pepper, _____ cup shredded cheese, and, if desired, red pepper until smooth; stir in pasta. Spoon pasta mixture into a _____ lightly greased 2-qt. baking dishes; top with remaining cheese. Bake at 400° for 20 minutes or until golden and bubbly.

Apple Pie

Time to make: 3 hours and 15 minutes

Servings: 8 people

Ingredients List

Crust:

1 ready-to-bake pie crusts, softened as directed on box

1 tablespoon sugar

Filling:

6 cups thinly sliced, peeled apples (6 medium)

$\frac{3}{4}$ cup sugar

2 tablespoons all-purpose flour

$\frac{3}{4}$ teaspoon ground cinnamon

$\frac{1}{4}$ teaspoon salt

$\frac{1}{8}$ teaspoon ground nutmeg

1 tablespoon lemon juice

Recipe Directions

Step 1

Heat oven to 375°F. Place 1 pie crust in ungreased 1 9-inch glass pie plate. Press firmly against side and bottom.

Step 2

In large bowl, gently mix Filling ingredients; spoon into 1 crust-lined pie plate. To make lattice top, cut second crust into 6 (2-inch wide) strips. Arrange strips in lattice design over filling. Wrap excess top crust under bottom crust edge, pressing edges together to seal; flute. Brush crust with water, and sprinkle with 1 tablespoon sugar on each pie. Cut slits or shapes in several places in top crust.

Step 3

Bake 45 to 55 minutes or until apples are tender and crust is golden brown. After 15 minutes of baking, cover crust edge with strips of foil to prevent excessive browning. Cool on cooling rack at least 2 hours before serving.

Apple Pie

Time to make: 3 hours and 15 minutes

Servings: ____ people

Ingredients List

Crust:

____ ready-to-bake pie crusts, softened as directed on box

____ tablespoon sugar

Filling:

____ cups thinly sliced, peeled apples (____ medium)

____ cup sugar

____ tablespoons all-purpose flour

____ teaspoon ground cinnamon

____ teaspoon salt

____ teaspoon ground nutmeg

____ tablespoon lemon juice

Recipe Directions

Step 1

Heat oven to 375°F. Place ____ pie crusts in ____ ungreased 9-inch glass pie plates. Press firmly against side and bottom.

Step 2

In large bowl, gently mix Filling ingredients; spoon equally into ____ crust-lined pie plates. To make lattice tops, cut second crusts into 6 (2-inch wide) strips. Arrange strips in lattice design over filling. Wrap excess top crust under bottom crust edge, pressing edges together to seal; flute. Brush crust with water, and sprinkle with 1 tablespoon sugar on each pie. Cut slits or shapes in several places in top crust.

Step 3

Bake 45 to 55 minutes or until apples are tender and crust is golden brown. After 15 minutes of baking, cover crust edge with strips of foil to prevent excessive browning. Cool on cooling rack at least 2 hours before serving.

Mashed Potatoes

Time to make: 45 minutes

Servings: 10 people

Ingredient List

8 to 10 medium russet potatoes (about 3 lb.), peeled, cut into quarters

1 teaspoon salt

2 tablespoons butter

¼ teaspoon pepper

¼ cup hot milk

Recipe Directions

Step 1

Place potatoes in large saucepan; add enough water to cover. Add 3/4 teaspoon of the salt. Bring to a boil. Reduce heat to medium-low; cover loosely and boil gently for 15 to 20 minutes or until potatoes break apart easily when pierced with fork. Drain well.

Step 2

Return potatoes to saucepan; shake saucepan gently over low heat for 1 to 2 minutes to evaporate any excess moisture.

Step 3

Mash potatoes with potato masher until no lumps remain. Add margarine, pepper and remaining 1/4 teaspoon salt; continue mashing, gradually adding enough milk to make potatoes smooth and creamy.

Step 4

Taste it, add more salt and pepper as needed.

Mashed Potatoes

Time to make: 45 minutes

Servings: _____ people

Ingredient List

_____ to _____ medium russet potatoes (about _____ lb.), peeled, cut into quarters

_____ teaspoon salt

_____ tablespoons butter

_____ teaspoon pepper

_____ cup hot milk

Recipe Directions

Step 1

Place potatoes in large saucepan; add enough water to cover. Add _____ teaspoon of the salt. Bring to a boil. Reduce heat to medium-low; cover loosely and boil gently for 15 to 20 minutes or until potatoes break apart easily when pierced with fork. Drain well.

Step 2

Return potatoes to saucepan; shake saucepan gently over low heat for 1 to 2 minutes to evaporate any excess moisture.

Step 3

Mash potatoes with potato masher until no lumps remain. Add margarine, pepper and remaining _____ teaspoon salt; continue mashing, gradually adding enough milk to make potatoes smooth and creamy.

Step 4

Taste it, add more salt and pepper as needed.

Stuffing

Time to make: 60 minutes

Servings: 10 people

Ingredient List

¾ cup butter or margarine

2 large celery stalks, chopped

1 medium onion, chopped (1/2 cup)

9 cups soft bread cubes (15 slices)

1 ½ teaspoons chopped fresh thyme leaves or 1/2 teaspoon dried thyme leaves

1 teaspoon salt

½ teaspoon ground sage

¼ teaspoon pepper

Recipe Directions

Step 1

Melt butter in 4-quart Dutch oven over medium-high heat. Cook celery and onion in butter 6 to 8 minutes, stirring occasionally, until tender. Remove Dutch oven from the heat.

Step 2

Gently toss celery mixture and remaining ingredients, using spoon, until bread cubes are evenly coated.

Step 3

Use to stuff one 10- to 12-pound turkey. Or to bake stuffing separately, grease 1 3-quart casserole or rectangular baking dish, 13x9x2 inches. Place stuffing in casserole or baking dish. Cover with lid or aluminum foil and bake at 325°F for 30 minutes; uncover and bake 15 minutes longer.

Stuffing

Time to make: 60 minutes

Servings: ____ people

Ingredient List

____ cup butter or margarine

____ large celery stalks, chopped

____ medium onion, chopped (____ cup)

____ cups soft bread cubes (____ slices)

____ teaspoons chopped fresh thyme leaves or ____ teaspoon dried thyme leaves

____ teaspoon salt

____ teaspoon ground sage

____ teaspoon pepper

Recipe Directions

Step 1

Melt butter in 4-quart Dutch oven over medium-high heat. Cook celery and onion in butter 6 to 8 minutes, stirring occasionally, until tender. Remove Dutch oven from the heat.

Step 2

Gently toss celery mixture and remaining ingredients, using spoon, until bread cubes are evenly coated.

Step 3

Use to stuff ____ 10- to 12-pound turkey. Or to bake stuffing separately, grease ____ 3-quart casserole dishes or rectangular baking dishes, 13x9x2 inches. Place stuffing in casserole or baking dishes in equal amounts. Cover with lid or aluminum foil and bake at 325°F for 30 minutes; uncover and bake 15 minutes longer.

Pumpkin Pie

Time to make: 70 minutes

Servings: 10 people

INGREDIENT LIST

3/4 cup granulated sugar

1 teaspoon ground cinnamon

1/2 teaspoon salt

1/2 teaspoon ground ginger

1/4 teaspoon ground cloves

2 large eggs

1 can (15 oz.) LIBBY'S® 100% Pure Pumpkin

1 can (12 fl. oz.) NESTLÉ® CARNATION® Evaporated Milk

1 unbaked 9-inch (4-cup volume) deep-dish pie shell

Whipped cream (optional)

Recipe Directions

Step 1

MIX sugar, cinnamon, salt, ginger and cloves in small bowl.

Step 2

Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.

Step 3

POUR into 1 pie shell.

Step 4

BAKE in preheated 425° F oven for 15 minutes. Reduce temperature to 350° F; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. Top with whipped cream before serving.

Pumpkin Pie

Time to make: 70 minutes

Servings: ____ people

INGREDIENT LIST

____ cup granulated sugar

____ teaspoon ground cinnamon

____ teaspoon salt

____ teaspoon ground ginger

____ teaspoon ground cloves

____ large eggs

____ cans (15 oz. each) LIBBY'S® 100% Pure Pumpkin

____ cans (12 fl. oz. each) NESTLÉ® CARNATION® Evaporated Milk

____ unbaked 9-inch (4-cup volume) deep-dish pie shells

Whipped cream (optional)

Recipe Directions

Step 1

MIX sugar, cinnamon, salt, ginger and cloves in small bowl.

Step 2

Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.

Step 3

POUR into ____ pie shells equal amounts.

Step 4

BAKE in preheated 425° F oven for 15 minutes. Reduce temperature to 350° F; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. Top with whipped cream before serving.

Green Bean Casserole

Time to make: 30 minutes

Servings: 8 people

Ingredient List

2 cans (14.5 oz each) French-style green beans, drained

1 can (10 3/4 oz) condensed cream of mushroom soup

¼ cup milk

1 can (2.8 oz) French-fried onions

½ tablespoon salt

½ tablespoon black pepper

Recipe Directions

Step 1

Heat oven to 350°F.

Step 2

In one 1 $\frac{1}{2}$ -quart casserole or glass baking dish, mix green beans, soup, salt, pepper, and milk

Step 3

Bake 20 to 25 minutes, topping with onions during last 5 minutes of baking, until bubbly.

Green Bean Casserole

Time to make: 30 minutes

Servings: _____ people

Ingredient List

_____ cans (14.5 oz each) French-style green beans, drained

_____ cans (10 3/4 oz each) condensed cream of mushroom soup

_____ cup milk

_____ cans (2.8 oz) French-fried onions

_____ tablespoon salt

_____ tablespoon black pepper

Recipe Directions

Step 1

Heat oven to 350°F.

Step 2

In _____ -quart casserole or glass baking dish, mix green beans, soup, salt, pepper, and milk

Step 3

Bake 20 to 25 minutes, topping with onions during last 5 minutes of baking, until bubbly.