**COOKING & MEASURING IN THE KITCHEN - 1**

**RESOURCE FOR:** Cooking Terms and Measuring
Equivalents Worksheet

**GROUP MEMBERS: PERIOD: \_\_\_\_\_\_\_\_\_\_\_\_ SCORE:\_\_\_\_\_\_/20**

**­­­­­­­­­­­­­­­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Dad's Waffles**

1 ¾ c. flour

1 T. baking powder

2 eggs, separated

1 ¾ c. milk

½ c. oil

In a large bowl stir together flour, baking powder, and salt. In small bowl beat egg yolks with a fork. Beat in milk and oil. Add to flour mixture all at once, mix till blended. In small bowl whip egg whites until stiff peaks form. Gently fold beaten egg whites into flour milk mixture. Pour batter onto grids of a preheated, lightly greased waffle baker. Close lid quickly, do not open during baking. Use a fork to help lift the baked waffle off grid.

As the new chef at the Good ol’ Cookin’ Restaurant you decided to incorporate some of your family recipes to the menu. To make sure that the recipes are the same each time they are made, you need to make sure all the cooks understand all the cooking terms used.

As a group, read through your recipe circling any cooking terms, or action words that help you know what steps you need to do.

Write below, what cooking terms you understand:

Write below, what cooking terms you do not understand:

**COOKING & MEASURING IN THE KITCHEN - 2**

**GROUP MEMBERS: PERIOD: \_\_\_\_\_\_\_\_\_\_\_\_ SCORE:\_\_\_\_\_\_/20**

**­­­­­­­­­­­­­­­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Taylor’s Hockey Goulash**

1lb. hamburger

1 small onion chopped or 1 T. minced onions

1 - 15 oz. can diced tomatoes

1 small can tomato sauce

2 handfuls macaroni

Sauté onions and brown hamburger meat until the onions are tender and the meat is cooked. Stir in tomatoes, tomato sauce, and macaroni, (you may need to add ½ to 1 cup of water). Cover and simmer until macaroni is tender (about 10 minutes). Salt and pepper to taste.

As the new chef at the Good ol’ Cookin’ Restaurant you decided to incorporate some of your family recipes to the menu. To make sure that the recipes are the same each time they are made, you need to make sure all the cooks understand all the cooking terms used.

As a group, read through your recipe circling any cooking terms, or action words that help you know what steps you need to do.

Write below, what cooking terms you understand:

Write below, what cooking terms you do not understand:

**COOKING & MEASURING IN THE KITCHEN - 3**

**GROUP MEMBERS: PERIOD: \_\_\_\_\_\_\_\_\_\_\_\_ SCORE:\_\_\_\_\_\_/20**

**­­­­­­­­­­­­­­­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Aunt Gail’s Funeral Potatoes**

10 or 11 med. potatoes

1/3 c. chopped green onions

1 ½ c. grated mild cheese

1 pint sour cream

2 can cream of chicken soup

1 cube melted butter

4 handfuls of corn flakes crumbled mixed with 4 T. margarine or butter

Boil potatoes in skins, cool completely - pare and grate with coarse grater or chop finely. Mix soup, butter, onions, sour cream and 1 cup cheese. Salt and pepper to taste. Add potatoes and mix well. Put in 9x13 pan, top with cornflakes and remaining cheese. Bake at 350 degrees for 25 to 30 minutes, until it bubbles around edges.

As the new chef at the Good ol’ Cookin’ Restaurant you decided to incorporate some of your family recipes to the menu. To make sure that the recipes are the same each time they are made, you need to make sure all the cooks understand all the cooking terms used.

As a group, read through your recipe circling any cooking terms, or action words that help you know what steps you need to do.

Write below, what cooking terms you understand:

Write below, what cooking terms you do not understand:

**COOKING & MEASURING IN THE KITCHEN - 4**

**GROUP MEMBERS: PERIOD: \_\_\_\_\_\_\_\_\_\_\_\_ SCORE:\_\_\_\_\_\_/20**

**­­­­­­­­­­­­­­­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Grandma Alice’s Microwave Baked Apples**

1 med. baking apple

1 tbsp. brown sugar

2 tsp. butter

Cinnamon

Wash and core apple. Pare a thin section of skin from top of apple. Fill center of Apple with brown sugar and top with butter. Sprinkle with cinnamon. Cook uncovered in microwave 2 to 2 ½ minutes at high or until almost tender. Let stand 5 minutes before serving.

Cook 2 apples 3 to 3 ½ minutes at high. Cook 3 apples 4 to 4 ½ minutes at high. Cook 4 apples 5 to 5 ½ minutes at high.

As the new chef at the Good ol’ Cookin’ Restaurant you decided to incorporate some of your family recipes to the menu. To make sure that the recipes are the same each time they are made, you need to make sure all the cooks understand all the cooking terms used.

As a group, read through your recipe circling any cooking terms, or action words that help you know what steps you need to do.

Write below, what cooking terms you understand:

Write below, what cooking terms you do not understand:

**COOKING & MEASURING IN THE KITCHEN - 5**

**GROUP MEMBERS: PERIOD: \_\_\_\_\_\_\_\_\_\_\_\_ SCORE:\_\_\_\_\_\_/20**

**­­­­­­­­­­­­­­­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Sydnee’s Pumpkin Cookies**

½ c. shortening

1 c. sugar

2 eggs

1 c. pumpkin (canned)

2 c. flour

2 ½ t. cinnamon

¼ t. ginger

½ t. nutmeg

1 t. salt

2 ½ t. baking powder

1 c. raisins

1 c. nuts

Cream shortening and sugar. Add eggs and pumpkin, beating continuously. Dredge raisins in flour. Sift flour and spices and add to mixture. Drop by teaspoon on lightly greased cookie sheet. Bake at 375 degrees for 15 minutes.
Yield: 3 ½ dozen

As the new chef at the Good ol’ Cookin’ Restaurant you decided to incorporate some of your family recipes to the menu. To make sure that the recipes are the same each time they are made, you need to make sure all the cooks understand all the cooking terms used.

As a group, read through your recipe circling any cooking terms, or action words that help you know what steps you need to do.

Write below, what cooking terms you understand:

Write below, what cooking terms you do not understand:

**COOKING & MEASURING IN THE KITCHEN - 6**

**GROUP MEMBERS: PERIOD: \_\_\_\_\_\_\_\_\_\_\_\_ SCORE:\_\_\_\_\_\_/20**

**­­­­­­­­­­­­­­­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Brynnly’s Biscuits**

2 ½ c. flour

1 ½ T. baking powder

1/3 c. butter

1 t. salt

1 T. sugar

1 c. milk

Mix dry ingredients, cut in butter, add milk. Stir with fork, just until dough clings together. Knead gently on lightly floured surface for 10 to 12 strokes. Roll out and cut, or just drop in lumps. Bake at 350 degrees, 8-12 minutes.

As the new chef at the Good ol’ Cookin’ Restaurant you decided to incorporate some of your family recipes to the menu. To make sure that the recipes are the same each time they are made, you need to make sure all the cooks understand all the cooking terms used.

As a group, read through your recipe circling any cooking terms, or action words that help you know what steps you need to do.

Write below, what cooking terms you understand:

Write below, what cooking terms you do not understand:

**COOKING & MEASURING IN THE KITCHEN - 7**

**GROUP MEMBERS: PERIOD: \_\_\_\_\_\_\_\_\_\_\_\_ SCORE:\_\_\_\_\_\_/20**

**­­­­­­­­­­­­­­­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Allie’s Crunchy Cauliflower Salad**

1 head of lettuce, torn in pieces

1 head of cauliflower, chopped in small pieces

1 sweet onion, chopped

1 lb. bacon, crisply cooked and crumbled

½ cup sugar or a little less

1/3 grated parmesan cheese

1 ½ cups or up to 2 cups mayonnaise

In a large glass bowl, combine lettuce, cauliflower, onion, and bacon. Toss well, set aside. Mix sugar and parmesan cheese; sprinkle over lettuce. Spread mayonnaise on top. Cover and refrigerate overnight. Toss gently before serving.

As the new chef at the Good ol’ Cookin’ Restaurant you decided to incorporate some of your family recipes to the menu. To make sure that the recipes are the same each time they are made, you need to make sure all the cooks understand all the cooking terms used.

As a group, read through your recipe circling any cooking terms, or action words that help you know what steps you need to do.

Write below, what cooking terms you understand:

Write below, what cooking terms you do not understand: