Recipe: \_\_\_\_\_Greenhouse Salad\_\_\_\_\_\_\_\_\_\_\_ Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Servings: \_\_\_\_\_\_\_people oven temp\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**INGREDIENTS:**

30mL \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3mL Garlic Power

3 slices of \_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_ head of lettuce

Handful \_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_ Long English cucumber

\_\_\_\_\_\_ Sweet Bell Pepper

\_\_\_\_\_\_\_ slices of bacon, cooked

and crumbled

Creamy Dressing

50mL Mayonnaise

50mL Oil

30mL Parmesan Cheese

15mL White Wine Vinegar

20mL Dijon mustard

2 cloves Garlic, minced

2mL Pepper

2mL Worcestershire

INSTRUCTIONS:

1. Preheat \_\_\_\_\_\_\_\_\_\_ to 350F
2. Cut bread into \_\_\_\_\_\_\_ then toss in a bowl with \_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_.
3. Spread on a \_\_\_\_\_\_\_\_ and bake until golden brown. Tossing often. (~ 10 minutes)
4. Set up plate with \_\_\_\_\_\_\_\_\_\_\_\_\_ and place on counter near stove then cook bacon in frying pan on \_\_\_\_\_\_\_\_\_\_\_ heat until bacon has \_\_\_\_\_\_\_\_\_\_\_\_ and white fat has \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. Let bacon cool on plate then rip into pieces
5. Fill sink with \_\_\_\_\_\_\_\_\_\_\_\_\_ and wash lettuce. Remove and dry on \_\_\_\_\_\_\_\_\_ then carefully \_\_\_\_\_\_\_\_\_\_\_\_\_ while removing any \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
6. \_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_ tomato, bell pepper and cucumber
7. Prepare dressing by \_\_\_\_\_\_\_\_\_\_\_\_ buttermilk, mayo, Dijon mustard and minced garlic in a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. (Place in fridge to chill if there is time)
8. \_\_\_\_\_\_\_\_\_ salad ingredients in a \_\_\_\_\_\_\_\_\_\_\_\_\_ bowl with \_\_\_\_\_\_\_\_\_\_\_ and bacon
9. Toss with \_\_\_\_\_\_\_\_\_\_\_\_ just before \_\_\_\_\_\_\_\_\_\_\_. Enjoy!

Dressing Croutons Baking Time for croutons:

Dishwasher: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Housekeeper: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Dish dryer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Special Duties: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

DIVISION OF RECIPE

**Person A:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Person B :**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Person C:**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Person D**:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

QUESTIONS:

1. What determines whether a person should cut or tear their salad leaves?
2. Describe how to properly wash lettuce leaves?
3. Describe how to properly dry lettuce leaved?
4. Why is salad dressing put on immediately before serving a salad and not earlier?

**Other**:

Soak up bacon grease with \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_l once it has cooled then place in \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

Do not carry hot bacon grease in the frying pan across the classroom!

**After the Lab Reflection**

|  |  |
| --- | --- |
| What could you add to this basic recipe to make it better?  |  |
| What does it mean to work as a team? |  |