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

Servings: \_\_\_\_\_ people oven temp\_\_\_\_\_\_°F

**INGREDIENTS:**

30mL Oil

3mL Garlic Power

3 slices of Bread

2/3 Head of lettuce

Handful Cherry Tomatoes, chopped in half

1/3 Long English cucumber

1/3 Sweet Bell Pepper

4 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 oven to 350°F
2. Cut bread into cubes then toss in a bowl with garlic powder and oil.
3. Spread on a cookie sheet and bake until golden brown. Tossing often. (~ 10 minutes)
4. Set up plate with paper towel and place on counter near stove then cook bacon in frying pan on low-medium heat until bacon has shrunk in size and white fat has disappeared. Let bacon cool on plate then rip into pieces
5. Fill sink with cool water and wash lettuce. Remove and dry on tea towel then carefully rip lettuce while removing any blemishes.
6. Wash and chop tomato, bell pepper and cucumber
7. Prepare dressing by whisking buttermilk, mayo, Dijon mustard and minced garlic in a small bowl. (Place in fridge to chill if there is time)
8. Toss salad ingredients in a large bowl with croutons and bacon (if everyone can eat).
9. Toss with dressing just before serving. Enjoy!

Dressing Croutons Baking Time for croutons:

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

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

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

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

DIVISION OF RECIPE

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

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

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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 paper towel once it has cooled then place in compost bucket 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? |  |