

Day 3-Equipment List

Focaccia – p. 125

Prep. Time – 30 minutes

Makes: 2 breads -12 slices each or 1 dozen breadsticks (each group will make one recipe)

Cook Space Needed – surface preparation

Oven at 400 degrees for 15-20 minutes – focaccia

Oven at 425 degrees for 10-12 minutes - breadsticks

Equipment Needed:

6 Large Bowls

6 large spoons to stir

6 Tablespoon measure

6 floured surfaces to knead

6 Teaspoon measure

Plastic wrap for each

6 1 cup measure – dry

12 cookie sheets

6 1 cup measure – wet

6 brushes to brush oil

6 electric hand mixers with attachments

Chicken Piccata pg. 404

Prep. Time – 10 minutes

Cook Time – 10 minutes

Total Time –20 minutes

Makes: 6 servings x 6 groups

Cook Space Needed – Surface preparation and cooktop

Equipment Needed

6 mallets to pound chicken	6 Microwave safe liquid measuring cup
Plastic wrap to wrap chicken	6 Teaspoon measure
6 small bowls	6 tablespoon measure
6 forks to beat	6 ½ tsp measure
6 spoons to stir	6 ¼ tsp measure
6 shallow bowls for breadcrumbs	6 1/8 tsp measure
6 – 12 inch skillets	6 ¼ cup measure-dry
6 serving platters	

Marinara sauce pg. 371

Prep. Time –15minutes

Total Time – 45 minutes

Makes: 6 cups sauce x 6 groups

Cook Space Needed – surface preparation, cooktop

Equipment Needed:

6 – 3qt saucepans

6 cutting boards

6 chef knives

6 tablespoons

6 teaspoons

6 – ½ teaspoons

6 spoons to stir in saucepan

6 spoons

Fettucine Alfredo pg. 385

Prep. Time – 10 minutes

Total Time – 25 minutes

Makes: 4 servings x 6 groups

Cook Space Needed – surface preparation, cooktop

Equipment Needed:

6 – 10inch skillets

6 teaspoons to measure

6 liquid measuring cups (size ½ cup)

Grate for parmesan cheese

6 dry measuring cups (size ¾)

Perfect Pasta pg. 367

Prep. Time – 10 minutes

Total Time: 25 minutes

Makes: 6-8 servings per pound x 6 groups

Cook Space Needed – surface preparation, cooktop

Equipment Needed:

6 large saucepans

6 liquid measuring cups

6 ½ tsp measure for salt to taste

Strawberry Shortcake pg. 214-215

Prep. Time – 15 minutes; total time 2 hours or only 30 minutes if making drop shortcakes

Makes: 6 drop shortcakes x 6 groups

Cook Space Needed – surface preparation, oven at 425 for 12-14 minutes

Equipment Needed:

6 large bowls

6 dry measuring cups (size: ½)

6 medium mixing bowls

6 dry measuring cups (size: 1 cup)

6 tsp measure

6 ½ tsp measure

6 liquid measure (size: 2/3)

6 forks to beat eggs

6 forks or knives or pastry blender

6 large spoons

6 small bowls to mix toppings for fruit

Vanilla Ice Cream Base pg. 230

Prep. Time – 10 minutes; total time 2 hr 40 minutes

Makes: 1 qt x 6 groups

Cook Space Needed – surface preparation, cooktop

Equipment Needed:

6 – 2qt saucepans

6 large spoons to stir

6 forks

6 large bowls to chill

Day 3-Shopping List

Focaccia pg. 125 x 6 times

18 cups flour

12 tbsp chopped fresh or 6 tbsp dried rosemary leaves, crumbled

6 tbsp sugar

6 tsp salt

6 packages regular or fast acting yeast (2 $\frac{1}{4}$ tsp per package)

18 tbsp olive or vegetable oil

6 cups warm water

12 tbsp oil or vegetable oil

1.5 cups grated parmesan cheese

Chicken piccata – p. 404

36 boneless skinless chicken breasts (9 lbs)

6 eggs, slightly beaten

6 tbsp water

3 cups dry bread crumbs, any flavor

3 tsp salt

1.5 tsp pepper

$\frac{3}{4}$ tsp garlic powder

1 $\frac{1}{2}$ cup flour

12 tbsp butter

12 tbsp vegetable oil

12 tbsp lemon juice

12 tbsp dry white wine or chicken broth

Chopped fresh parsley if desired

Lemon wedges if desired

Marinara Sauce – pg. 371

12 cans (28 oz each) crushed tomatoes with basil, undrained

6 cans (6 oz) tomato paste

6 large onions, chopped (6 cups)

8 cloves garlic, finely chopped

6 tbsp olive or vegetable oil

12 tsp sugar

9 tsp dried basil leaves

6 tsp dried oregano leaves

6 tsp pepper

3 tsp salt

Fettucine Alfredo pg. 385

3 cups butter, cut into pieces

3 cups whipping cream

4.5 cups grated parmesan cheese

3 tsp salt

6 dashes of pepper

Garnish: fresh parsley if desired

Perfect Pasta pg. 367

6 lbs of variety of pasta (penne, rotini, wagon wheels, capellini, vermicelli, shells, etc.)

3 tsp salt to taste

Water

Strawberry Shortcake pg. 215

12 pints (24 cups) fresh strawberries, sliced

6 cups sugar

12 cups all-purpose flour

18 tsp baking powder

3 tsp salt

3 cups cold butter, cut into pieces

~4 cups milk

6 eggs, slightly beaten

Whipped cream:

3 cups whipping cream

6 tbsp powdered sugar

3 tsp vanilla

Optional toppings:

Triple berry: 1 pt (2 cups) strawberries, 1/3 cup sugar, 1 cup fresh raspberries and blueberries, 1/4 cup raspberry or orange flavored liqueur or orange juice

Ice Cream Base pg. 230

18 egg yolks, slightly beaten

3 cups sugar

6 cups milk

1.5 tsp salt

12 cups whipping cream

6 tbsp vanilla

