Macaroni and Cheese

Read the directions to make Mac-N-Cheese and fill in the blanks with the correct kitchen tool. This recipe should have **7 written answers**.

* 2 cups elbow macaroni
* ¼ cup butter, divided
* 1 small onion, chopped
* 2 tablespoons all-purpose flour
* 1 ½ cups milk
* 1 teaspoon salt
* 1 teaspoon white pepper
* 1 teaspoon Worcestershire sauce
* ¼ teaspoon hot pepper sauce (Tabasco)
* 1 teaspoon yellow mustard
* 2 cups shredded cheddar cheese
* ¼ cup grated parmesan cheese
* 1 cup dry bread crumbs

1. \_1\_\_\_\_\_\_\_\_\_\_\_\_ (term) oven to 350 degrees F (175 degrees C). Grease a 9x13 inch glass baking dish.
2. Fill a large \_2\_\_\_\_\_\_\_\_\_\_\_\_\_\_ with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni using a \_3\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain with a \_4\_\_\_\_\_\_\_\_\_ and mix with half of the butter.
3. While the macaroni is boiling, melt the remaining butter in a \_5\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ over medium heat. Stir in the onions, and cook until the onions begin to soften, about 3 minutes. Stir in the flour, and cook 5 minutes longer. Add the milk and bring to a simmer, stirring frequently. Cook and stir until the milk has thickened, about 10 minutes. Once thick and smooth, stir in the salt, white pepper, Worcestershire sauce, hot pepper sauce, mustard, 2 cups of Cheddar cheese, and 1/4 cup of Parmesan cheese. Stir until the cheeses have melted, then stir in the macaroni until evenly coated.
4. Scrape into the prepared baking dish using a \_6\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_ and smooth the top. Toss the remaining 1 cup Cheddar cheese and 1/4 cup Parmesan cheese with the dry bread crumbs in a mixing bowl. Sprinkle evenly over the top of the macaroni.
5. Bake in the preheated oven until the macaroni is hot and the crust is golden brown, set the \_7\_\_\_\_\_\_\_\_\_\_\_\_\_ for about 30 minutes.

Chicken Tenders

Write what tool you would use for each ingredient stated below EXCEPT eggs and baking powder. Read the directions to make chicken tenders and fill in the blanks with the correct kitchen tool. This recipe should have **9 written answers**.

* 6 skinless, boneless chicken breast halves- cut into ½ inch strips \_1\_\_\_\_\_\_\_\_\_\_\_
* 1 egg, beaten
* 1 cup buttermilk \_2\_\_\_\_\_\_\_\_\_\_\_
* 1 ½ teaspoons garlic powder \_3\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* 1 cup all-purpose flour \_4\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* 1 cup seasoned bread crumbs \_5\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* 1 teaspoon salt \_\_6\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* 1 teaspoon baking powder \_7\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* 1 quart oil for frying

1. Place chicken strips into a large plastic bag. In a small bowl use a \_8\_\_\_\_\_\_\_\_\_ to beat the eggs, buttermilk and garlic powder. Once mixed, pour mixture into the bag with the chicken. Seal. And refrigerate for 2-4 hours.
2. In another large bag, mix together flour, bread crumbs, salt and baking power.
3. Remove chicken from refrigerator and drain buttermilk mixture. Then place the chicken in flour mixture bag. Seal and shake to coat the chicken.
4. Heat oil in a large, heavy skillet to 375 F
5. Carefully place coated chicken in hot oil. Fry until golden brown. To flip use \_9\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. Drain leftover oil in chicken strips on paper towels.

Shrimp and Grits

Read the directions to make Shrimp and Grits and fill in the blanks with the correct kitchen tool. This recipe should have **7 written answers**.

* 1 cup coarsely ground grits
* 3 cups water
* 2 teaspoons salt
* 2 cups half-and-half
* 2 pounds uncooked shrimp, peeled and deveined
* 1 pinch cayenne pepper
* 1 lemon, juiced
* 1 pound andouille sausage, cut into ¼ inch slices
* 5 slices of bacon
* 1 green bell pepper, chopped
* 1 red bell pepper. Chopped
* 1 yellow bell pepper, chopped
* 1 cup chopped onion
* 1 teaspoon minced garlic
* ¼ cup butter
* ¼ cup all-purpose flour
* 1 cup chicken broth
* 1 tablespoon Worcestershire sauce
* 1 cup shredded sharp cheddar cheese

1. Bring water, grits, and salt to a boil in a heavy \_1\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ with a lid. Stir in half-and-half using a \_2\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_and let \_\_3\_\_\_\_\_\_\_\_\_\_ (term) on low heat, until grits are thickened and tender, 15 to 20 minutes. Set aside and keep warm.
2. Sprinkle shrimp with salt and cayenne pepper; drizzle with lemon juice. Set aside in a \_\_4\_\_\_\_\_\_\_\_\_\_\_ bowl.
3. Place andouille sausage slices in a large \_5\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ over medium heat; fry sausage until browned, 5 to 8 minutes. Remove skillet from heat.
4. Cook bacon in a large \_6\_\_\_\_\_\_\_\_\_ over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Retain bacon drippings in skillet. Transfer bacon slices to paper towels, let cool, and crumble.
5. Cook and stir green, red, and yellow bell peppers, onion, and garlic in the bacon drippings until the onion is translucent, about 8 minutes.
6. Stir shrimp and cooked vegetables into the andouille sausage and mix to combine.
7. Melt butter in a skillet over medium heat; stir in flour to make a smooth paste. Turn heat to low and cook, stirring constantly, until the mixture is medium brown in color, 8 to 10 minutes. Watch carefully, mixture burns easily.
8. Pour the butter-flour mixture into the skillet with andouille sausage, shrimp, and vegetables. Place the skillet over medium heat and pour in chicken broth, bacon and Worcestershire sauce and mix with a large spoon until the sauce thickens and the shrimp become opaque and bright pink, about 8 minutes.
9. Just before serving, use a \_7\_\_\_\_\_\_\_ to shred cheese and then mix the sharp Cheddar cheese into grits until melted and grits are creamy and light yellow. Serve shrimp mixture over cheese grits.

Pancakes

Write what tool you would use for each ingredient stated (3 cups of flour, 3 tablespoons of white sugar, 1/3 cup melted butter). Read the directions to make pancakes and fill in the blanks with the correct kitchen tool. This recipe should have **8 written answers**.

* 3 cups all-purpose flour \_\_1\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* 3 tablespoons white sugar \_2\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* 3 teaspoons baking powder
* 1 ½ teaspoons baking soda
* ¾ teaspoons salt
* 3 cups buttermilk
* ½ cup milk
* 3 eggs
* 1/3 cup melted butter \_3\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. In a large \_4\_\_\_\_\_\_\_\_\_\_\_\_\_bowl, combine flour, sugar, baking powder, baking soda, and salt. In a separate bowl, using a \_5\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_beat together buttermilk, milk, eggs and melted butter. Keep the two mixtures separate until you are ready to cook.
2. Heat a lightly oiled \_6\_\_\_\_\_\_\_\_\_\_ over medium high heat. You can flick water across the surface and if it beads up and sizzles, it's ready!
3. Pour the wet mixture into the dry mixture, using a wooden \_7\_\_\_\_\_\_ or fork to blend. Stir until it's just blended together. Do not over stir! Pour or scoop the batter onto the griddle, using approximately 1/2 cup for each pancake. Use a \_8\_\_\_\_\_\_\_\_\_\_\_\_\_ to flip pancake and to make sure it is brown on both sides.

Broccoli and Cheese Chicken

Write what tool you would use for each ingredient stated (1/4 cup chopped onion, 1 teaspoon salt, 1 ½ cup broccoli). Read the directions to make Chicken and fill in the blanks with the correct kitchen tool. This recipe should have **11 written answers**.

* Nonstick cooking spray
* 1 ½ cups finely chopped broccoli \_1\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_2\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* 4 ounce sharp cheddar cheese, cubed
* ½ cup cooked white rice
* ¼ cup chopped onion 3\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_4\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* 1 teaspoon salt \_\_\_5\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* ½ teaspoon garlic
* 4 skinless, boneless chicken breasts
* 1 tablespoon tropical poultry rub
* Aluminum foil

1. ­­­­­­­­­­­­­­\_6\_\_\_\_\_\_\_\_\_\_\_\_(term) the oven to 375 degrees F (190 degrees C). Coat an 8-inch square casserole dish with cooking spray.
2. Combine broccoli, Cheddar cheese, rice, and onion in a medium \_7\_\_\_\_\_\_\_\_\_\_\_\_ bowl. Add salt and garlic granules; \_8\_\_\_\_\_\_\_\_\_\_ (term) well.
3. Cut a deep pocket into each chicken breast with a sharp \_9\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_. Stuff each breast with broccoli-cheese mixture, place in the prepared casserole, and sprinkle with poultry rub. Cover casserole with aluminum foil.
4. Place in the oven and set 10\_\_\_\_\_\_\_\_ for 25 minutes. Remove foil and cook until chicken is no longer pink in the center and the juices run clear, about 10 more minutes. An instant-read 11\_\_\_\_\_\_\_\_\_\_\_\_\_ inserted into the center should read at least 165 degrees F (74 degrees C).

Chicken Tortilla Soup

Read the directions to make chicken tortilla soup and fill in the blanks with the correct kitchen tool. This recipe should have **9 written answers**.

* 2 skinless, boneless chicken breasts, cut into cubes
* ½ teaspoon olive oil
* ½ teaspoon minced garlic
* ¼ teaspoon ground cumin
* 2 cans of chicken broth
* 1 cup frozen corn kernels
* 1 cup chopped onion
* ½ teaspoon chili powder
* 1 tablespoon lemon juice
* 1 cup chunky salsa
* 8 ounces of corn tortilla chips
* ½ shredded Monterey jack cheese
  1. Add water to large 1\_\_\_\_\_\_\_\_\_\_\_\_, and boil.
  2. Cook corn on the cob in boiling water. Once corn is cooked, remove from saucepan using 2\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
  3. Remove corn from its cob using a paring knife
  4. \_3\_\_\_\_\_\_\_\_\_\_\_\_\_(term) onions using same \_4\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_. Place to the side until ready to add to the soup.
  5. Using a \_5\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, shred the Monterey jack cheese, set aside to garnish the soup.
  6. In a large saucepan over medium heat, cook and stir chicken with a \_\_6\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ in the oil for 5 minutes.
  7. Once chicken has cooked for 5 minutes, add garlic and cumin. Mix well using a \_\_7\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_.
  8. Add in chicken broth, corn, onion, chili powder, lemon juice, and salsa. Reduce heat to low so it \_8\_\_\_\_\_\_\_\_\_\_\_\_\_(term) and set timer for 20-30 minutes.
  9. Break up tortilla chips and place in bowls, pour soup using a 9\_\_\_\_\_\_\_\_\_\_\_\_ over the chips to soften.
  10. Top soup with shredded cheese.

Macaroons

Read the directions to make Macaroons and fill in the blanks with the correct kitchen tool. This recipe should have **6 written answers**.

* 3 egg whites
* 6 tablespoons of superfine sugar
* 1 cup finely ground almonds
* 1 1/3 cups confectioners’ sugar

1. Preheat oven to 320 degrees F. Line \_1\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_ with parchment paper/silicon mat.
2. \_\_2\_\_\_\_\_\_\_ eggs whites using an electric mixer in a mixing bowl until thick, about 15 minutes. Cream the superfine sugar into the egg whites until thick, glossy, and the mixture hold stiff peaks, 5-8 more minutes.
3. Using a \_3\_\_\_\_\_\_\_\_\_\_\_, sprinkle almond meal and confectioners’ sugar over egg mixture.
4. Gently \_4\_\_\_\_\_\_\_ (term) the almond meal and confectioners’ sugar into egg whites, making sure to keep as much air in it as possible.
5. Separate the meringue into separate mixing bowls to flavor and color, if desired. Spoon the meringue into a piping bag fitted with a 3/8 in tip. Pipe 1 inch disks of meringue onto the prepared cookie sheet, leaving about 2 inches between cookies.
6. Set a \_5\_\_\_\_\_\_\_ for 15 minutes and remove from oven.
7. Let cool on a \_\_\_6\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_.

Muffins

Write what tool you would use for each ingredient stated below. Read the directions to make muffins and fill in the blanks with the correct kitchen tool. This recipe should have **7 written answers.**

* 1 and 3/4 cups (220g) all-purpose flour
* 1 teaspoon baking powder
* 1 teaspoon baking soda
* 1/2 teaspoon salt
* 1/2 teaspoon ground cinnamon
* 1/2 cup (115g or 1 stick) unsalted butter, softened to [room temperature](https://sallysbakingaddiction.com/room-temperature-butter/)
* 3/4 cup (150g) packed light brown sugar (or granulated)
* 2 large eggs, at room temperature
* 1/2 cup (120g) sour cream or plain yogurt, at room temperature
* 1 and 1/2 teaspoons pure vanilla extract
* 1/4 cup (60ml) milk (any kind), at room temperature

**Instructions**

1. Preheat oven to 425°F (218°C). \_1\_\_\_\_\_\_\_\_\_a 12-count muffin pan with nonstick spray or line with cupcake liners. Set aside.
2. In a large bowl, 2\_\_\_\_\_\_\_\_ (term) the flour, baking powder, baking soda, cinnamon, and salt together. Set aside.
3. In a large bowl, using an \_3\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_, \_4\_\_\_\_\_ (term) the butter on high speed until smooth and creamy, about 1 minute. Add the brown sugar and beat on high until creamed, about 2 full minutes. Scrape down the sides and bottom of the bowl as needed with a \_\_5\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_. Add the eggs, sour cream, and vanilla extract. Beat on medium speed for 1 minute, then turn up to high speed until the mixture is combined and creamy. Scrape down the sides and bottom of the bowl as needed.
4. Pour the dry ingredients into the wet ingredients and beat on low speed until just about combined. Add the milk and continue to beat on low until combined.
5. Spoon the batter evenly into each cup or liner, filling each all the way to the top. Bake the muffins for 5 minutes at 425 then, keeping the muffins in the oven, reduce the oven temperature to 350°F (177°C). \_6\_\_\_\_\_\_ (term) for an additional 15-18 minutes or until a toothpick inserted in the center comes out clean. The total time these muffins take in the oven is about 22-23 minutes, give or take. Allow the muffins to cool for 5 minutes in the muffin pan, then transfer to a \_7\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_ to continue cooling.
6. Glazed muffins stay fresh stored in the refrigerator for 1 week, unglazed muffins stay fresh stored at room temperature for a few days– then transfer to the fridge for up to 1 week.

Strawberry Bruschetta

Write what tool you would use for each ingredient stated below. Read the directions to make Strawberry Bruschetta and fill in the blanks with the correct kitchen tool. This recipe should have **6 written answers**.

* 24 slices of French baguette
* 1 tablespoon butter, softened
* 2 cups of chopped fresh strawberries
* ¼ cup white sugar\_1\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Preheat oven to broiling.
2. Use a 2\_\_\_\_\_\_\_ \_\_\_\_\_\_ to slice 24 pieces of French bread. Slice the strawberries using a \_3\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_.
3. Spread a thing layer of butter on each slice of bread. Arrange bread slices in a single layer on a large \_\_4\_\_\_\_ \_\_\_\_\_\_\_.
4. Place bread under the broiler for 1 to 2 minutes, just until lightly toasted. Using a \_\_\_5\_\_\_\_ \_\_\_\_\_\_\_ place some cut strawberries onto each piece of toast, then \_\_6\_\_\_\_\_\_\_\_\_(term) sugar over the top.
5. Place under broiler again until sugar is caramelized, 3 to 5 minutes. Serve immediately.

Biscuits

Read the directions to make biscuits and fill in the blanks with the correct kitchen tool. This recipe should have **10 written answers**.

* 2 ¼ cups self-rising flour
* ¼ teaspoon baking soda
* ½ cup butter-flavored shortening
* 1 cup buttermilk \_1\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Preheat oven to 450 degrees.
2. \_2\_\_\_\_\_\_\_ (term) flour and baking soda together (to add air/remove lumps) in a large \_3\_\_\_\_\_\_ \_\_\_\_\_\_\_\_. Cut in shortening with a \_\_4\_\_\_\_\_ \_\_\_\_\_\_\_ until mixture resembles coarse crumbs. Make a well/hole in the center of the mixture and \_\_5\_\_\_\_\_\_(term) in buttermilk until a soft ball forms. Turn the dough out onto a lightly floured surface and with your hands \_6\_\_\_\_\_\_\_\_\_ (term) the dough for 2 to 3 minutes. Roll dough out to a ½ inch thick rectangle using a \_\_7\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_.
3. Cut biscuits out with a biscuit cutter and transfer to a \_8\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_ to put into the oven.
4. \_9\_\_\_\_\_\_ (term) in a preheated oven until tops are light brown and sides begin to darken, should be set for 10 minutes. Remove biscuits to cool completely on a \_\_10\_\_\_\_\_\_ \_\_\_\_\_\_\_.