



Multi-Family Foundation

Enrichment Program

COOKBOOK

Recipe Form

Instructions

1. Please complete this fillable form using your pc or mobile device. If submitting a hard copy, please hand print and use black ink only. Do not use a pencil. Please print legibly as this will greatly reduce errors. Add another form to complete the recipe if needed. Staple all recipe forms together if submitting by mail. Or attach all recipe forms to your email. Do not send this "Instructions" page.
2. List the ingredients in the order they are used in the recipe under **Ingredients**. Include measurements, container sizes, e.g., 2 (8 oz) cans, and preparation descriptive as exact as possible (shredded, diced, chopped). **Use abbreviations: c. tsp. T. oz. lb. pt. qt. gal. doz. pkg. env. sm. med. lg.**
3. Write out each step and be as thorough as possible in the **Directions** section. Add step time such as: simmer on low heat for 1 hour, cook until onion is soft, about 5 minutes. Use ingredient names in the directions, e.g., "Combine flour and sugar". Give an exact oven temperature, e.g., 350 degrees F. For stovetop recipes, state how hot the burners need to be, e.g., medium heat, medium-high heat.
4. Include exact dimensions for pans used, such as: 9-inch round cake pan, 8-inch square baking dish, 9-inch springform pan, etc.

Do not send these instructions with your recipe form.

The final deadline is April 30, 2024 at 11:59 EDT.

Recipe Category

1. **Appetizers, Relishes, and Pickles**
2. **Soups, Salads, and Sauces**
3. **Vegetables, Main Dishes, and Side Dishes**
4. **Meats, Poultry, and Seafood**
5. **Bread, Rolls, Pies, and Pastries**
6. **Desserts, Cakes, Cookies, and Confections**
7. **Beverages and Sandwiches**
8. **This & That, and Miscellaneous**