4-H Food Recipe Card

**Name: County:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Project Level**  **A**  **B** **C** **D**  **Baked**  **Preserved Exhibit**

**Name of Recipe:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Recipe Source:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
**Date Product was Made**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
Prep Time: \_\_\_\_\_\_\_\_\_ minutes
Cook Time: \_\_\_\_\_\_\_\_\_ minutes
Recipe Yield: \_\_\_\_\_\_\_\_\_ Serving size: \_\_\_\_\_\_\_\_\_

This should include all of the ingredients and their measurements, as well as the full instructions of how to make the dish. Directions should include detailed preparation method: mix, bake, preserve, and safe storage instructions.

**Ingredients and Amount:**

**List any ingredients that could potentially cause an allergic reaction (eggs, wheat flour, dairy products, etc.):**

**Directions**: Prep, mix, bake or preserve, and safe storage. Number, in order, steps to prepare.

**For a preserved exhibit, list directions required to prepare this product for consumption. Number, in order, steps to prepare.** (*Use backside if additional space is needed.*)