

## 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 ~~consume-prepare~~ this product for consumption. Number, in order, steps to prepare. (Use backside if additional space is needed.)

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*Use backside if additional space is needed.*