

St. Joseph School Cookbook

Instructions

- ◆ Type or print clearly in ink, not in pencil and only one recipe per form.
- ◆ If more room is needed, use another sheet of paper the same size and staple them together.
- ◆ Place all the ingredients in order of use in the ingredients list.
- ◆ Include container sizes, e.g. 16-oz. Pkg., 24-oz. can
- ◆ Keep directions in paragraph form—not in steps
- ◆ Specify ingredients in the directions, e.g. “combine flour and sugar.” DO NOT use statements like, “Combine first three ingredients.”
- ◆ Include temperatures and cooking, (chilling, baking and / or freezing) times.
- ◆ Anything not part of the recipe will not be included unless you select Recipe Notes for an extra charge. (ingredients, directions, contributor name, serving size or recipe title)
- ◆ Be consistent with the spelling of your name for each recipe you contribute.

Your recipes should fit into the following categories:

Appetizers and Beverages	Breads and Rolls
Soups and Salads	Desserts
Vegetables and Side Dishes	Cookies and Candy
Main Dishes	This and That



