

Las recetas

1. Layout of typed copy of recipes:

<p>Full name(s) Class Block Date</p> <p style="text-align: center;">Title – Center Bold</p> <p><i>Receta española:</i> Ingredientes: Blah blah blah Blah blah blah</p> <p>Instrucciones: Blah Blah Blah Blah Blah Blah</p> <p><i>English Recipe:</i> Ingredients: Blah blah blah Blah blah</p> <p>Directions: Blah blah Blah Blah</p>	<p>Works Cited:</p> <p>Rexach, Nilda Luz. <i>The Hispanic Cookbook: Traditional and Modern Recipes in English and Spanish</i>. Secaucus, NJ: Carol Pub. Group, 1995. Print.</p> <p>Soliz-Martese, Diane. <i>Mexican Cooking Made Easy = Comida Mexicana Fácil De Preparar</i>. Monterey Park, CA: Wei-Chuan, 1998. Print.</p> <p>Marcos, Rafael. <i>Old Havana Cookbook: Cuban Recipes in Spanish and English = Libro De Cocina De Habana La Vieja: Recetas Cubanas En Español e Inglés</i>. New York: Hippocrene, 2002. Print.</p> <p>Milton, Jane, Jenni Fleetwood, and Marina Filippelli. <i>The Complete Mexican, South American & Caribbean Cookbook</i>. New York: Barnes & Noble, 2007. Print.</p> <p><i>Cocina Mexicana: De Un Toque Original a Su Cocina Con Las Recetas Tradicionales De Mexico</i>. Arganda Del Rey: Edimat Libros, 2005. Print.</p> <p>Urdaneta, Maria Louisa. <i>Deleites De La Cocina Mexicana: Healthy Mexican American Cooking</i>. Austin: U of Texas, 1996. Print.</p>
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2. How you can turn in your project:

- a. Print a paper copy of your recipes and/or scripts.
- b. Turn your recipes and/or scripts in via Google Classroom (not just share, please do via Google Classroom assignment).
- c. Power Points may be emailed to Mrs. Cross at Kristen_cross@wrsd.net, shared in Google Drive, or turned in via Google Classroom.
- d. Videos may be uploaded to YouTube and the link sent to Mrs. Cross via email, uploaded in Google Drive and shared, burned onto a DVD/CD, or turned in via Google Classroom. Please make sure they are in a format that will play on a Mac Computer!

3. Recipe notes:

Please write out abbreviations as follows:

English:

c. = cup
t. = teaspoon
T. = tablespoon
ea. = each

Spanish:

tz = taza
c. = cucharadita
C. = cucharada
c/u = cada uno

4. Additional useful vocabulary:

Calentar (e->ie): To heat up

Precalentar (e->ie): To preheat

Mezclar: to mix

Revolver: to stir

Bajar el fuego: to lower the heat

Subir el fuego: to increase the heat

Voltear: turn or flip

La mezcla: the mix

$\frac{1}{2}$ = Un medio

$\frac{1}{2}$ Cup = Media taza

$\frac{1}{4}$ = Un cuarto

$\frac{1}{4}$ cup = Cuarta taza

$\frac{3}{4}$ = Tres cuartos

$\frac{1}{3}$ = Un tercio