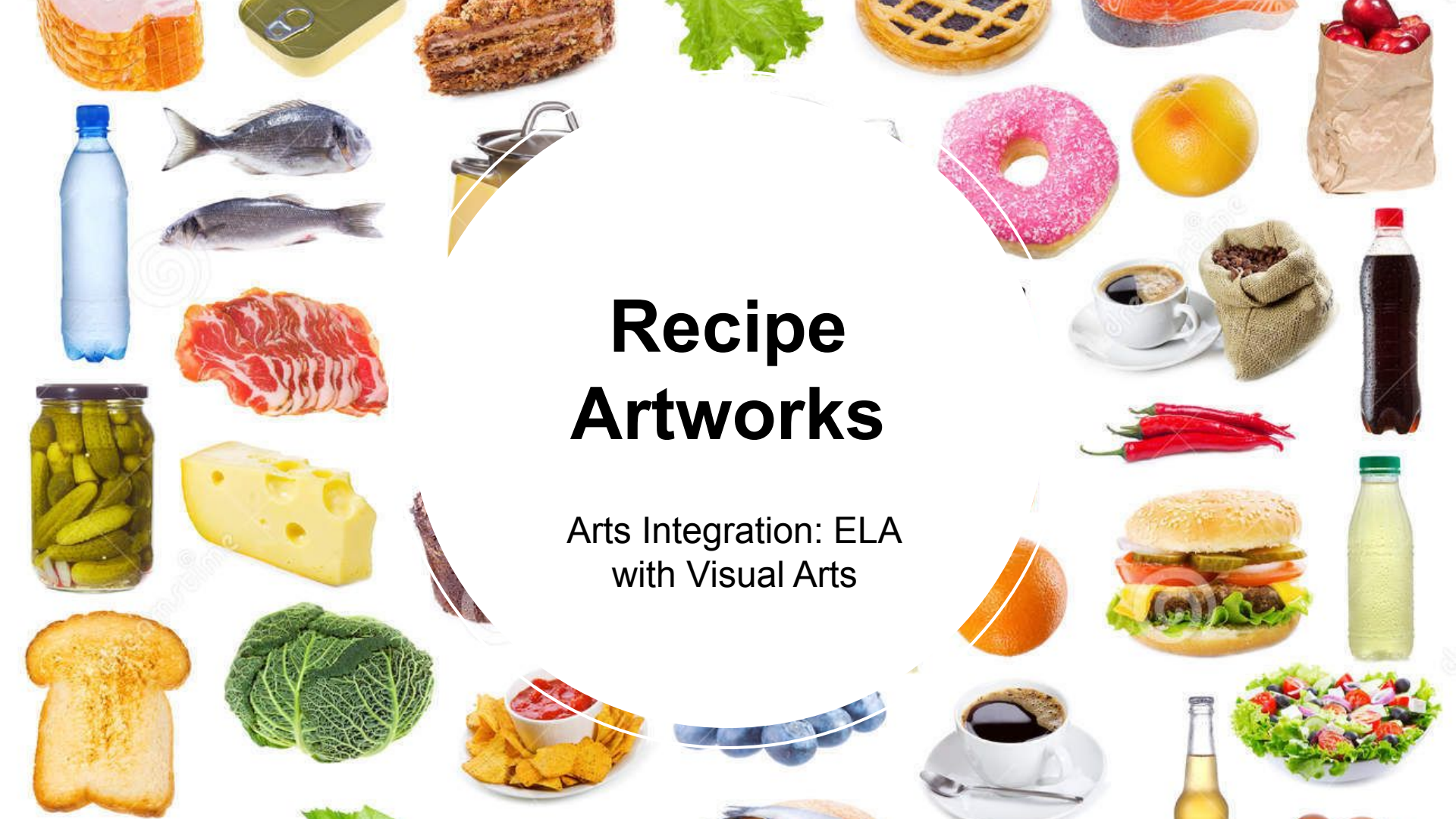


Recipe Artworks

Arts Integration: ELA with Visual Arts

Why are recipes important?

- **Recipes** are **important in the culinary world** because restaurants must ensure their foods are consistently delicious and **recipes** help reduce costs by ensuring that every portion size is the same.
- **Culinary artists** plate their **dishes** by arranging and decorating a dish to make it more aesthetically pleasing.
- In baking; sometimes it is **necessary** to mix all dry ingredients and then add to wet ingredients. Also, going in order of the **recipe** gives us a better chance for mistakes (over adding an ingredient, forgetting an ingredient).

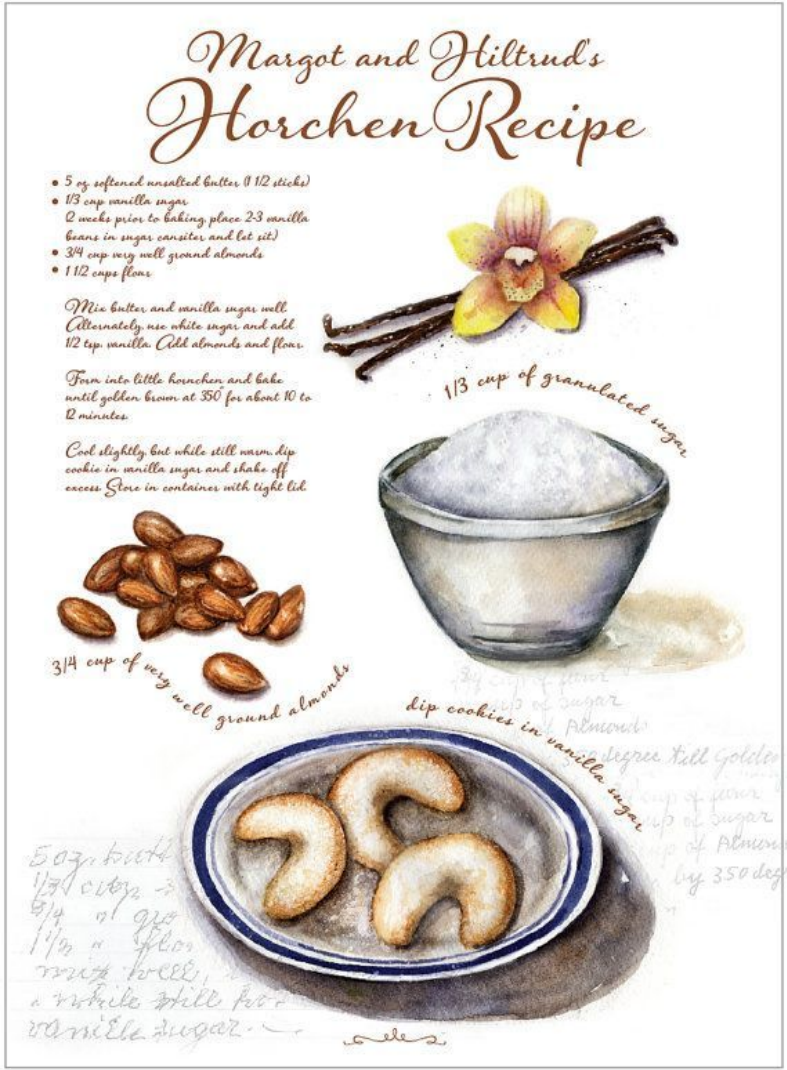
Meals are a work of art and art can focus on foods too!

How to get started?

- Choose a simple recipe
  - It can be a family recipe or just one of your favorite recipes
  - Have at least four ingredients in your recipe!
- Then write down the recipe and look up images of the ingredients

What to Focus on?

- Do not write the recipe in your normal handwriting!
  - Think about fun fonts for your recipe!!
  - Click here to experiment with fonts
  - You can write out your fonts by hand (recommended!) OR print your fonts and cut&glue into your artwork
- When drawing ingredients: Google "How to draw _____ easy"
  - This will help you break down your ingredients into into steps and simple drawings
- Think of a creative way to place it all together for your composition (layout) of your paper



Let's look at Examples!

- Pay attention to how other artists interpret their recipes!
- All Recipe Artworks include:
  - Title of the Meal
  - Ingredients with measurements
  - Illustrations of each ingredient

Cider Apple pie

2½ lbs. Honeycrisp apples (6-7 apples) peeled and chopped.

Boil 2 cups cider for 35 minutes or until reduced to ¼ cup. Add ¼ cup brown sugar and 1 T. butter.

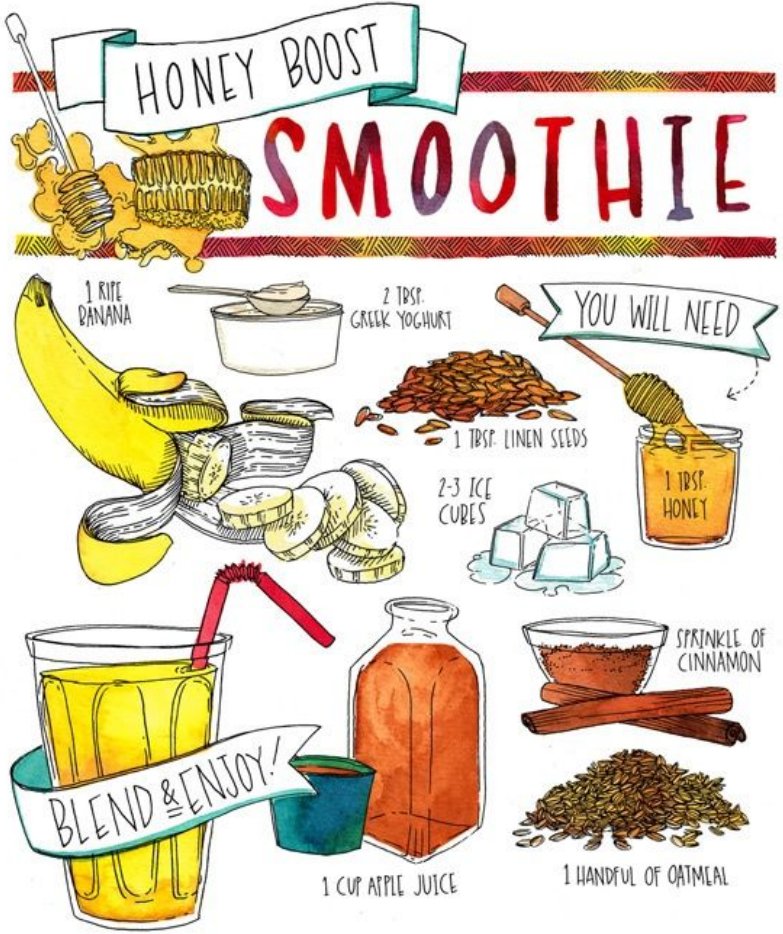
½ cup boiled apple cider

½ cup sugar ¼ cup flour

½ tsp cinnamon
¼ tsp salt
1 tsp lemon zest

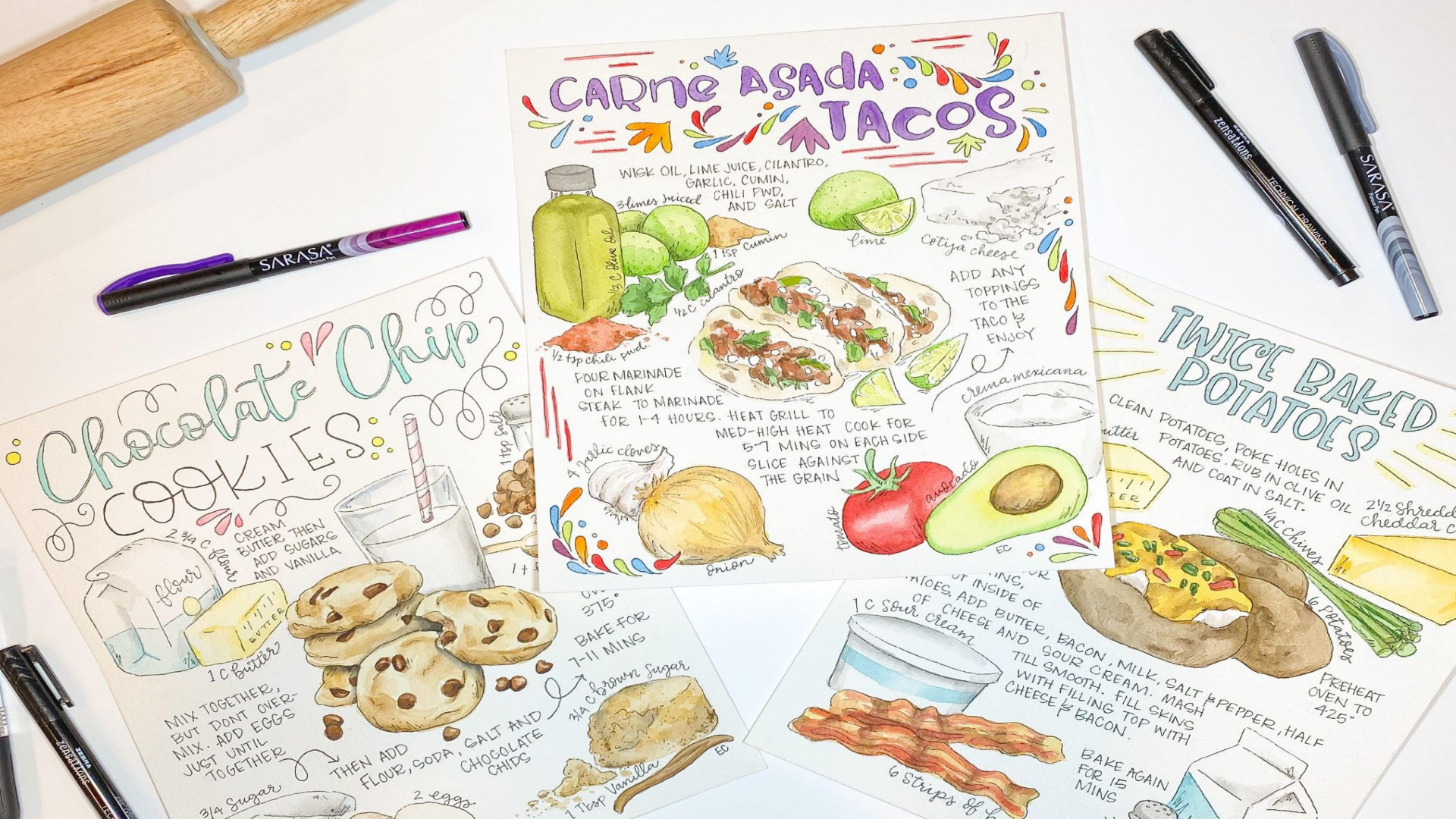
Bake at 400° for 50 min.

HONEY BOOST SMOOTHIE



LE GATEAU AU CHOCOLAT
130g tassées de SUCRE
150g. de BEURRE
200g de chocolat NOIR
SUCRE
un moule à manqué
50g. de Farine
1 cuillère à café de SEL
4 OEUFS
le BEURRE ensemble
Faire fondre le chocolat
Incorporer tous les ingrédients, bien mélanger !
VERSER
dans un moule à manqué beurré & fariné
& ENFOURNER 30' à 150°c.

Minimalist Baker
est. 2012
BLEND all the Ingredients
REFRIGERATE for 10 minutes
FORM balls
ROLL in hemp seeds or cacao powder
Enjoy
1/3 cup + 1Tbs
Cacao Powder
Phytonutrients
3Tbs
Almond Butter
VITAMIN E
MANGANESE
BIOTIN
3Tbs
HEMP SEEDS
OMEGA3/6
IRON
MAGNESIUM
1 cup
Dates
ZINC
POTASSIUM
MAGNESIUM
IRON
1/4 tbs
sea salt
1Tbs
coconut oil
DARK CHOCOLATE HEMP ENERGY BITES
2 cups
Walnuts
OMEGA 3


Carne Asada Tacos
WISK OIL, LIME JUICE, CILANTRO, GARLIC, CUMIN, CHILI PWD, AND SALT
3 limes juiced
½ C olive oil
1 tsp cumin
½ C cilantro
½ tsp chili pwd
lime
cotija cheese
ADD ANY TOPPINGS TO THE TACO & ENJOY
POUR MARINADE ON FLANK STEAK TO MARINADE FOR 1-4 HOURS. HEAT GRILL TO MED-HIGH HEAT COOK FOR 5-7 MINS ON EACH SIDE SLICE AGAINST THE GRAIN
crema mexicana
4 garlic cloves
onion
tomato
avocado
Chocolate Chip Cookies
2 ¾ C flour
CREAM BUTTER, THEN ADD SUGARS AND VANILLA
1 C butter
MIX TOGETHER, BUT DONT OVER MIX. ADD EGGS JUST UNTIL TOGETHER
THEN ADD FLOUR, SODA, SALT AND CHOCOLATE CHIPS
BAKE FOR 7-11 MINS
3/4 C brown sugar
1 tsp Vanilla
3/4 Sugar
2 eggs
Twice Baked Potatoes
CLEAN POTATOES, POKE HOLES IN POTATOES. RUB IN OLIVE OIL AND COAT IN SALT.
2½ Shredd cheddar
¼ C chives
6 potatoes
PREHEAT OVEN TO 425°
1 C Sour Cream
6 Strips of
BAKE AGAIN FOR 15 MINS

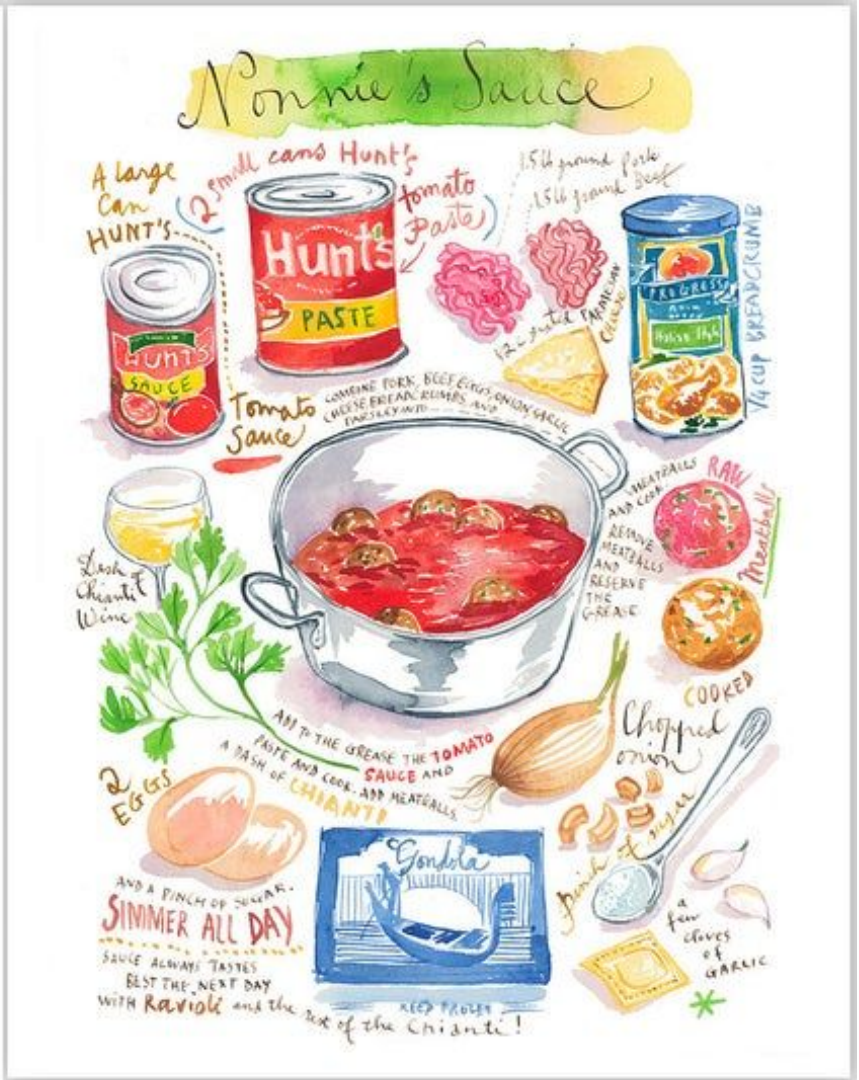
Makowiec
GLAZE:
DIRECTIONS:
DOUGH

PIZZA
2 ounces fresh mozzarella cheese
5-6 large FRESH BASIL LEAVES
¼ tsp freshly ground BLACK PEPPER
1 teaspoon extra virgin OLIVE OIL
2 medium fresh Garlic cloves
1 cup pureed canned TOMATO
MUTTI
POLPA
(minced with a garlic press)
2 large pinches of SEA SALT

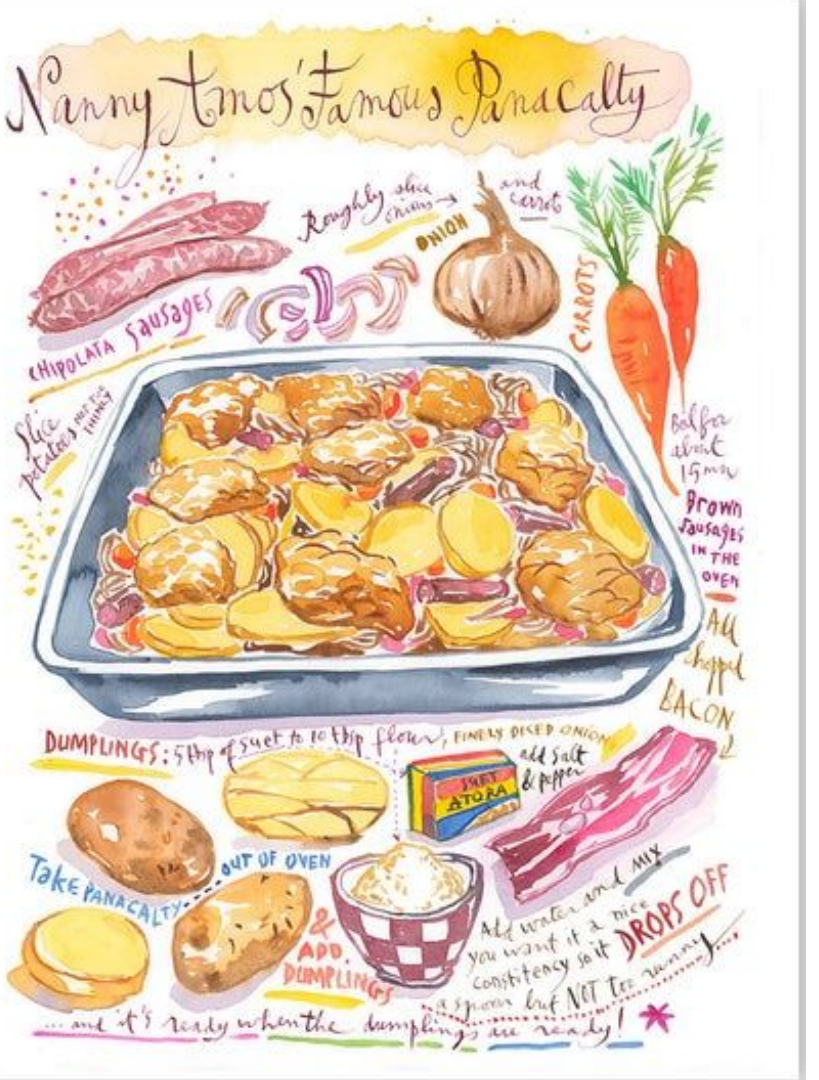
Blueberry Muffins
Domino
SUGAR
UNBLEACHED
BREAD
FLOUR
1 cup wild blueberries
Fill 12 cup muffin tin with paper cups
375F OVEN

LES CROISSANTS
BEURRE
FRAICHE
CROISSANT AU BEURRE
ETALER LE PATON
INCORPORER LE BEURRE
FARINE
CROISSANT ORDINAIRE
FAIRE LES PETITS CROISSANTS
CUISSON
25' à 180°C

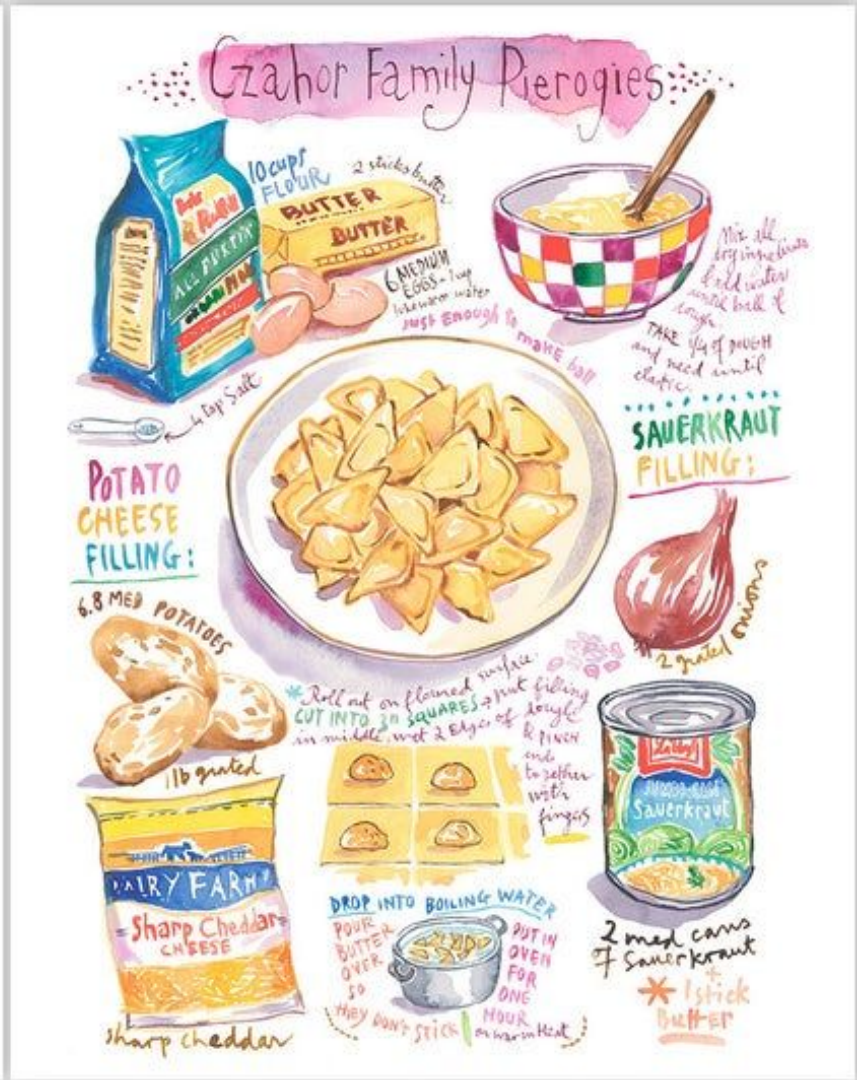
Hester's Potato Salad
3 HARD BOILED EGGS chopped
1/4 cup radishes CHOPPED
1 cup mayonnaise
HELLMANN'S REAL
Boil potatoes UNTIL VERY DONE
COOL SLIGHTLY
Mix cooled potatoes with all other ingredients
.....and chill overnight BEFORE SERVING
1 cup CELERY, chopped
Margetts
original Slaw dressing
1/4 cup MARZETTI'S slaw dressing
Daisy
SOUR CREAM
1/4 cup Sour Cream
1/2 cup ONION CHOPPED
5/6 MEDIUM POTATOES

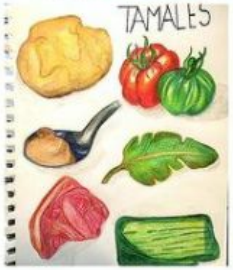

Nonnie's Sauce
A large Can HUNT'S
2 small cans Hunt's tomato Paste
1.5lb ground Pork
1.5lb ground Beef
1/2 c grated Parmesan Cheese
1/4 cup BREADCRUMB
Tomato Sauce
COMBINE PORK, BEEF, EGGS, ONION, GARLIC, CHEESE, BREADCRUMBS AND ENOUGH WATER TO
ADD MEATBALLS AND COOK
REMOVE MEATBALLS AND RESERVE THE GREASE
RAW Meatballs
Lash Chianti Wine
ADD TO THE GREASE THE TOMATO SAUCE AND PASTE AND COOK. ADD MEATBALLS A DASH OF CHIANTI
COOKED Chopped onion
2 EGGS
AND A PINCH OF SUGAR.
SIMMER ALL DAY
SAUCE ALWAYS TASTES BEST THE NEXT DAY WITH Ravioli and the rest of the Chianti!
Gondola
KEEP FROZEN
a few cloves of GARLIC

Cheese Cake
Make the batter:
Beat the cream cheese + sugar + flour together
Add the vanilla, lemon juice, and salt
eggs one at a time
Add the lemon zest,
Mix in the sour cream
Bake 1 hour 30 minutes
Bake for 10 minutes
Bake in a 9 inch springform pan
Crust:
Combine the graham cracker crumbs
Press the crumbs into an even layer on the bottom of the pan
6 eggs
+ salt
5 tbsp unsalted butter (MELTED)
3 tbsp flour (FILLING)
4 tsp vanilla extract (FILLING)
1½ cups graham cracker crumbs (FILLING)
2 tbsp SUGAR (CRUST)
½ cup sour cream (FILLING)
2 tsp lemon zest + lemon juice (FILLING)
32 oz CREAM CHEESE (FILLING)
Daisy SOUR CREAM
Daisy SOUR CREAM
Money Maid
TATE LYLE
GRANULATED SUGAR
ORGANIC BUTTER
ORGANIC TIMES
ALL-PURPOSE FLOUR
ORGANIC


Nanny Amos' Famous Panacalty
Roughly slice onions → ONION and carrots
CHIPOLATA SAUSAGES
CARROTS
Slice potatoes not too thinly
Bake for about 15 mins
Brown sausages in the oven
All chopped BACON
DUMPLINGS: 5 tbsp of suet to 10 tbsp flour, FINELY DICED ONION
add salt & pepper
SUET ATORA
Take PANACALTY ---- OUT OF OVEN
& ADD DUMPLINGS
Add water and MIX you want it a nice consistency so it DROPS OFF a spoon but NOT too runny!
... and it's ready when the dumplings are ready!

Mom's Apple Pie Recipe
6 cups tart Granny Smith apples [peeled, quartered, cut 1/2 cut into 1/8th thick slices]
2 pounds OR 6 to 8 APPLES
Filling INGREDIENTS:
1) 3/4 cup granulated sugar
2) 3/4 cup packed brown sugar
3) 2 tbsp ALL PURPOSE FLOUR
4) 1 tbsp ground cinnamon
5) 1 tsp freshly grated lemon peel
6) 1 1/2 tablespoons MARGARINE
Domino SUGAR
UNBLEACHED BREAD FLOUR
PURE CANE
PASTRY INGREDIENTS:
2 cups all-purpose flour
1 1/2 tbsp sugar
1 tsp salt
3/4 cup plus 2 tablespoons ICE WATER
1 tablespoon distilled white vinegar
MIX WATER + VINEGAR + EGG
1 1/2 tablespoon
2 tablespoons
PUT SUGAR + FLOUR + SALT
FORM DOUGH
DIVIDE IN HALF
Shape each piece into a ball
With a lightly floured rolling pin
gently fit into pie plate
Trim edges leaving 1 inch overhang
SPOON FILLING INTO
LINED PLATE
Place dough on top
Sprinkle cinnamon and sugar on top of pie
BAKE 40 to 50 minutes
"LOVE YOU MORE"

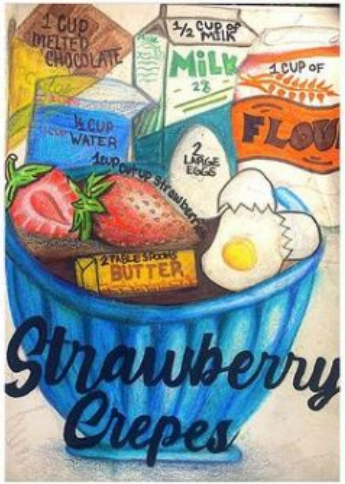

Czahor Family Pierogies
10 cups FLOUR
2 sticks butter
BUTTER
BUTTER
6 MEDIUM EGGS + cup lukewarm water
just enough to make ball
Mix all ingredients and add water until ball of dough
TAKE 1/4 of DOUGH and need until elastic
4 tsp Salt
POTATO CHEESE FILLING:
6-8 MED POTATOES
1lb grated
DAIRY FARM
Sharp Cheddar CHEESE
sharp cheddar
SAUERKRAUT FILLING:
2 grated onions
Roll out on floured surface CUT INTO 3in SQUARES put filling in middle, wet 2 Edges of dough & PINCH ends together with fingers
DROP INTO BOILING WATER
POUR BUTTER OVER SO THEY DON'T STICK
PUT IN OVEN FOR ONE HOUR on warm Heat
Sauerkraut
2 med cans of Sauerkraut
+ 1 stick Butter

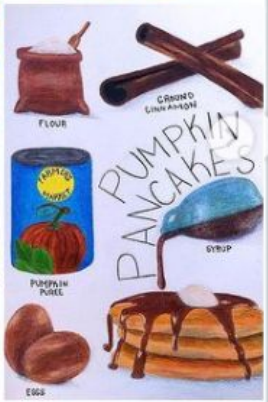

TAMALES

Shiba Inu
COCOA
Butter
Inside Out Red Velvet Cookies

MASE
Quesadillas De Tinga
-Flour-
-Sour Cream-
-Onion-
-Chicken-
-Salt-
-lettuce-
-American Cheese-
-White Cheese-
-Chillies-
-Tomatoes-

Flan Taco
orange slices
Coconut Lady
Flan
Tortilla Crisp


1 CUP MELTED CHOCOLATE
1/2 CUP OF MILK
1 CUP OF
FLOUR
1/4 CUP WATER
2 LARGE EGGS
2 TABLESPOONS BUTTER
Strawberry Crepes

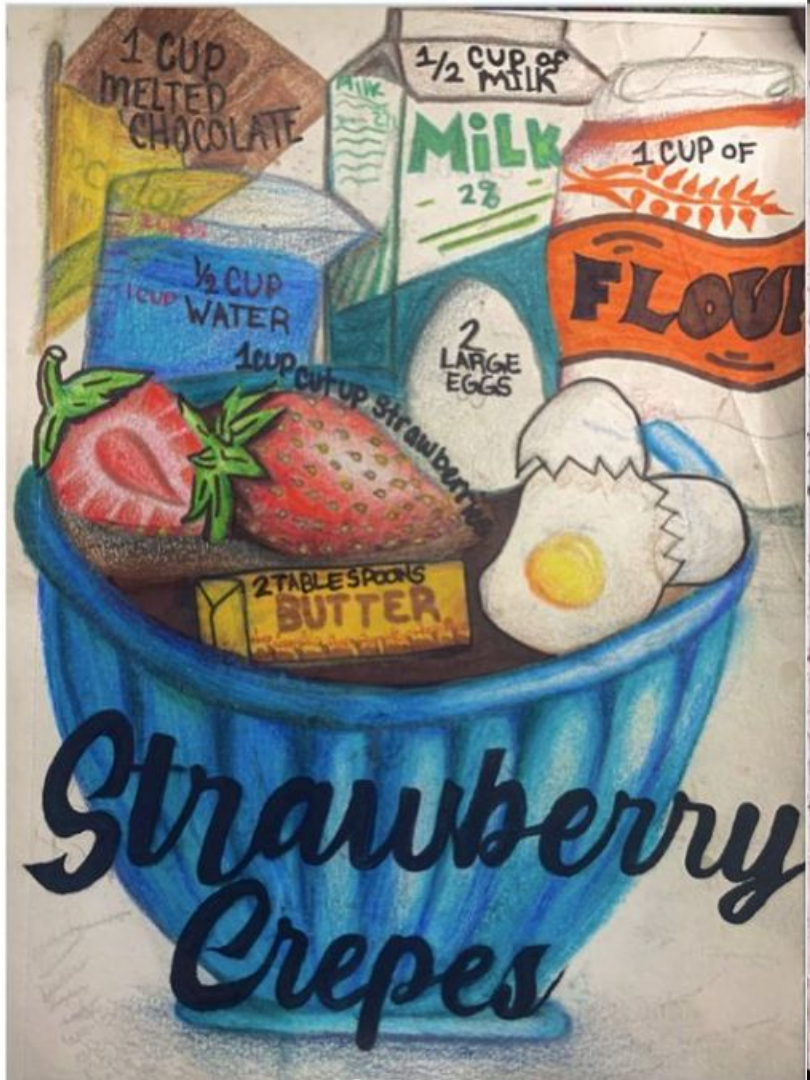

FLOUR
GROUND CINNAMON
PUMPKIN PANCAKES
PUMPKIN PUREE
SYRUP
EGGS

1 TSP VANILLA
FLOUR
Very Mango's
Carrot Cake
Sugar
2 Cups Flour
2 Cups Sugar
3 Cups Grated Carrots

Spam Musubi
SPAM
1 cup of rice
1/2 cup sugar

vanilla sponge cake mix
MILK
FLOUR

MASE
Quesadillas De Tinga
-Flour-
-Sour Cream-
-Onion-
-Chicken-
-Salt-
-lettuce-
-American Cheese-
-White Cheese-
-Chillies-
-Tomatoes-


1 CUP MELTED CHOCOLATE
1/2 CUP OF MILK
MILK
1 CUP OF
FLOUR
1/2 CUP WATER
2 LARGE EGGS
1cup cut up Strawberries
2 TABLESPOONS BUTTER
Strawberry Crepes

Flan Taco
Mint
orange peels
Coconut Candy
polvoron
Flan
Tortilla Crepe

1 1/4 cup butter
1 tsp vanilla
4 large eggs
My Nana's
FLOUR
bake @ 350 45 min.
2 Cups flour
Sugar
Carrot Cake
2 Cups Sugar
3 Cups Grated Carrots

Horchata
• 5 cups of water
• 2 cups of rice
• 3 cinnamon sticks
Let Sit Over Night
• Blend and Strain
• Can of Lechera
• Can of Condensed Milk
• Cup of Milk
Optional: Sugar
• Ice cubes
① 5 cups Warm Water
② 2 cups rice
③ 3 cinnamon sticks
④ Blend and Strain
⑤ add Lechera and Condensed Milk
⑥ Cup of Milk
⑦ ICE
Devondale
Milk
100% Pure
La Lechera
NESTLÉ

FLOUR
GROUND CINNAMON
PUMPKIN PANCAKES
FARMERS MARKET
PUMPKIN PUREE
SYRUP
EGGS

Strawberry Limeade SMOOTHIE
ICE CUBES (2 CUPS)
MILK (1 CUP)
HONEY (2 TBSP)
FROZEN STRAWBERRIES (1½ CUPS)
LIME JUICE (4 TBSP)
ENJOY!

Mediums (Materials):

- Any coloring supplies (colored pencils are recommended)
- Pens or markers for outlining and font
- Look at pictures and visual references to help you!

The possibilities are endless!

Just remember to keep your recipe simple!

Minimum of 4 ingredients and a max of 8 (unless approved by teacher to have more)!

ELA Connection: Reading and summarizing informational text

Math Connection: Standard measurement units within a given measurement system

This is a 3 week project:

Week 1 - Research recipes, choose one, then experiment with drawing ingredients and fonts on brainstorm paper

Week 2 - Focus on how you want to layout your composition with your fonts and ingredient illustrations (draw out artwork)

Week 3 - Finish drawing out Recipe Artwork and color with value and quality care!