

Skills Compétences Ontario

Family Cooking Show/Émission familiale de cuisine

Dinner Menu! (Serves 3-4 people)

Baked Brie Bowl with Rosemary Crouton

Turkey Burgers with Caramelized onions

Sweet Potatoes Fries with Dipping Sauce

Apple Cobbler

Vanilla Ice Cream (Ice Cream needs to set for about 5 hours)

All recipes feature homemade cranberry sauce

Kitchen Items

- | | | |
|---------------------------|----------------|------------------|
| • Knife | Sauce Pan | Cooking Sheets |
| • Cutting Board | Mixing Bowls | Hand Mixer |
| • Ramekins | Frying Pan | Rubber Spatula |
| • Pastry brush (optional) | Measuring Cups | Measuring Spoons |

Metal Bread Pan place in Freezer ahead of time for a few hours

Health and Safety

Be safe while cooking/Soyez prudent(e) au moment de cuisiner!

Have an adult present at all times/Un adulte doit être présent en tout temps

Wash your hands before you start cooking/Se laver les mains avant de commencer à cuisiner

Tie Back long hair/S'attacher les cheveux (pour ceux qui ont les cheveux longs)

Skills Compétences Ontario

Family Cooking Show/Émission familiale de cuisine

Cranberry Sauce

- 1 cup cranberries(fresh or frozen)
- 3/4 cup sugar
- 3/4 orange juice
- Cinnamon Stick

Apple Cobbler

- 5 assorted apples(granny smith, honey crips and red gala work best)
- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1/4 cup brown sugar
- 2 eggs at room temperature
- 6 tbsp unsalted butter
- 1 tbsp lemon juice
- 1 tbsp vanilla extract
- Cinnamon

Brie Bread Bowl with Rosemary Crouton

- 2 large round sourdough breads
- 1(12.3 oz) round of brie cheese
- 1/4 cup of shredded white cheddar
- 4 bunches of rosemary with stems
- 2 tbs of cranberry sauce (that you made)
- 2 tbs of honey for garnish
- Olive oil
- Salt and pepper to taste

Vanilla Ice Cream

- 7 oz of sweetened condensed milk
- 2 1/4 cups of heavy cream, cold
- 2 tsp vanilla extract
- Pinch of salt
- Extra topping (optional)
- Cocoa powder
- Nutella
- What ever you want

Skills Compétences Onatrio

Family Cooking Show/Émission familiale de cuisine

Turkey Burger with caramelized onion

- 1 lb. of ground turkey(or ground meat/meat replacement of your choice
- 1 large egg at room temperature beaten
- 1 large onion
- 2 cloves of garlic ,minced
- 1 tbsp. Worcestershire Sauce
- 1 tbsp white sugar
- 2 tbsp unsalted butter
- 4 brioche buns
- Monterrey jack cheese slices
- Salt and pepper
- Optional
- Kosher Salt
- Freshly ground black pepper

Sweet Potatoes Fries w/Dipping Sauce

- 2 pounds sweet potatoes,, peeled
- 1/4 cup honey
- 1/4 cup mayonnaise
- 1/4 cup Dijon mustard
- 2 tbsp Olive Oil
- 1 tbsp white vinegar
- 1 tsp garlic powder
- 1 tsp paprika
- 1 tsp salt
- 1/2 tsp black pepper

Bon appétit!