

Cooking

MODIFYING RECIPES

Modifying recipes is changing the ingredient amounts to feed a different number of people. Cooks have to take into consideration the number of people who will be eating. Modify these two recipes by changing the amounts of the ingredients to make eight servings.



BEEF STROGANOFF

8 servings 4 servings

- _____ 1 1/2 tsps. salt
- _____ 1/4 tsp. pepper
- _____ 2 lbs. cooked hamburger
- _____ 1/2 cup diced onion
- _____ 1 tsp. garlic powder

8 servings 4 servings

- _____ 1/4 cup water
- _____ 1 can mushroom soup
- _____ 8 fresh sliced mushrooms
- _____ 1 cup sour cream

Add salt, pepper, onion, and garlic to hamburger. Microwave (high) 2 to 3 minutes. Stir in water, soup, and mushrooms. Microwave (high) 4 to 5 minutes, covered, stirring twice. Slowly blend in sour cream. Heat on high 1 minute. Serve over cooked noodles or rice.

ANGEL FOOD DESSERT

8 servings 16 servings

- _____ 1 angel food cake
- _____ 1 cup powdered sugar
- _____ 1/2 cup milk
- _____ 8 oz. cream cheese

8 servings 16 servings

- _____ 1/2 tsp. vanilla
- _____ 12 oz. whipped cream
- _____ 1 can pie filling
- _____ 1 cup chopped walnuts (optional)

Slice angel food cake into 1" bite sized pieces. Line bottom of cake pan with 1/2 of cake. Blend the powdered sugar, milk, and cream cheese. Add vanilla. Fold in whipped cream. Pour 1/2 whipped cream mixture over cake. Add 1/2 pie filling. Add 2nd layer of cake, followed by remaining pie filling. Top with chopped nuts, if desired. Refrigerate.