

Name: \_\_\_\_\_ Date: \_\_\_\_\_



Recipes

## Reading a Recipe **3** continued

6. What should you do as you add the salt and flour? \_\_\_\_\_
7. Which ingredient do you think makes the biscuits spicy? \_\_\_\_\_
8. What should you do to the pan before you place the dough on it? \_\_\_\_\_
9. How should the balls of dough be arranged on the pan before you bake them? Draw a picture in the box below to show your answer.

A large, empty rectangular box with a thick black border, intended for the student to draw their answer to question 9.

10. What temperature should the oven be set at? \_\_\_\_\_
11. How can you get the oven to that temperature before placing the biscuits in the oven? \_\_\_\_\_  
\_\_\_\_\_
12. How long should you bake the biscuits? \_\_\_\_\_
13. If you do not want to bake the biscuits right away, what can you do with the dough? \_\_\_\_\_  
\_\_\_\_\_

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Recipes

## Reading a Recipe 4

**Directions** Read the recipe below. Then, answer the questions.

### Easy Cheesy Enchiladas

2 15-oz. cans chili  
1/2 c. water  
1 doz. corn tortillas  
12 oz. grated cheese  
2 medium onions, chopped

Mix a can of chili with water, and boil. Reduce heat. Place a tortilla on a plate, spread two or three spoonfuls of chili in the center of the tortilla, and sprinkle 2 tbsp. cheese and 1 tbsp. onions on top of the chili in the center of the tortilla. Roll the tortilla into a tube, and place it in a baking dish. Repeat with the remaining tortillas. Sprinkle the remaining onions on the enchiladas. Heat the rest of the chili, and pour it over the enchiladas. Sprinkle the remaining cheese on the chili. Bake the enchiladas at 350 degrees for approximately 30 minutes.

1. How many total ounces of chili are used? \_\_\_\_\_
2. When should you reduce the heat while you are cooking the chili? \_\_\_\_\_
3. How much chili do you spread in the center of each tortilla? \_\_\_\_\_  
\_\_\_\_\_
4. Where do you sprinkle the cheese and onions? \_\_\_\_\_  
\_\_\_\_\_
5. What can you do if you do not like onions and you want to prepare these cheese enchiladas for yourself? \_\_\_\_\_
6. What should you do after all the tortillas are filled, rolled, and placed in the baking dish? \_\_\_\_\_  
\_\_\_\_\_
7. How many enchiladas should this recipe make? \_\_\_\_\_