## **DISTRICT 5 4-H FOOD SHOW RECIPE SUBMISSION CHECKLIST**

Recipes for Texas 4-H Food Show should adhere to the guidelines below. Please use this checklist to ensure recipes are correctly written.

	YES	NO
DOES YOUR RECIPE HAVE ALL OF THESE PARTS?		
Name of recipe		
Complete list of ingredients		
Size cans, number of packages, cans, etc. given *EX: 10 oz box chopped frozen spinach NOT Spinach, box of spinach or frozen spinach		
Description for combining all ingredients		
<b>LIST OF INGREDIENTS</b> Ingredients are listed in order in which they are used in directions		
Ingredients listed as they are measured. *EX: <sup>1</sup> / <sub>4</sub> cup chopped onion, not <sup>1</sup> / <sub>4</sub> cup onion chopped.		
*EX: 1 green pepper, chopped, not 1 chopped green pepper		
Measurements given in common fractions		
*Ex: 1/4 cup, 2 tablespoons, 1 teaspoon		
All measurements are spelled out, not abbreviated. *Ex: cup, teaspoon, tablespoon, size can, etc. *Ex: 4-ounce can		
No brand names are used.		
Complete description of ingredients is included		
*EX: low-fat; packed in syrup; reduced fat; etc.		
DIRECTIONS		
Clear instructions used for every step of combining and cooking the ingredients		
Short, clear sentences used		
Correct wording used to describe combining and cooking processes		
Size and type of pan stated		
Oven temperature and cooking times given		
Number of servings or how much the recipe would make included		
Total Cost of Ingredients		



## DISTRICT 5 4-H FOOD SHOW SENIOR RECIPE SUBMISSION PAPERWORK

CONTESTANT NAME:					
CATEGORY		Main	— Side	Healthy	
Please check one	Appetizer	Dish	Dishes	Desserts	
COUNTY					
Name of Recipe:					
Prep Time:		Cook Time:	Cost:		
Equipment needed: Hot Plate/Burner/Stovetop Toaster/Electric Oven					
	Refrigerator	Freezer	Microwave		
Note: Special equipment to be provided by contestant					

Type Recipe Here:

By submitting the recipe, the contestant releases the recipe for use by Texas 4-H Youth Development and Texas A&M AgriLife Extension.