

Sauteed Apples

Put the person's initial that completed the task in the first column.

Names of group members: _____

Date of lab: _____ Class Period: _____

	Equipment List: Medium Skillet, Vegetable Peeler, 2 cutting boards, 2 paring knives, liquid measuring cup, dry measuring cup, measuring spoons, wooden spoon
	Wash apples, peel, quarter and slice.
	Ingredients: 2 Tbsp butter 2 large tart apples, peeled, cored and sliced ¼" thick 1 tsp cornstarch ¼ c cold water ¼ c brown sugar ¼ tsp cinnamon
	Directions: 1. When apples are cut place butter in a medium skillet over medium heat. Add apples. 2. Cook stirring constantly until apples are almost tender, about 6-7 minutes. 3. Dissolve cornstarch in water; add to skillet. 4. Stir in brown sugar and cinnamon. 5. Boil for 2 minutes, stirring occasionally. 6. Remove from heat 7. Serve with ice cream.
	Make your part of the pasta salad Add your part of the pasta salad to the big bowl for the class.
	Clean up: Wash and dry all dishes. Wipe down tables, counters, and cooking surfaces. Sweep your kitchen. Do 1 thing asked of you by teacher (examples: wipe down lab table, put away lab supplies, sweep under lab table, fold towels) Put up all chairs.

Raise your hands for teacher to come pass you off and allow you to leave lab

Teacher Signature