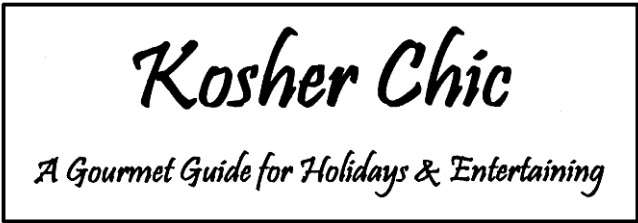


Recipe Collection Form

E-mail: kosherchiccookbook@gmail.com -or-
Mail to: Susan Schackman
7424 Tanglelen Drive
Dallas, TX 75248



(Please Print Legibly)

Recipe Title _____ Meat Dairy Pareve

Submitted by: _____ Phone: _____

Use the list on the reverse side of this sheet for selecting holidays and entertaining events for this recipe:

_____ and/or _____
(Holidays) (Entertaining Events)

Ingredients (list in order used in recipe):

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Instructions

Oven temp _____° Cook time _____ Yield _____ Container size _____

Suggested Menus (using your favorite recipes):

Miscellaneous (notes, hints, healthy substitutions):

Kosher Chic is a project of the *Shearith Israel* SISterhood



Recipe Guidelines

- Type or print the TITLE in all capital letters. Type or print ingredients and instructions with regular capitalization and small letters.

INGREDIENTS

- List the ingredients in the order they are used in the recipe.
- Give sizes of cans or packages in ounces.
- Use standard measurements; do not abbreviate.
- Spell out all words in ingredients and instructions.
- Avoid using brand names if possible. If a specific brand is important to the success of the recipe, the cookbook committee will contact the manufacturer for permission to use the brand name.
- If the recipe is in two or three parts, list all the ingredients for the first part, then ingredients for the second (and third) part. List the instructions for the first part, then the second part (and third), leaving a space between to separate.

INSTRUCTIONS

- List all steps and procedures necessary.
- Include pan sizes, pan preparation, cooking or baking temperatures and times, and yield.
- Give hints or notes on preparing recipe.

Here's an example of a correctly written recipe:

SOUR CREAM COFFEE CAKE

1 cup butter or margarine, softened	2 cups all-purpose flour, sifted	¾ cup chopped nuts
2 cups sugar	2 teaspoons baking powder	2 tablespoons sugar
3 eggs	¼ teaspoon salt	1 teaspoon ground cinnamon
1 (8 ounce) carton sour cream	1 teaspoon vanilla extract	

In a large mixing bowl, cream butter and 2 cups sugar until light. Add eggs, one at a time, beating well after each addition. Add sour cream; mix well. Stir flour, baking powder, salt, and vanilla into batter; set aside. Combine nuts, 2 tablespoons sugar and cinnamon, set aside. Pour half of batter into a greased and floured 10-inch fluted tube pan; sprinkle with half of nut mixture. Repeat with remaining batter and nut mixture. Bake at 350 degrees for 55 to 60 minutes or until done. Let cool slightly in pan; removed from pan and cool completely.

Yield: 12 to 16 servings

Holidays:	Shabbat	Rosh Hashonah	Entertaining:	Baby Naming/Bris	Shiva Prep
	Hanukkah	Break the Fast		Wedding/Shower	July Fourth
	Purim	Passover		Super Bowl/ Sports	Thanksgiving
	Kol Nidre	Sukkot		New Year's Eve	Cocktail Party
	Shavuot			Quick and Easy	

*I hereby donate this recipe to **Kosher Chic**, a project of the Shearith Israel SISTERhood, as obtained from my private recipe collection. I understand it may or may not be included in the proposed cookbook. I also understand the cookbook committee reserves the right to edit this recipe for reasons of conformity and consistency or to amend the title for clarity or to avoid duplicate titles.*

Signed: _____ E-mail: _____

Address: _____ City _____ Zip _____