



# Barrington Place Elementary

## 2019 Cookbook



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# Fruit Chaat

By Ammara H.

Mrs. Legenfeld's Class, 5<sup>th</sup> Grade

## Ingredients

1 Apple    5 Oranges    3-5 Bananas    20 Grapes    10 Strawberries  
3 Kiwi    1 Peach    1 Tbsp. Sugar    Sprinkle Salt    Sprinkle Pepper

## Directions:

- 1.) Wash all of your fruits. On a cutting board, slice all of the fruit (except for 3 oranges) into small pieces and add to a large mixing bowl.
- 2.) The three oranges you didn't chop up, cut them in half and squeeze the juice out over the chopped fruit.
- 3.) Add sugar, Salt, Pepper. Mix and Enjoy!



# Haystacks/Bird Nests

By Crissey K.

Mrs. Johnson's Class

## Ingredients

1 Cup Butterscotch Chips  
(or 1 Cup chocolate or

$\frac{1}{2}$  Chocolate/  $\frac{1}{2}$  Butterscotch)

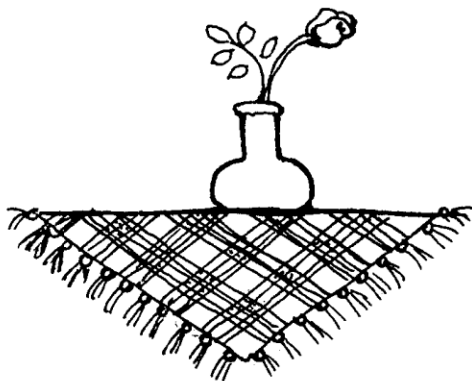
2 Cups Chow Mein Noodles

$\frac{1}{2}$  Cup Peanuts (or raisins!)

## Directions:

- 1.) Melt the Butterscotch in a medium size microwave safe bowl.
- 2.) In a smaller bowl, mix the peanuts with the Chow Mein noodles. Add this mixture to the melted chips. Stir until well combined.
- 3.) Spoon the mix onto wax paper, a spoonful at a time, and allow to cool at room temperature.

Now you can eat!





# Pizza Sandwich

Keira M.

## Ingredients

1 Baguette Bread   Garlic Salt   Butter   Parsley   Pizza Sauce  
Shredded Parmesan Cheese   Your favorite pizza toppings

## Directions:

### **Make the Garlic Bread (optional)**

- 1.) First, put the butter in a non-stick pan. Spread it around.
- 2.) Put the Garlic Salt on the bread and put it on the pan. Let bread set for 5-10 minutes.
- 3.) Take the bread off the pan and repeat this process with another piece.

### **How to put the tomato sauce on**

Add the tomato sauce to the garlic bread. Fry it so the tomato sauce is on the pan. If it sizzles, don't worry! Just stand back and wait for the tomato sauce to be fried and take the bread off the pan. Repeat with the other half of your baguette.

### **Add the Toppings**

Add all the toppings you like! Fry it if you like.

Top with parsley!



# My Favorite Sushi at Home

By: Zahrah F.

Ms. Adams, 1<sup>st</sup> Grade

## Ingredients

- 1 pack of seaweed sushi wrappers    1 cup of Sushi rice, prepared  
1 package crab meat, Leg style    1 Bamboo sushi roller

## Directions:

- 1.) Lay the seaweed paper on the bamboo roller. Put some rice onto the seaweed and spread it around, not too thick and not too thin.
- 2.) Next you put one piece of the crab meat flat on top of the rice, you will have to cut off some from another piece to make it lay across the rice.
- 3.) You push up the bamboo roller and roll up the sushi, don't roll up the bamboo roller! You pull it out of the way while you roll it up.
- 4.) Slice your sushi into rolls, and eat! Be sure to use a REALLY sharp knife, and ask for help!

